



2501 Cereal Bars

Criteria: For each criteria, mark E for Excellent, G for Good, F for Fair, or I for Needs Improvement	E	G	F	I	N/A
APPEARANCE: Cereal evenly coated with marshmallow mixture					
APPEARANCE: Evenly sized and shaped bars					
APPEARANCE: Bars are firm, cereal not crushed					
CONSISTENCY: Uniform texture throughout					
CONSISTENCY: Firm					
FLAVOR: Pleasing, well-blended					
FLAVOR: No off flavor or aftertaste					
MENU CARD: Variety of food					
MENU CARD: Representation of Food Pyramid					
CONFERENCE JUDGING: Knowledge of project exhibited					
CONFERENCE JUDGING: Knowledge of project book activities					
Overall appearance					
Difficulty for age _____ and years in project					

Requirements met: Grade lowered one level if requirements not met	YES	NO
Three, 2" square bars displayed on a white 6" disposable plate placed in a clear self-sealing plastic bag		
Menu Card for 1 MEAL written or typed on a 3" x 5" card which includes food exhibited		
Recipe included		

Comments: (use back of sheet if necessary)

Exhibitor: _____

Rating: _____

Exhibitor Name: _____

Club: _____



2502 Coffee Cake

Criteria: For each criteria, mark E for Excellent, G for Good, F for Fair, or I for Needs Improvement	E	G	F	I	N/A
APPEARANCE: Well mixed					
APPEARANCE: Evenly sized and shaped bars					
APPEARANCE: Bars are firm					
CONSISTENCY: Uniform texture throughout					
CONSISTENCY: Firm, not crumbly					
FLAVOR: Pleasing, well-blended					
FLAVOR: No off flavor or aftertaste					
MENU CARD: Variety of food					
MENU CARD: Representation of Food Pyramid					
CONFERENCE JUDGING: Knowledge of project exhibited					
CONFERENCE JUDGING: Knowledge of project book activities					
Overall appearance					
Difficulty for age _____ and years in project					

Requirements met: Grade lowered one level if requirements not met	YES	NO
1/4 of 8" square or round coffee cake displayed on a white 6" disposable plate placed in a clear self-sealing plastic bag		
Menu Card for 1 MEAL written or typed on a 3" x 5" card which includes food exhibited		
Recipe included		

Comments: (use back of sheet if necessary)

Exhibitor: _____ Rating: _____

Exhibitor Name: _____

Club: _____



2503 Cookies

Criteria: For each criteria, mark E for Excellent, G for Good, F for Fair, or I for Needs Improvement	E	G	F	I	N/A
APPEARANCE: Appropriate for type of cookie					
APPEARANCE: Evenly sized and shaped cookies					
CONSISTENCY: Appropriate for type of cookie					
FLAVOR: Pleasing, well-blended					
MENU CARD: Variety of food					
MENU CARD: Representation of Food Pyramid					
CONFERENCE JUDGING: Knowledge of project exhibited					
CONFERENCE JUDGING: Knowledge of project book activities					
Overall appearance					
Difficulty for age _____ and years in project _____					

Requirements met: Grade lowered one level if requirements not met	YES	NO
Three cookies displayed on a white 6" disposable plate placed in a clear self-sealing plastic bag		
Menu Card for 1 MEAL written or typed on a 3" x 5" card which includes food exhibited		
Recipe for cookies included		

Comments: (use back of sheet if necessary)

Exhibitor: _____

Rating: _____

Exhibitor Name: _____

Club: _____



2504 Cheese Muffins

Criteria: For each criteria, mark E for Excellent, G for Good, F for Fair, or I for Needs Improvement	E	G	F	I	N/A
APPEARANCE: Light brown color					
APPEARANCE: Rounded top					
APPEARANCE: Pebbly, rather than smooth top					
TEXTURE: Slightly moist					
TEXTURE: Uniform texture					
TENDERNESS: Light and tender					
TENDERNESS: Easily broken and crumbling					
FLAVOR: Pleasing, well blended					
MENU CARD: Menu for 1 meal					
MENU CARD: Includes food project					
MENU CARD: Variety of food					
MENU CARD: Representation of Food Pyramid					
CONFERENCE JUDGING: Knowledge of product exhibited					
CONFERENCE JUDGING: Knowledge of project book activities					
Overall appearance					
Difficulty for age _____ and years in project _____					
Requirements met: Grade lowered one level if requirements not met	YES		NO		
Three muffins displayed on a white 6" disposable plate placed in a clear self-sealing plastic bag					
Menu Card for 1 MEAL written or typed on a 3" x 5" card which includes food exhibited					

Comments: (use back of sheet if necessary)

Exhibitor: _____

Rating: _____

Exhibitor Name: _____

Club: _____



2506 Bag of Tricks

Criteria: For each criteria, mark E for Excellent, G for Good, F for Fair, or I for Needs Improvement	E	G	F	I	N/A
APPEARANCE: Uniform in size					
APPEARANCE: Uniform in shape					
APPEARANCE: Uniform in color					
APPEARANCE: Shiny surface					
CONSISTENCY: Firm					
CONSISTENCY: Holds shape					
TEXTURE: Smooth					
TEXTURE: Creamy					
FLAVOR: Well blended					
FLAVOR: Pleasing					
MENU CARD: Variety of food					
MENU CARD: Representation of Food Pyramid					
CONFERENCE JUDGING: Knowledge of product exhibited					
CONFERENCE JUDGING: Knowledge of project area					
Overall appearance					
Difficulty for age _____ and years in project					

Requirements met: Grade lowered one level if requirements not met	YES	NO
Four, 1" pieces of peanut butter fudge using recipe from project book, displayed on 6" white paper plate in a clear zipper seal plastic bag		
Menu for 1 meal written or typed on 3 x 5 card with fudge included		

Comments: (use back of sheet if necessary)

Exhibitor: _____ Rating: _____

Exhibitor Name: _____

Club: _____



2507
Micro Magicians

Criteria: For each criteria, mark E for Excellent, G for Good, F for Fair, or I for Needs Improvement	E	G	F	I	N/A
APPEARANCE: Chocolate brown in color					
APPEARANCE: Smooth top					
TEXTURE: Slightly moist					
TEXTURE: Free from air tunnels					
TEXTURE: Uniform texture					
TENDERNESS: Easily broken					
TENDERNESS: Not crumbling					
FLAVOR: Pleasing					
CONFERENCE JUDGING: Knowledge of project exhibited					
CONFERENCE JUDGING: Knowledge of project area					
CONFERENCE JUDGING: Knowledge of techniques					
MENU CARD: Variety of food					
MENU CARD: Representation of Food Pyramid					
Overall appearance					
Difficulty for age _____ and years in project					

Requirements met: Grade lowered one level if requirements not met	YES	NO
Three, 2" square Apple Brownies using recipe in project book on 6" white paper plate in a clear zipper seal plastic bag		
Nuts omitted		
Menu for 1 meal written or typed on 3 x 5 card with apple brownies included		

Comments: (use back of sheet if necessary)

Exhibitor: _____

Rating: _____

Exhibitor Name: _____

Club: _____



2508 Amazing Rays

Criteria: For each criteria, mark E for Excellent, G for Good, F for Fair, or I for Needs Improvement	E	G	F	I	N/A
APPEARANCE: Pebbly, rather than smooth top					
TEXTURE: Slightly moist					
TEXTURE: Free from air tunnels					
TEXTURE: Uniform texture					
TENDERNESS: Light and tender					
TENDERNESS: Breaks apart without crumbling					
FLAVOR: Pleasing					
CONFERENCE JUDGING: Knowledge of project exhibited					
CONFERENCE JUDGING: Knowledge of project area					
CONFERENCE JUDGING: Knowledge of techniques					
MENU CARD: Variety of food					
MENU CARD: Representation of Food Pyramid					
Overall appearance					
Difficulty for age _____ and years in project					
Requirements met: Grade lowered one level if requirements not met	YES		NO		
¼ Coffeecake with outer edge from recipe in project manual on white paper plate in a clear zipper seal plastic bag					
Menu for 1 meal written or typed on 3 x 5 card with coffee cake included					

Comments: (use back of sheet if necessary)

Exhibitor: _____

Rating: _____

Exhibitor Name: _____

Club: _____



2509
Presto Meals

Criteria: For each criteria, mark E for Excellent, G for Good, F for Fair, or I for Needs Improvement	E	G	F	I	N/A
APPEARANCE: Pebbly, rather than smooth top					
TEXTURE: Slightly moist					
TEXTURE: Free from air tunnels					
TEXTURE: Uniform texture					
TENDERNESS: Light and tender					
TENDERNESS: Breaks apart without crumbling					
FLAVOR: Pleasing					
CONFERENCE JUDGING: Knowledge of project exhibited					
CONFERENCE JUDGING: Knowledge of project area					
CONFERENCE JUDGING: Knowledge of techniques					
MENU CARD: Variety of food					
MENU CARD: Representation of Food Pyramid					
Overall appearance					
Difficulty for age _____ and years in project					

Requirements met: Grade lowered one level if requirements not met	YES	NO
¼ Carrot cake with outer edge from recipe in project manual		
Without frosting		
Displayed on white paper plate in a clear zipper seal plastic bag		
Menu for 1 meal written or typed on 3 x 5 card with carrot cake included		

Comments: (use back of sheet if necessary)

Exhibitor: _____

Rating: _____

Exhibitor Name: _____

Club: _____



2510 Fruits & Vegetables

Criteria: For each criteria, mark E for Excellent, G for Good, F for Fair, or I for Needs Improvement	E	G	F	I	N/A
APPEARANCE: Evenly rounded top					
APPEARANCE: Uniform color					
APPEARANCE: Evenly browned					
APPEARANCE: May have slightly rough center crack					
APPEARANCE: Even distribution of fruit or vegetables					
TEXTURE: Thin, tender crust					
TEXTURE: Slices without crumbling					
TEXTURE: Uniform grain, free of large tunnels					
CRUMB: Moist crumb					
CRUMB: Does not crumble easily					
FLAVOR: Pleasing, well-blended flavor, characteristic for variety of bread					
MENU FOR 1 DAY: Variety of food (on menu)					
MENU FOR 1 DAY: Representation of food pyramid					
MENU FOR 1 DAY: Includes food project exhibited					
Overall appearance					
Difficulty for age _____ and years in project _____					
Requirements met: Grade lowered one level if requirements not met		YES		NO	
Whole 5" x 9" loaf fruit or vegetable quick bread displayed on disposable plate in clear zipper seal plastic bag					
Recipe included on 3" x 5" card from any cookbook					
Menu for 1 day written or typed on 3" x 5" card, including food exhibited					

Comments: (use back of sheet if necessary)

Exhibitor: _____

Rating: _____

Exhibitor Name: _____

Club: _____



2511 Outdoor Meals I

Criteria: For each criteria, mark E for Excellent, G for Good, F for Fair, or I for Needs Improvement	E	G	F	I	N/A
APPEARANCE: Uniform size and shape					
APPEARANCE: Edges are just browned					
TEXTURE: Well blended					
FLAVOR: Pleasing flavor					
RECIPE: Included on 3" x 5" card					
MENU CARD: Menu for 1 meal					
MENU CARD: Includes food project exhibited					
MENU CARD: Variety of food					
MENU CARD: Representation of Food Pyramid					
CONFERENCE JUDGING: Knowledge of project exhibited					
CONFERENCE JUDGING: Knowledge of project book activities (GORP)					
CONFERENCE JUDGING: Able to provide "no cook" ideas for breakfast, lunch, and dinner					
CONFERENCE JUDGING: Display knowledge of food groups					
Overall appearance					
Difficulty for age and years in project					

Requirements met: Grade lowered one level if requirements not met	YES	NO
Three breakfast cookies from project book displayed on a white 6" disposable plate in a clear self-sealing plastic bag		
Recipe for food item exhibited written or typed on a 3" x 5" card		
Menu Card for 1 MEAL written or typed on a 3" x 5" card which includes the food item exhibited		

Comments: (use back of sheet if necessary)

Exhibitor: _____

Rating: _____

Exhibitor Name: _____

Club: _____



2512
Exploring our Food Heritage

Criteria: For each criteria, mark E for Excellent, G for Good, F for Fair, or I for Needs Improvement	E	G	F	I	N/A
APPEARANCE: Color typical for kind of cookies					
APPEARANCE: Uniform in shape and size					
TEXTURE: Moist (typical for kind of cookie)					
TEXTURE: Crisp, chewy, or soft (typical for kind of cookie)					
TEXTURE: Tender					
TEXTURE: Even cells or holes					
FLAVOR: Well-blended, characteristic of ingredients					
FLAVOR: Not too much spice, flavoring, ect.					
FLAVOR: No off-flavor from fat, leavening, nuts, ect.					
RECIPE: includes origin and ethnic group					
Choice of cookies in relation to culture chosen					
Overall appearance					
Difficulty for age _____ and years in project					

Requirements met: Grade lowered one level if requirements not met	YES	NO
Three cookies from a ethnic recipe on 6" white paper plate in clear self-seal plastic bag		
Menu for 1 meal, typical of culture selected		
Menu includes cookies displayed		
Cookie recipe included		

Comments: (use back of sheet if necessary)

Exhibitor: _____

Rating: _____

Exhibitor Name: _____

Club: _____



2513

Foods with International Flavor

Criteria: For each criteria, mark E for Excellent, G for Good, F for Fair, or I for Needs Improvement	E	G	F	I	N/A
TABLE SETTING DISPLAY: Displayed Neatly					
TABLE SETTING DISPLAY: Creativity					
TABLE SETTING DISPLAY: Displayed in relation to country chosen					
LOAF OF BREAD OR COOKIES: Appearance					
LOAF OF BREAD OR COOKIES Texture					
LOAF OF BREAD OR COOKIES: Flavor					
LOAF OF BREAD OR COOKIES: Choice of cookie or loaf in relation to country chosen					
MENU FOR 1 DAY FOR COUNTRY SELECTED: Recipe included					
MENU FOR 1 DAY FOR COUNTRY SELECTED: Variety of food (on menu)					
MENU FOR 1 DAY FOR COUNTRY SELECTED: Includes food project exhibited					
MENU FOR 1 DAY FOR COUNTRY SELECTED: Representation of Food Pyramid					
CONFERENCE JUDGING: Knowledge of project exhibited					
CONFERENCE JUDGING: Knowledge of project area					
TABLE SETTING: Neatness of arrangement					
Overall appearance					
Difficulty for age _____ and years in project					

Requirements met: Grade lowered one level if requirements not met	YES	NO
Three cookies or loaf of bread from a foreign country in a self-seal plastic bag.		
Recipe written or typed on 3" x 5" card: include country of origin		
Table setting arranged on flat surface not exceeding 18" x 24"		
Menu for 1 day written or typed on 3" x 5" card, including food exhibited		

Comments: (use back of sheet if necessary)

Exhibitor: _____

Rating: _____

Exhibitor Name: _____

Club: _____



2514 Sports Nutrition

Criteria: For each criteria, mark E for Excellent, G for Good, F for Fair, or I for Needs Improvement	E	G	F	I	N/A	
OUTSIDE CHARACTERISTICS: Color typical for type of cookie						
OUTSIDE CHARACTERISTICS: Uniform size						
OUTSIDE CHARACTERISTICS: Uniform shape						
INSIDE CHARACTERISTICS: Moist						
INSIDE CHARACTERISTICS: Chewy with a little crunch						
INSIDE CHARACTERISTICS: Ingredients mixed correctly. No dry spots, not too mushy, no globs of any one ingredient						
FLAVOR: Well-blended						
FLAVOR: Not too much spice or flavoring						
FLAVOR: No off flavors						
CONFERENCE JUDGING: Knowledgeable in sports nutrition concepts						
CONFERENCE JUDGING: Demonstrates how knowledge will be used in everyday life						
Overall appearance						
Difficulty for age _____ and years in project _____						
Requirements met: Grade lowered one level if requirements not met					YES	NO
Three no-bake cookies on 6" white paper plate in clear quart-size zipper seal plastic bag						
Menu for 1 meal with no-bake cookies in menu						

Comments: (use back of sheet if necessary)

Exhibitor: _____

Rating: _____

Exhibitor Name: _____

Club: _____



2515 Dairy Foods

Criteria: For each criteria, mark E for Excellent, G for Good, F for Fair, or I for Needs Improvement	E	G	F	I	N/A
NUTRITIONAL DISPLAY: Appearance					
NUTRITIONAL DISPLAY: Neatness					
NUTRITIONAL DISPLAY: Accurate information					
NUTRITIONAL DISPLAY: Shows different types of milk					
NUTRITIONAL DISPLAY: Shows possible uses for milk in cooking					
NUTRITIONAL DISPLAY: Includes a recipe containing a type of milk					
MENU CARD: Menu for 1 meal					
MENU CARD: Includes food from recipe					
MENU CARD: Variety of food					
MENU CARD: Representation of Food Pyramid					
Overall appearance					
Difficulty for age _____ and years in project					

Requirements met: Grade lowered one level if requirements not met	YES	NO
Display includes a recipe containing a type of milk		
Display does not exceed 18" x 24" in size		
Menu for 1 meal written or typed on a 3" x 5" card which includes food from required recipe		

Comments: (use back of sheet if necessary)

Exhibitor: _____

Rating: _____

Exhibitor Name: _____

Club: _____



2516
Teens Entertain

Criteria: For each criteria, mark E for Excellent, G for Good, F for Fair, or I for Needs Improvement	E	G	F	I	N/A
PROJECT BOOK: Accurate and adequate information					
PROJECT BOOK: Answers show knowledge of subject					
PROJECT BOOK: Project book complete and neat					
2 Cups SNACK MIX: Correct ingredients in mix					
2 Cups SNACK MIX: Pleasing flavor					
2 Cups SNACK MIX: Attractively displayed					
PARTY DISPLAY: Entire display follows a party theme					
PARTY DISPLAY: Snack mix included in display					
Overall appearance					
Difficulty for age _____ and years in project _____					

Requirements met: Grade lowered one level if requirements not met	YES	NO
Snack mix (two cups) displayed attractively		
Party theme display		
Completed project book		
Exhibit does not exceed 18" x 24" in size		
Recipe included on 3 x 5 card if not exhibiting 'Nuts & Bolts'		

Comments: (use back of sheet if necessary)

Exhibitor: _____

Rating: _____

Exhibitor Name: _____

Club: _____



2517 Meat & Other Protein Sources

Criteria: For each criteria, mark E for Excellent, G for Good, F for Fair, or I for Needs Improvement	E	G	F	I	N/A
Overall appearance					
Difficulty for age and years in project					
EDUCATIONAL DISPLAY: related to topic					
EDUCATIONAL DISPLAY: neatness					
Knowledge of topic area					
Overall appearance					
Difficulty for age and years in project					
Requirements met: Grade lowered one level if requirements not met	YES		NO		
Display does not exceed 18" x 24" in size					
Topic Used: of one of four choices (Nutritional Value, Food Safety, Food Preparation, Food Buying of Meat/Other Protein)					

Comments: (use back of sheet if necessary)

Exhibitor: _____ Rating: _____

Exhibitor Name: _____

Club: _____



2518
Jams/Preserves/Butters

Criteria: For each criteria, mark E for Excellent, G for Good, F for Fair, or I for Needs Improvement	E	G	F	I	N/A
PRODUCE QUALITY: Uniform color, appropriate for ripened fruit					
PRODUCE QUALITY: Uniform chopped fruit in conserves, marmalades and preserves					
PACK: No foam or air bubbles					
PACK: No foreign matter					
PACK: Adequate headspace					
CONSISTENCY(texture): Jams -flow slightly					
CONSISTENCY(texture): Preserves-pieces in thick, syrupy gel					
CONTAINER: Clean, standard canning jar, suitable for product					
CONTAINER: Standard two-piece canning lid, ring removed					
CONTAINER: Jar seal					
Knowledge of exhibit					
Overall appearance					
Difficulty for age _____ and years in project _____					

Requirements met: Grade lowered one level if requirements not met	YES	NO
Jar rings removed		
Jars labeled: Product, method, date		
Recipe for EACH included on 3" x 5" card		

Comments: (use back of sheet if necessary)

Exhibitor: _____

Rating: _____

Exhibitor Name: _____

Club: _____



2519
Jellies/Marmalades

Criteria: For each criteria, mark E for Excellent, G for Good, F for Fair, or I for Needs Improvement	E	G	F	I	N/A
PRODUCE QUALITY: Uniform color, appropriate for ripened fruit					
PRODUCE QUALITY: Jelly clear, free from cloudiness or crystals					
PRODUCE QUALITY: Uniform chopped fruit in conserves, marmalades and preserves					
PACK: No foam or air bubbles					
PACK: No foreign matter					
PACK: Adequate headspace					
CONSISTENCY(texture): Jelly firm					
CONSISTENCY(texture): Marmalades-flow slightly					
CONTAINER: Clean, standard canning jar, suitable for product					
CONTAINER: Standard two-piece canning lid, ring removed					
CONTAINER: Jar seal					
Knowledge of exhibit					
Overall appearance					
Difficulty for age _____ and years in project					
Requirements met: Grade lowered one level if requirements not met	YES		NO		
Jar rings removed					
Jars labeled: Product, method, date					
Recipe for EACH included on 3" x 5" card					

Comments: (use back of sheet if necessary)

Exhibitor: _____ Rating: _____

Exhibitor Name: _____

Club: _____



2520
Canned Fruits/Vegetables

Criteria: For each criteria, mark E for Excellent, G for Good, F for Fair, or I for Needs Improvement	E	G	F	I	N/A
PRODUCE QUALITY: Uniform color					
PRODUCE QUALITY: Free from cloudiness					
PACK: No foreign matter					
PACK: Appropriate headspace					
PACK: No air bubbles or foam					
CONTAINER: Standard canning jar					
CONTAINER: Clean, suitable for product					
CONTAINER: Standard two-piece canning lid, ring removed					
CONTAINER: Jar seal					
PROCESSING METHOD: Appropriate for product					
Knowledge of exhibit					
Overall appearance					
Difficulty for age _____ and years in project					

Requirements met: Grade lowered one level if requirements not met	YES	NO
2 pints or 2 quarts of fruits and/or vegetables		
Jar rings removed		
Jars labeled: Product, method, date		

Comments: (use back of sheet if necessary)

Exhibitor: _____ Rating: _____

Exhibitor Name: _____

Club: _____



2521
Pickles/Relishes/Salsas

Criteria: For each criteria, mark E for Excellent, G for Good, F for Fair, or I for Needs Improvement	E	G	F	I	N/A
PRODUCE QUALITY: Young, firm produce used					
PRODUCE QUALITY: Bright, clear, natural color					
PRODUCE QUALITY: Mixed pickles, good blend					
PACK: Firm, good proportion of solid to liquid					
PACK: No foreign matter					
PACK: No air bubbles or foam					
CONTAINER: Standard canning jar					
CONTAINER: Clean, suitable for product					
CONTAINER: Standard two-piece canning lid, rings removed					
CONTAINER: Jar seal					
PROCESSING METHOD: Appropriate for product					
LABEL: Information includes product name and date					
Knowledge of exhibit					
Overall appearance					
Difficulty for age _____ and years in project					

Requirements met: Grade lowered one level if requirements not met	YES	NO
Two pints or half-pints of two of the three choices (pickles/relishes/salsas)		
Jar rings removed		
Jars labeled: Product, method, date		
Recipes included on 3" x 5" cards		

Comments: (use back of sheet if necessary)

Exhibitor: _____

Rating: _____

Exhibitor Name: _____

Club: _____



2522 Drying Fruits

Criteria: For each criteria, mark E for Excellent, G for Good, F for Fair, or I for Needs Improvement	E	G	F	I	N/A
APPEARANCE: Uniform thickness or size					
APPEARANCE: Appropriate color					
APPEARANCE: Clear, not dark or dull in color					
DRYNESS AND TEXTURE: Pliable, tough, leathery jerky					
DRYNESS AND TEXTURE: Brittle					
DRYNESS AND TEXTURE: Fibrous, forms points when broken					
DRYNESS AND TEXTURE: Dry, not moist in center					
FLAVOR: Pleasant, not old or musty					
FLAVOR: Jerky characteristic of seasoning and meat used					
OTHER: Moisture-proof packaging					
OTHER: Useable size					
OTHER: Food has been pretreated by blanching when necessary					
Knowledge of project exhibited					
Knowledge of project area					
Overall appearance					
Difficulty for age _____ and years in project					

Requirements met: Grade lowered one level if requirements not met	YES	NO
Quantity and selection of products exhibited meets class requirements as stated in the fair book		
Each product displayed in small zipper seal plastic bag.		
3" x 5" card included with step-by-step process of each jerky recipe included		

Comments: (use back of sheet if necessary)

Exhibitor: _____

Rating: _____

Exhibitor Name: _____

Club: _____



2523
First Aid in Action

Criteria: For each criteria, mark E for Excellent, G for Good, F for Fair, or I for Needs Improvement	E	G	F	I	N/A
FIRST AID KIT: Strong and durable container					
FIRST AID KIT: Proper size for contents					
FIRST AID KIT: Contents suitable and complete					
FIRST AID CARDS: Complete and accurate information					
FIRST AID CARDS: Neat and legible					
FIRST AID CARDS: Well organized					
Knowledge of project area					
Knowledge of project exhibited					
Can demonstrate how they will use this information in their daily lives					
Overall appearance					
Difficulty for age _____ and years in project					

Requirements met: Grade lowered one level if requirements not met	YES	NO
Exhibit Family First Aid Kit and cards		

Comments: (use back of sheet if necessary)

Exhibitor: _____ Rating: _____

Exhibitor Name: _____

Club: _____



2524
Staying Healthy

Criteria: For each criteria, mark E for Excellent, G for Good, F for Fair, or I for Needs Improvement	E	G	F	I	N/A
EXHIBIT: Attractive and interesting					
EXHIBIT: Lettering is neat and legible					
EXHIBIT: Information is accurate					
Knowledge of project exhibited					
Knowledge of project area					
Can demonstrate how they will use this information in their daily lives					
Overall appearance					
Difficulty for age _____ and years in project					

Requirements met: Grade lowered one level if requirements not met	YES	NO
Exhibit a "smarts" project from project manual		

Comments: (use back of sheet if necessary)

Exhibitor: _____ Rating: _____

Exhibitor Name: _____

Club: _____



2525 Keeping Fit

Criteria: For each criteria, mark E for Excellent, G for Good, F for Fair, or I for Needs Improvement	E	G	F	I	N/A
EXHIBIT FITNESS FILE: Complete file					
EXHIBIT FITNESS FILE: Neat and legible					
EXHIBIT FITNESS FILE: Well organized					
EXHIBIT DISPLAY: Attractive and interesting					
EXHIBIT DISPLAY: Lettering is neat and legible					
EXHIBIT DISPLAY: Information is credible					
Knowledge of project exhibited					
Knowledge of project area					
Can demonstrate how they will use this information in their daily lives					
Overall appearance					
Difficulty for age _____ and years in project					

Requirements met: Grade lowered one level if requirements not met	YES	NO
Display does not exceed 18" x 24" in size		
Fitness File OR Display on supplements and performance enhancers		

Comments: (use back of sheet if necessary)

Exhibitor: _____

Rating: _____

Exhibitor Name: _____

Club: _____



2526
Yeast Breads Division I

Criteria: For each criteria, mark E for Excellent, G for Good, F for Fair, or I for Needs Improvement	E	G	F	I	N/A
APPEARANCE: Symmetrical, well-shaped, uniform size					
APPEARANCE: Evenly rounded top					
APPEARANCE: Crust characteristic for type of bread					
APPEARANCE: Volume appropriate for type of bread					
APPEARANCE: Uniformly browned					
APPEARANCE: Free of streaks					
TEXTURE: Free from larger air bubbles					
TEXTURE: Even grain					
TEXTURE: Characteristic for type of bread					
CRUMB: Moist					
CRUMB: Tender					
CRUMB: Elastic quality					
FLAVOR: Pleasing, well-baked					
FLAVOR: Typical for type of bread					
MENU CARD: Variety of food					
MENU CARD: Representation of food pyramid					
Overall appearance					
Difficulty for age _____ and years in project _____					

Requirements met: Grade lowered one level if requirements not met	YES	NO
Three cloverleaf dinner rolls, made from the Basic Dinner Roll Dough recipe		
Menu for 1 day on 3 x 5 cards with yeast breads in menu		
Displayed according to requirements specified in the fair book		

Comments: (use back of sheet if necessary)

Exhibitor: _____ Rating: _____

Exhibitor Name: _____

Club: _____



2527
Yeast Breads Division II

Criteria: For each criteria, mark E for Excellent, G for Good, F for Fair, or I for Needs Improvement	E	G	F	I	N/A
APPEARANCE: Symmetrical, well-shaped, uniform size					
APPEARANCE: Evenly rounded top					
APPEARANCE: Crust characteristic for type of bread					
APPEARANCE: Volume appropriate for type of bread					
APPEARANCE: Uniformly browned					
APPEARANCE: Free of streaks					
TEXTURE: Free from larger air bubbles					
TEXTURE: Even grain					
TEXTURE: Characteristic for type of bread					
CRUMB: Moist					
CRUMB: Tender					
CRUMB: Elastic quality					
FLAVOR: Pleasing, well-baked					
FLAVOR: Typical for type of bread					
MENU CARD: Menu for 1 day					
MENU CARD: Variety of food					
MENU CARD: Representation of food pyramid					
MENU CARD: Includes food project exhibited					
Overall appearance					
Difficulty for age _____ and years in project _____					

Requirements met: Grade lowered one level if requirements not met	YES	NO
Menu for 1 day on 3 x 5 cards with yeast breads in menu		
Displayed according to requirements specified in the fair book		

Comments: (use back of sheet if necessary)

Exhibitor: _____ Rating: _____

Exhibitor Name: _____

Club: _____



2528
Yeast Breads Division III

Criteria: For each criteria, mark E for Excellent, G for Good, F for Fair, or I for Needs Improvement	E	G	F	I	N/A
APPEARANCE: Symmetrical, well-shaped, uniform size					
APPEARANCE: Evenly rounded top					
APPEARANCE: Crust characteristic for type of bread					
APPEARANCE: Volume appropriate for type of bread					
APPEARANCE: Uniformly browned					
APPEARANCE: Free of streaks					
TEXTURE: Free from larger air bubbles					
TEXTURE: Even grain					
TEXTURE: Characteristic for type of bread					
CRUMB: Moist					
CRUMB: Tender					
CRUMB: Elastic quality					
FLAVOR: Pleasing, well-baked					
FLAVOR: Typical for type of bread					
MENU CARD: Menu for 1 day					
MENU CARD: Variety of food					
MENU CARD: Representation of food pyramid					
MENU CARD: Includes food project exhibited					
Overall appearance					
Difficulty for age _____ and years in project _____					

Requirements met: Grade lowered one level if requirements not met	YES	NO
Menu for 1 day on 3 x 5 cards with yeast breads in menu		
Displayed according to requirements specified in the fair book		
Recipe included on 3x5 card		

Comments: (use back of sheet if necessary)

Exhibitor: _____ Rating: _____

Exhibitor Name: _____

Club: _____



2529
Yeast Breads Division IV

Criteria: For each criteria, mark E for Excellent, G for Good, F for Fair, or I for Needs Improvement	E	G	F	I	N/A
APPEARANCE: Symmetrical, well-shaped, uniform size					
APPEARANCE: Evenly rounded top					
APPEARANCE: Crust characteristic for type of bread					
APPEARANCE: Volume appropriate for type of bread					
APPEARANCE: Uniformly browned					
APPEARANCE: Free of streaks					
TEXTURE: Free from larger air bubbles					
TEXTURE: Even grain					
TEXTURE: Characteristic for type of bread					
CRUMB: Moist					
CRUMB: Tender					
CRUMB: Elastic quality					
FLAVOR: Pleasing, well-baked					
FLAVOR: Typical for type of bread					
MENU CARD: Menu for 1 day					
MENU CARD: Variety of food					
MENU CARD: Representation of food pyramid					
MENU CARD: Includes food project exhibited					
Overall appearance					
Difficulty for age _____ and years in project _____					

Requirements met: Grade lowered one level if requirements not met	YES	NO
Menu for 1 day on 3 x 5 cards with yeast breads in menu		
Displayed according to requirements specified in the fair book		
Recipe included on 3x5 card		

Comments: (use back of sheet if necessary)

Exhibitor: _____

Rating: _____

Exhibitor Name: _____

Club: _____



2530 Pastry Shell

Criteria: For each criteria, mark E for Excellent, G for Good, F for Fair, or I for Needs Improvement	E	G	F	I	N/A
APPEARANCE: Golden brown color					
APPEARANCE: No large air bubbles, blistered surface or roughness					
APPEARANCE: Attractively shaped edges					
APPEARANCE: Uniform thickness					
APPEARANCE: Not shrunken					
TEXTURE: Crisp					
TEXTURE: Flaky and light					
TENDERNESS: Breaks easily with fork					
TENDERNESS: Does not crumble-holds shape when lifted					
MENU CARD: Variety of food					
MENU CARD: Representation of food pyramid					
FLAVOR: Pleasant					
FLAVOR: Bland- well blended					
Overall appearance					
Difficulty for age _____ and years in project					

Requirements met: Grade lowered one level if requirements not met	YES	NO
Menu for 1 Day on 3 x 5 cards including exhibited item		
Whole unfilled pastry shell in 8" or 9" disposable pan		
Copy of recipe on 3 x 5 card		

Comments: (use back of sheet if necessary)

Exhibitor: _____

Rating: _____

Exhibitor Name: _____

Club: _____



2531
Apple Pie (2 crust)

Criteria: For each criteria, mark E for Excellent, G for Good, F for Fair, or I for Needs Improvement	E	G	F	I	N/A
APPEARANCE: Golden brown color					
APPEARANCE: No large air bubbles, blistered surface or roughness					
APPEARANCE: Attractively shaped edges					
APPEARANCE: Uniform thickness					
APPEARANCE: Not shrunken					
TEXTURE: Crisp					
TEXTURE: Flaky and light					
TENDERNESS: Breaks easily with fork					
TENDERNESS: Does not crumble-holds shape when lifted					
TENDERNESS: Apples tender, but hold shape					
FLAVOR: Pleasant					
FLAVOR: Well blended					
MENU CARD: Variety of food					
MENU CARD: Representation of food pyramid					
Overall appearance					
Difficulty for age _____ and years in project					

Requirements met: Grade lowered one level if requirements not met	YES	NO
Two-crust apple pie in 8" or 9" disposable pan		
Menu for 1 day on 3" x 5" cards which includes project exhibited		
Recipe with type of apples used		

Comments: (use back of sheet if necessary)

Exhibitor: _____ Rating: _____

Exhibitor Name: _____

Club: _____



2532 Advanced Pastry

Criteria: For each criteria, mark E for Excellent, G for Good, F for Fair, or I for Needs Improvement	E	G	F	I	N/A
APPEARANCE: Golden brown color					
APPEARANCE: No large air bubbles, blistered surface or roughness					
APPEARANCE: Attractively shaped edges					
APPEARANCE: Uniform thickness					
APPEARANCE: Not shrunken					
TEXTURE: Crisp					
TEXTURE: Flaky and light					
TENDERNESS: Breaks easily with fork					
TENDERNESS: Does not crumble-holds shape when lifted					
TENDERNESS: Filling tender, but holds shape					
FLAVOR: Pleasant					
FLAVOR: Well blended					
MENU CARD: Variety of food					
MENU CARD: Representation of food pyramid					
Overall appearance					
Difficulty for age _____ and years in project					

Requirements met: Grade lowered one level if requirements not met	YES	NO
Pie of choice in 8" or 9" disposable pan.		
Recipe included on 3" x 5" card		
Menu for 1 day on 3" x 5" cards which includes project exhibited		

Comments: (use back of sheet if necessary)

Exhibitor: _____ Rating: _____

Exhibitor Name: _____

Club: _____



2533
Cake Decorating Beginners

Criteria: For each criteria, mark E for Excellent, G for Good, F for Fair, or I for Needs Improvement	E	G	F	I	N/A
Design					
Frosting Smoothness					
Uniformity					
Arrangement					
NEATNESS OF TECHNIQUE: Flowers					
NEATNESS OF TECHNIQUE: Writing					
NEATNESS OF TECHNIQUE: Borders					
NEATNESS OF TECHNIQUE: Other					
CONFERENCE JUDGING: Knowledge of project area					
CONFERENCE JUDGING: Knowledge of tips used					
CONFERENCE JUDGING: Knowledge of techniques used					
Overall appearance					
Difficulty for age _____ and years in project					

Requirements met: Grade lowered one level if requirements not met	YES	NO
3" x 5" card included		
Within size specifications (3" - 6" cookie)		
Displayed on 8 inch round cardboard-covered in aluminum foil.		
Tip number included		
Handmade frosting with recipe included		

Comments: (use back of sheet if necessary)

Exhibitor: _____

Rating: _____

Exhibitor Name: _____

Club: _____



2534
Cake Decorating 1st Year

Criteria: For each criteria, mark E for Excellent, G for Good, F for Fair, or I for Needs Improvement	E	G	F	I	N/A
Design					
Frosting Smoothness					
Uniformity					
Arrangement					
NEATNESS OF TECHNIQUE: Top border: basic shell border (REQUIRED)					
NEATNESS OF TECHNIQUE: Bottom border: basic shell border (REQUIRED)					
NEATNESS OF TECHNIQUE: Piped flowers (REQUIRED)					
NEATNESS OF TECHNIQUE: Leaves (REQUIRED)					
NEATNESS OF TECHNIQUE: Writing if included (NOT REQUIRED)					
CONFERENCE JUDGING: Knowledge of project area					
CONFERENCE JUDGING: Knowledge of tips used					
CONFERENCE JUDGING: Knowledge of techniques used					
Overall appearance					
Difficulty for age and years in project					

Requirements met: Grade lowered one level if requirements not met	YES	NO
3" x 5" card included		
Real cake		
Displayed on a 10 inch round cardboard-covered in aluminum foil		
Tip number included		
Within size specifications (8" round, one layer)		
Includes required techniques		
Handmade frosting with recipe included		

Comments: (use back of sheet if necessary)

Exhibitor: _____ Rating: _____

Exhibitor Name: _____

Club: _____



2535
Cake Decorating 2nd Year

Criteria: For each criteria, mark E for Excellent, G for Good, F for Fair, or I for Needs Improvement	E	G	F	I	N/A
Design					
Frosting smoothness					
Uniformity					
Arrangement					
NEATNESS OF TECHNIQUE: Side decoration (REQUIRED)					
NEATNESS OF TECHNIQUE: Top border: basic shell border (REQUIRED)					
NEATNESS OF TECHNIQUE: Bottom border: basic shell border (REQUIRED)					
NEATNESS OF TECHNIQUE: Variation on borders (REQUIRED)					
NEATNESS OF TECHNIQUE: Piped flowers: Rose(s) (REQUIRED)					
NEATNESS OF TECHNIQUE: Piped flowers: other (REQUIRED)					
NEATNESS OF TECHNIQUE: Leaves (REQUIRED)					
NEATNESS OF TECHNIQUE: Writing (REQUIRED)					
CONFERENCE JUDGING: Knowledge of project area					
CONFERENCE JUDGING: Knowledge of tips used					
CONFERENCE JUDGING: Knowledge of techniques used					
Overall appearance					
Difficulty for age and years in project					

Requirements met: Grade lowered one level if requirements not met	YES	NO
3" x 5" card included		
Real cake		
Displayed on a 10 inch round cardboard-covered in aluminum foil		
Tip number included		
Displayed on 10" round cardboard-covered with aluminum foil		
Includes required techniques		
Handmade frosting with recipe included		

Comments: (use back of sheet if necessary)

Exhibitor: _____

Rating: _____

Exhibitor Name: _____

Club: _____



2536
Cake Decorating 3rd Year

Criteria: For each criteria, mark E for Excellent, G for Good, F for Fair, or I for Needs Improvement	E	G	F	I	N/A
Design					
Frosting smoothness					
Uniformity					
Arrangement					
NEATNESS OF TECHNIQUE: Piped Décor					
NEATNESS OF TECHNIQUE: Top border					
NEATNESS OF TECHNIQUE: Bottom border					
NEATNESS OF TECHNIQUE: Writing (if included; not required)					
CONFERENCE JUDGING: Knowledge of project area					
CONFERENCE JUDGING: Knowledge of tips used					
CONFERENCE JUDGING: Knowledge of techniques used					
Overall appearance					
Difficulty for age _____ and years in project					

Requirements met: Grade lowered one level if requirements not met	YES	NO
3" x 5" card included		
8 inch round, 2 layer, real cake displayed on 10 inch round cardboard-covered in aluminum foil OR 9x13x2 real cake displayed on 10" x 14" cardboard-covered in aluminum foil		
Tip number included		
Within size specifications		
Includes required techniques		
Handmade frosting with recipe included		

Comments: (use back of sheet if necessary)

Exhibitor: _____

Rating: _____

Exhibitor Name: _____

Club: _____



2537
Cake Decorating 4th Year

Criteria: For each criteria, mark E for Excellent, G for Good, F for Fair, or I for Needs Improvement	E	G	F	I	N/A
Design					
Frosting smoothness					
Uniformity					
Arrangement					
NEATNESS OF TECHNIQUE: Top border					
NEATNESS OF TECHNIQUE: Bottom border					
NEATNESS OF TECHNIQUE: Variation in border					
NEATNESS OF TECHNIQUE: Leaves					
NEATNESS OF TECHNIQUE: Writing (if included, not required)					
NEATNESS OF TECHNIQUE: Piped decoration					
NEATNESS OF TECHNIQUE: Side decoration					
NEATNESS OF TECHNIQUE: Piped flowers					
NEATNESS OF TECHNIQUE: Rose(s)					
CONFERENCE JUDGING: Knowledge of project area					
CONFERENCE JUDGING: Knowledge of tips used					
CONFERENCE JUDGING: Knowledge of techniques used					
Overall appearance					
Difficulty for age and years in project					

Requirements met: Grade lowered one level if requirements not met	YES	NO
3" x 5" card included		
Real cake		
Displayed on cardboard covered in aluminum foil, not to exceed 16" x 16"		
Tip number included		
Includes explanation of challenge		
Handmade frosting with recipe included		

Comments: (use back of sheet if necessary)

Exhibitor: _____

Rating: _____

Exhibitor Name: _____

Club: _____



2538

Cake Decorating 5th Year Wedding Cake

Criteria: For each criteria, mark E for Excellent, G for Good, F for Fair, or I for Needs Improvement	E	G	F	I	N/A
Design					
Frosting smoothness					
Uniformity					
Arrangement					
NEATNESS OF TECHNIQUE: Top border					
NEATNESS OF TECHNIQUE: Bottom border					
NEATNESS OF TECHNIQUE: Variation in border					
NEATNESS OF TECHNIQUE: Leaves					
NEATNESS OF TECHNIQUE: Writing (if included, not required)					
NEATNESS OF TECHNIQUE:Piped decoration					
NEATNESS OF TECHNIQUE:Side decoration					
NEATNESS OF TECHNIQUE:Piped flowers					
NEATNESS OF TECHNIQUE:Rose(s)					
CONFERENCE JUDGING: Knowledge of project area					
CONFERENCE JUDGING: Knowledge of tips used					
CONFERENCE JUDGING: Knowledge of techniques used					
Overall appearance					
Difficulty for age _____ and years in project					

Requirements met: Grade lowered one level if requirements not met	YES	NO
3" x 5" card included with frosting recipe and tips used		
Real cake (two layers) with three tiers		
Displayed on a cardboard covered in aluminum foil		
Tip number included		
Includes description of construction and # served		
Handmade frosting with recipe included		

Comments: (use back of sheet if necessary)

Exhibitor: _____

Rating: _____

Exhibitor Name: _____

Club: _____



2539

Cake Decorating Adv 6th Year +

Criteria: For each criteria, mark E for Excellent, G for Good, F for Fair, or I for Needs Improvement	E	G	F	I	N/A
Design					
Frosting smoothness					
Uniformity					
Arrangement					
NEATNESS OF TECHNIQUE: Top border					
NEATNESS OF TECHNIQUE: Bottom border					
NEATNESS OF TECHNIQUE: Variation in border					
NEATNESS OF TECHNIQUE: Leaves					
NEATNESS OF TECHNIQUE: Writing (if included, not required)					
NEATNESS OF TECHNIQUE:Piped decoration					
NEATNESS OF TECHNIQUE:Side decoration					
NEATNESS OF TECHNIQUE:Piped flowers					
NEATNESS OF TECHNIQUE:Rose(s)					
CONFERENCE JUDGING: Knowledge of project area					
CONFERENCE JUDGING: Knowledge of tips used					
CONFERENCE JUDGING: Knowledge of techniques used					
Overall appearance					
Difficulty for age and years in project					

Requirements met: Grade lowered one level if requirements not met	YES	NO
3" x 5" card included with frosting recipe		
Real cake		
Displayed on cardboard-covered in aluminum foil		
Tip number and techniques used included		
Handmade frosting with recipe included		

Comments: (use back of sheet if necessary)

Exhibitor: _____

Rating: _____

Exhibitor Name: _____

Club: _____



2540
Candy Division I

Criteria: For each criteria, mark E for Excellent, G for Good, F for Fair, or I for Needs Improvement	E	G	F	I	N/A
CONSISTENCY: Firm					
CONSISTENCY: Holds shape					
APPEARANCE: Uniform in size					
APPEARANCE: Uniform in shape					
APPEARANCE: Uniform in color					
TEXTURE: Smooth					
TEXTURE: Creamy					
TEXTURE: Not crystallized					
FLAVOR: Well-blended					
FLAVOR: Pleasing					
CONFERENCE JUDGING: Knowledge of project exhibited					
CONFERENCE JUDGING: Knowledge of project area					
Overall appearance					
Difficulty for age _____ and years in project					

Requirements met: Grade lowered one level if requirements not met	YES	NO
Six 1-inch pieces of Best Ever Chocolate Fudge I. displayed on a 6" white paper plate in clear quart-size zipper seal plastic bag		
Nuts omitted		
Use of unsalted butter		

Comments: (use back of sheet if necessary)

Exhibitor: _____ Rating: _____

Exhibitor Name: _____

Club: _____



2541
Candy Division II

Criteria: For each criteria, mark E for Excellent, G for Good, F for Fair, or I for Needs Improvement	E	G	F	I	N/A
CONSISTENCY: Soft-plastic, neither syrupy nor brittle					
CONSISTENCY: Holds shape					
APPEARANCE: Uniform in color					
APPEARANCE: Smooth and glossy					
APPEARANCE: Appropriate shape					
TEXTURE: Chewy, not too tough					
TEXTURE: Not grainy					
FLAVOR: Well-blended					
FLAVOR: Pleasing					
CONFERENCE JUDGING: Knowledge of project exhibited					
CONFERENCE JUDGING: Knowledge of project area					
Overall appearance					
Difficulty for age _____ and years in project					

Requirements met: Grade lowered one level if requirements not met	YES	NO
Six 1-inch vanilla caramels individually wrapped in WAXED paper displayed on 6" white paper plate in clear quart-sized zipper seal plastic bag		
Nuts omitted		
Use of unsalted butter		

Comments: (use back of sheet if necessary)

Exhibitor: _____ Rating: _____

Exhibitor Name: _____

Club: _____



2542
Candy Division III

Criteria: For each criteria, mark E for Excellent, G for Good, F for Fair, or I for Needs Improvement	E	G	F	I	N/A
CONSISTENCY: Firm, not tough					
CONSISTENCY: Holds shape					
APPEARANCE: Uniform in shape					
APPEARANCE: Uniform in color					
TEXTURE: Crunchy, not sticky					
TEXTURE: Thin, translucent					
FLAVOR: Well-blended					
FLAVOR: Pleasing					
CONFERENCE JUDGING: Knowledge of project exhibited					
CONFERENCE JUDGING: Knowledge of project area					
Overall appearance					
Difficulty for age _____ and years in project					

Requirements met: Grade lowered one level if requirements not met	YES	NO
Exhibit six small pieces of peanut brittle on 6" white paper plate in clear quart-size zipper seal plastic bag		

Comments: (use back of sheet if necessary)

Exhibitor: _____

Rating: _____

Exhibitor Name: _____

Club: _____



2543
Candy Division IV

Criteria: For each criteria, mark E for Excellent, G for Good, F for Fair, or I for Needs Improvement	E	G	F	I	N/A
CONSISTENCY: Firm					
CONSISTENCY: Holds shape					
APPEARANCE: Uniform in size					
APPEARANCE: Divinity uniform in shape					
APPEARANCE: Uniform in color					
TEXTURE: Smooth					
TEXTURE: Creamy					
TEXTURE: Not crystallized					
FLAVOR: Well-blended					
FLAVOR: Pleasing					
CONFERENCE JUDGING: Knowledge of project exhibited					
CONFERENCE JUDGING: Knowledge of project area					
Overall appearance					
Difficulty for age _____ and years in project					
Requirements met: Grade lowered one level if requirements not met	YES		NO		
Six pieces of candy on 6" white paper plate in clear quart-size zipper seal plastic bag					

Comments: (use back of sheet if necessary)

Exhibitor: _____ Rating: _____

Exhibitor Name: _____

Club: _____



2544
Candy Division V

Criteria: For each criteria, mark E for Excellent, G for Good, F for Fair, or I for Needs Improvement	E	G	F	I	N/A
CANDY 1: Consistency					
CANDY 1: Appearance					
CANDY 1: Texture					
CANDY 1: Flavor					
CANDY 2: Consistency					
CANDY 2: Appearance					
CANDY 2: Texture					
CANDY 2: Flavor					
CANDY 3: Consistency					
CANDY 3: Appearance					
CANDY 3: Texture					
CANDY 3: Flavor					
CONFERENCE JUDGING: Knowledge of project exhibited					
CONFERENCE JUDGING: Knowledge of project area					
Overall appearance					
Difficulty for age _____ and years in project					

Requirements met: Grade lowered one level if requirements not met	YES	NO
Two pieces of three types of candy from recipes NOT in project book		
Displayed on 6" white paper plate in clear quart-size zipper seal plastic bag		
Recipe for each type of candy on 3 x 5 card		

Comments: (use back of sheet if necessary)

Exhibitor: _____ Rating: _____

Exhibitor Name: _____

Club: _____



2550
Food Demonstrations Age 8-12

Criteria: For each criteria, mark E for Excellent, G for Good, F for Fair, or I for Needs Improvement	E	G	F	I	N/A
DEMONSTRATOR: Appearance					
DEMONSTRATOR: Confidence					
DEMONSTRATOR: Voice quality and grammar					
DEMONSTRATION: Topic selection					
DEMONSTRATION: Introduction					
DEMONSTRATION: Knowledge of subject matter					
DEMONSTRATION: Organization					
DEMONSTRATION: Food safety handling techniques					
DEMONSTRATION: Demonstration techniques					
DEMONSTRATION: Working habits					
DEMONSTRATION: Visuals/handouts, if used					
DEMONSTRATION: Product					
DEMONSTRATION: Final display					
DEMONSTRATION: Summary					
DEMONSTRATION: Overall demonstration					
Overall appearance					
Difficulty for age _____ and years in project _____					

Requirements met: Grade lowered one level if requirements not met	YES	NO
Within 10 minute time limit		
Demo: related to project area enrolled		
No commercial names visible or mentioned		

Comments: (use back of sheet if necessary)

Exhibitor: _____ Rating: _____

Exhibitor Name: _____

Club: _____



2551
Food Demonstrations Age 13+

Criteria: For each criteria, mark E for Excellent, G for Good, F for Fair, or I for Needs Improvement	E	G	F	I	N/A
DEMONSTRATOR: Appearance					
DEMONSTRATOR: Confidence					
DEMONSTRATOR: Voice quality and grammar					
DEMONSTRATION: Topic selection					
DEMONSTRATION: Introduction					
DEMONSTRATION: Knowledge of subject matter					
DEMONSTRATION: Organization					
DEMONSTRATION: Food safety handling techniques					
DEMONSTRATION: Demonstration techniques					
DEMONSTRATION: Working habits					
DEMONSTRATION: Visuals/handouts, if used					
DEMONSTRATION: Product					
DEMONSTRATION: Final display					
DEMONSTRATION: Summary					
DEMONSTRATION: Overall demonstration					
Overall appearance					
Difficulty for age _____ and years in project _____					

Requirements met: Grade lowered one level if requirements not met	YES	NO
Within 10 minute time limit		
Demo: related to project area enrolled		
No commercial names visible or mentioned		

Comments: (use back of sheet if necessary)

Exhibitor: _____ Rating: _____

Exhibitor Name: _____

Club: _____