

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

CLASS #: \_\_\_\_\_ GRADE: \_\_\_\_\_ DIVISION#: **I PREP**

## **BAKE-OFF - PREP**

### **YEAST BREAD, COFFEE CAKE, & ROLLS**

#### **EXTERNAL CHARACTERISTICS**

**SHAPE** - well-proportioned, uniform ring shape, evenly braided, rolls are a uniform size.

**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.

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#### **INTERNAL CHARACTERISTICS**

**TEXTURE** - tender, elastic crumb, not dry or doughy.

**GRAIN** - fine, cells elongated upward, evenly distributed, cell walls thin.

**COLOR** - characteristic of ingredients used, free from dark streaks.

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#### **FLAVOR**

Blended flavor of ingredients. Free from undesirable flavor from fat, leavening, flavoring, or other ingredients.

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#### **NEW SKILLS LEARNED**

Knowledge of appropriate recipe, nutrition, possible substitution, presentation

#### **COMMENTS:**