

FOODS

COOKING 401: SPONGE CAKE



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">• Appearance: flat or slightly rounded top• Appearance: rough crust that is free from stickiness• Appearance: light uniform golden brown color• Tenderness: light, tender crumb• Tenderness: slightly moist crumb• Texture: fairly small air cells that are uniformly distributed• Texture: fairly thin cell walls• Texture: free from tunnels• Flavor: delicate flavor• Flavor: well blended flavor, free from excessive taste of individual ingredients	
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	
TOTAL SCORE <i>(Points possible: 180)</i>	
COMMENTS	
AWARD RECEIVED <i>(if applicable)</i>	

COLLEGE OF AGRICULTURAL, CONSUMER & ENVIRONMENTAL SCIENCES

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