

EXHIBITOR #: _____ PRODUCT: _____

UNIT #: _____ CLASS #: _____ AGE: _____

SOUP

SCORE SHEET #21

	<u>MAXIMUM POINTS</u>	<u>SCORE</u>
<u>EXTERNAL CHARACTERISTICS (30)</u>		
Served at correct temperature.	10	_____
Good combination of color/texture.	10	_____
Visually appealing (attractively garnished or presented).	10	_____
<u>INTERNAL CHARACTERISTICS (40)</u>		
Prime ingredients used appropriately.	10	_____
Cooked appropriate amount of time:		
(a) If vegetables used, cooked to desired tenderness not overcooked.		
(b) If a cream soup - smooth and uncurled.	10	_____
Evenly chopped or pureed; appropriately sized pieces.	10	_____
Appealing texture.	10	_____
<u>FLAVOR (10)</u>		
Appealing and pleasing taste.	10	_____
<u>NEW SKILLS LEARNED (20)</u>		
Knowledge of appropriate recipe, nutrition, possible substitution, presentation	20	_____
TOTAL100		_____

RATING

<u>Excellent</u>	<u>Very Good</u>	<u>Good</u>	<u>Fair</u>
100-90	89-80	79-70	69-0

COMMENTS: