EXHIBITOR #:_	PR()DUCT:		
CLASS				
#:	GRADE:	DIVISI	ON#:	

BAKE-OFF

YEAST BREAD, COFFEE CAKE, & ROLLS SCORE SHEET

EXTERNAL CHARACTERISTICS (30)	MAXIMUM POINTS	<u>SCORE</u>			
SHAPE - well-proportioned, uniform ring shape, evenly braided, rolls are a uniform size.	10				
CRUST - uniformly browned except slightly darker on top, about 1/8 inch deep, crisp, tender, smooth, free from cracks and bulges.					
VOLUME - light in weight in proportion to size.	10				
INTERNAL CHARACTERISTICS (30)					
<u>TEXTURE</u> - tender, elastic crumb, not dry or doughy.	10				
GRAIN - fine, cells elongated upward, evenly distributed, cell walls thin.	10				
<u>COLOR</u> - characteristic of ingredients used, free from dark streaks.	10				
FLAVOR (10) Blended flavor of ingredients. Free from undesiral from fat, leavening, flavoring, or other ingredients.	10 ble flavor				
NEW SKILLS LEARNED (30) Knowledge of appropriate recipe, nutrition, possible substitution, presentation	30				
TOTAL RATING Excellent 100-90 89-80 79-70 69-0	100				
<u>COMMENTS</u> :					