

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

UNIT #: \_\_\_\_\_ CLASS #: \_\_\_\_\_ AGE: \_\_\_\_\_

**CHEESECAKES**  
**(BAKED & UNBAKED)**

**SCORE SHEET #18**

**SOME CHARACTERISTICS OF EXCELLENT CHEESECAKES:** Smooth surface and texture, creamy, moist, and well mixed. Flavor should be rich and delicate. If there is a crust, it should be thin, even and tender. The cheesecake should hold its shape and be attractively presented.

	<b><u>MAXIMUM POINTS</u></b>	<b><u>SCORE</u></b>	
<b><u>EXTERNAL CHARACTERISTICS (30)</u></b>			
<b><u>SHAPE</u></b> - Symmetrical, flat, slightly rounded or sunken top; sides should be straight; holding its shape.	<b>10</b>	_____	
<b><u>SURFACE</u></b> - <u>Plain</u> - Lightly browned; browning may be uneven; surface may be smooth or slightly cracked, glossy or dull. If crust, it should be thin and tender. <u>Decorated</u> - Attractive, neat and colorful.	<b>10</b>	_____	
<b><u>VOLUME</u></b> - Appropriate to recipe.	<b>10</b>	_____	
<b><u>INTERNAL CHARACTERISTICS (30)</u></b>			
<b><u>TEXTURE</u></b> - Smooth, creamy, ingredients well mixed; may be very moist or drier, depending upon recipe.	<b>10</b>	_____	
<b><u>GRAIN</u></b> - appropriate to kind of cake.	<b>10</b>	_____	
<b><u>COLOR</u></b> - characteristic of kind of cake.	<b>10</b>	_____	
<b><u>FLAVOR (40)</u></b> Rich, delicate. No one overpowering flavor. Decoration should be pleasing in flavor.	<b>40</b>	_____	
	<b>TOTAL . . .100</b>	_____	
<b><u>RATING</u></b>			
<b><u>Excellent</u></b> <b>100-90</b>	<b><u>Very Good</u></b> <b>89-80</b>	<b><u>Good</u></b> <b>79-70</b>	<b><u>Fair</u></b> <b>69-0</b>

**COMMENTS:**