



# MICROWAVE MAGIC LEVEL A

CANDY

A check list for evaluating 4-H microwave candy exhibits

Name \_\_\_\_\_

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

Criteria – Check the appropriate column. Comments are helpful to the exhibitor.	Meets Standards	Needs Improvement	Remarks
<b>SHAPE AND CONSISTENCY:</b>			
A. Holds shape when cut, not runny or sticky			
<b>COLOR:</b>			
A. Characteristic of type of candy, even throughout			
<b>TEXTURE:</b>			
A. Smooth even crystals, not sugared, no lumps, or hard crystals			
<b>FLAVOR:</b>			
A. Characteristic of type			
B. Delicate sweet flavor, not burnt, strong, or bitter			
<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:			

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

Rating \_\_\_\_\_



# MICROWAVE MAGIC LEVEL B

## APPLE BROWNIES

A check list for evaluating 4-H brownie exhibits

Name \_\_\_\_\_

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

Criteria - Check the appropriate column. Comments are helpful to the exhibitor.	Meets Standards	Needs Improvement	Remarks
<b>APPEARANCE:</b>			
A. Even thickness			
B. Uniform color, characteristic of ingredients			
C. Tender, smooth crust			
<b>INSIDE CHARACTERISTICS:</b>			
A. Tender, moist crumbs			
B. Free from tunnels			
C. Ingredients evenly distributed			
D. Attractive even color			
<b>FLAVOR:</b>			
A. Well-blended, characteristic of kind of cake			
B. No off flavor			
<b>MENU:</b>			
A. Variety of food			
B. Representation of food groups			
C. Variety of color, texture, flavors & shapes			
<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 \_\_\_\_\_



# MICROWAVE MAGIC LEVEL C

COFFEECAKE

A check list for evaluating 4-H microwave coffeecake exhibits

Name \_\_\_\_\_

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

Criteria – Check the appropriate column. Comments are helpful to the exhibitor.	Meets Standards	Needs Improvement	Remarks
<b>CRUST:</b>			
A. Golden brown, thin, tender			
<b>TOPPING (IF USED):</b>			
A. Characteristic of kind used			
<b>SHAPE:</b>			
A. Level to slightly irregular			
<b>TEXTURE:</b>			
A. Medium to coarse grain			
B. Breaks easily, tender			
<b>FLAVOR:</b>			
A. Fresh, pleasantly sweet			
<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:			

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

Rating \_\_\_\_\_



# MICROWAVE MAGIC LEVEL D

CARROT CAKE

## A check list for evaluating 4-H cake exhibits

Name \_\_\_\_\_

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

Criteria - Check the appropriate column. Comments are helpful to the exhibitor.	Meets Standards	Needs Improvement	Remarks
<b>APPEARANCE:</b>			
A. Even thickness			
B. Uniform color, characteristic of ingredients			
C. Tender, smooth crust			
<b>INSIDE CHARACTERISTICS:</b>			
A. Tender, moist crumbs			
B. Free from tunnels			
C. Ingredients evenly distributed			
D. Attractive even color			
<b>FLAVOR:</b>			
A. Well-blended, characteristic of kind of cake			
B. No off flavor			
<b>MENU:</b>			
A. Variety of food			
B. Representation of food groups			
C. Variety of color, texture, flavors & shapes			
<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 \_\_\_\_\_