



# FOODS WITH INTERNATIONAL FLAVOR

**COOKIES**

A check list for evaluating 4-H cookie exhibits

Name \_\_\_\_\_

Club \_\_\_\_\_ City \_\_\_\_\_

<b>Criteria - Check the appropriate column. Comments are helpful to the exhibitor.</b>	<b>Meets Standards</b>	<b>Needs Improvement</b>	<b>Remarks</b>
<b>OUTSIDE CHARACTERISTICS:</b>			
A. Color (typical for kind of cookies)			
B. Uniform shape			
C. Uniform size			
<b>INSIDE CHARACTERISTICS:</b>			
A. Moist (typical for kind of cookie)			
B. Crisp, chewy, or soft (typical for kind of cookie)			
C. Tender			
D. Even cells or holes			
<b>FLAVOR:</b>			
A. Well-blended, characteristic of ingredients			
B. Not too much spice, flavoring, etc.			
C. No off-flavor from fat, leavening, nuts, etc.			
<b>KNOWLEDGE OF EXHIBITOR:</b>			
A. Follows exhibit requirements			
B. Knowledge of skills learned & possible improvements			
Is the recipe included? Yes _____ No _____			
<b>Overall Comments:</b> Please write comments on back of page			

BLUE AWARD - MEETS STANDARD  
 RED AWARD - NEEDS IMPROVEMENT  
 WHITE AWARD - NEEDS MUCH IMPROVEMENT

Rating \_\_\_\_\_



# FOODS WITH INTERNATIONAL FLAVOR

## QUICK BREAD

A check list for evaluating 4-H quick bread loaf exhibits

Name \_\_\_\_\_

Club \_\_\_\_\_ City \_\_\_\_\_

CRITERIA - Check the appropriate column. Comments are helpful to the exhibitor.	Meets Standards	Needs Improvement	Remarks
<b>APPEARANCE:</b>			
A. Evenly rounded top			
B. Uniform color			
C. Evenly browned			
D. May have slightly rough center crack			
E. Fruit or vegetable ingredients evenly distributed			
<b>TEXTURE:</b>			
A. Tender crust			
B. Slices without crumbling			
C. Uniform grain, free of large tunnels			
<b>CRUMB:</b>			
A. Moist crumb			
B. Does not crumble easily			
<b>FLAVOR:</b>			
A. Pleasing, well-blended flavor, characteristic for variety of bread			
<b>MENU:</b>			
A. Variety of food			
B. Representation of food groups			
C. Variety of color, texture, flavors and shapes			
<b>KNOWLEDGE OF EXHIBITOR:</b>			
A. Follows exhibit requirements			
B. Knowledge of skills learned & possible improvements			
Is the recipe included? Yes _____ No _____			
Overall Comments: Please write comments on back of page			

BLUE AWARD - MEETS STANDARD  
 RED AWARD - NEEDS IMPROVEMENT  
 WHITE AWARD - NEEDS MUCH IMPROVEMENT

Rating \_\_\_\_\_



# FOODS WITH INTERNATIONAL FLAVOR

## YEAST BREAD

A check list for evaluating 4-H yeast bread exhibits

Name \_\_\_\_\_

Club \_\_\_\_\_ City \_\_\_\_\_

Criteria – Check the appropriate column. Comments are helpful to the exhibitor.	Meets Standards	Needs Improvement	Remarks
<b>APPEARANCE:</b>			
A. Symmetrical, well shaped, uniform size			
B. Evenly rounded top			
C. Crust, characteristic for type of bread			
D. Volume, appropriate for type of bread			
E. Uniformly browned			
F. Free of streaks			
<b>TEXTURE:</b>			
A. Free from large air bubbles			
B. Even grain			
C. Characteristic for type of bread			
<b>CRUMB:</b>			
A. Moist			
B. Tender			
C. Elastic quality			
<b>FLAVOR:</b>			
A. Pleasing, well-baked			
B. Typical for type of bread			
<b>MENU:</b>			
A. Variety of food			
B. Representation of food groups			
C. Variety of color, texture, flavors and shapes			
<b>KNOWLEDGE OF EXHIBITOR:</b>			
A. Follows exhibit guidelines			
B. Knowledge of skills learned & possible improvements			
Is the recipe included? Yes _____ No _____			
<b>Overall Comments: PLEASE WRITE ANY COMMENTS ON BACK</b>			

BLUE AWARD - MEETS STANDARD  
 RED AWARD - NEEDS IMPROVEMENT  
 WHITE AWARD - NEEDS MUCH IMPROVEMENT

Rating \_\_\_\_\_ 2/08