

FOODS

COOKING 101: COFFEECAKE



Illinois Extension
UNIVERSITY OF ILLINOIS URBANA-CHAMPAIGN

Name _____

County _____

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	
<ul style="list-style-type: none">• General knowledge of project area• Quality of completed activity from manual	
Food Product	
<ul style="list-style-type: none">• Topping: golden brown color, topping evenly spread• Appearance: level to slightly rounded top• Texture: medium to coarse grain• Texture: tender, moist crumb; round, even cells with no tunnels and holes• Flavor: pleasing blend of flavors• Flavor: fresh, no off flavor	
Explanation of Project Exhibit	
<ul style="list-style-type: none">• 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	
<ul style="list-style-type: none">• Neat appearance• Follows exhibit requirements, <i>4-H Cooking 101</i> Project Book Required	
TOTAL SCORE <i>(Points possible: 140)</i>	
COMMENTS	
AWARD RECEIVED <i>(if applicable)</i>	