

COOKING 201: SCONES



JUDGES: Please identify a numerical score on a scale of 1-10 for each element on the sheet.

Judging Criteria	SCORE 1= needs improvement 10= exceeds criteria
Project Knowledge	
• General knowledge of project area	
• Quality of completed activity from manual	
Food Product	
• Appearance: light brown top	
• Appearance: uniform size	
• Appearance: pebbled top	
• Appearance: creamy white inside	
• Tenderness: moist and tender interiors	
• Tenderness: crisp and tender crust	
• Texture: light and flaky	
• Texture: medium to fine grain	
• Texture: slightly moist	
• Flavor: pleasing flavor	
Explanation of Project Exhibit	
• Ability to explain goal of project exhibit	
• Ability to explain decisions made or results shown	
• Self-evaluation of project, including time spent on project area	
• Skills learned and plans for continued study	
Exhibit Presentation	
• Neat appearance	
• Follows exhibit requirements, <i>4-H Cooking 201</i> Project Book Required	
TOTAL SCORE <i>(Points possible: 180)</i>	
COMMENTS	
AWARD RECEIVED <i>(if applicable)</i>	