

EXHIBITOR #: \_\_\_\_\_ PRODUCT: \_\_\_\_\_

CLASS #: \_\_\_\_\_ GRADE: \_\_\_\_\_ DIVISION# \_\_\_\_\_

## BAKE-OFF

### PIE SCORE SHEET

	<u>MAXIMUM POINTS</u>	<u>SCORE</u>		
<b><u>EXTERNAL CHARACTERISTICS</u> (30)</b>				
<b>SHAPE -</b> Regular, free from bulges on top.	15	_____		
<b>SURFACE -</b> <u>Crust</u> ...appropriate for recipe. <u>No meringue</u> ...smooth, free from cracks. <u>Meringue</u> ...slightly browned, light and moist in appearance, adhering to crust around edge of pie.	15	_____		
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<b><u>INTERNAL CHARACTERISTICS</u> (40)</b>				
<b>PASTRY CRUST -</b> Texture tender but free from tendency to crumble, crisp on bottom as well as along edges. Grain flaky, surface rough, almost blistered in appearance.	20	_____		
<b>NOVELTY CRUST -</b> Tender, crisp, thin and even thickness.				
<b>FILLING -</b> Good proportions between crust and filling.	20	_____		
<b>FRUIT -</b> Well-cooked, neither too dry nor too juicy, no excessive thickening agent.				
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<b><u>FLAVOR</u> (10)</b>				
<b>Crust -</b> Rich, blended, flavor of well-baked ingredients.	5	_____		
<b>Filling -</b> Characteristic of kind, not over or under sweetened or spiced.	5	_____		
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<b><u>NEW SKILLS LEARNED</u> (20)</b>				
Knowledge of appropriate recipe, nutrition, preparation, possible substitution, presentation	20	_____		
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		_____		
		TOTAL . . .100		
<u>Excellent</u> 100-90	<u>Very Good</u> 89-80	<u>Good</u> 79-70	<u>Fair</u> 69-0	

### COMMENTS