

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

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

**ROLLED OR MOLDED COOKIES**

**SCORE SHEET #14**

	<b><u>MAXIMUM POINTS</u></b>	<b><u>SCORE</u></b>	
<b><u>EXTERNAL CHARACTERISTICS</u></b> (30)			
<b><u>SHAPE</u></b> - uniform and even	10	_____	
<b><u>CRUST</u></b> - uniform color, characteristics of kind	10	_____	
<b><u>APPEARANCE</u></b> - <u>Refrigerator</u> : Uniform, thin slices <u>Rolled</u> : Retains shape of cutter <u>Bar</u> : Uniform, well cut shape <u>Drop</u> : Fairly uniform round shape	10	_____	
<b><u>INTERNAL CHARACTERISTICS</u></b> (30)			
<b><u>TEXTURE</u></b> - appropriate to recipe	10	_____	
<b><u>GRAIN</u></b> - even cells	10	_____	
<b><u>COLOR</u></b> - characteristic of kind	10	_____	
<b><u>FLAVOR</u></b> (20)	20	_____	
Blended flavor of well-baked ingredients, characteristic of the kind, free from excessive flavor of spices or other flavorings.			
<b><u>NEW SKILLS LEARNED</u></b> (20)			
Ingredients, preparation time and manner of serving	10	_____	
Presentation, knowledge of recipe, tools, preparation		10 _____	
	<b>TOTAL . . .100</b>	_____	
<b><u>RATING</u></b>			
<b><u>Excellent</u></b> 100-90	<b><u>Very Good</u></b> 89-80	<b><u>Good</u></b> 79-70	<b><u>Fair</u></b> 69-0

**COMMENTS:**