

EXHIBITOR #: _____ PRODUCT: _____

UNIT #: _____ CLASS #: _____ AGE: _____

PIES

SCORE SHEET #22

	<u>MAXIMUM POINTS</u>	<u>SCORE</u>	
<u>EXTERNAL CHARACTERISTICS (30)</u>			
SHAPE - Regular, free from bulges on top.	15	_____	
SURFACE - <u>Crust</u> ...appropriate for recipe. <u>No meringue</u> ...smooth, free from cracks. <u>Meringue</u> ...slightly browned, light and moist in appearance, adhering to crust around edge of pie.	15	_____	
<u>INTERNAL CHARACTERISTICS (40)</u>			
PASTRY CRUST - Texture tender but free from tendency to crumble, crisp on bottom as well as along edges. Grain flaky, surface rough, almost blistered in appearance.	20	_____	
NOVELTY CRUST - Tender, crisp, thin and even thickness.			
<u>FILLING</u> - Good proportions between crust and filling.	20	_____	
FRUIT - Well-cooked, neither too dry nor too juicy, no excessive thickening agent.			
CUSTARD - Tender and quivery; keeps angles when cut and does not weep on standing.			
CREAM - Smooth, stiff enough to prevent running when cut but free from pastiness and rubberiness.			
<u>FLAVOR (10)</u>			
Crust - Rich, blended, flavor of well-baked ingredients.	5	_____	
Filling - Characteristic of kind, not over or under sweetened or spiced.	5	_____	
<u>NEW SKILLS LEARNED (20)</u>			
Knowledge of appropriate recipe, nutrition, preparation, possible substitution, presentation	20	_____	
	TOTAL . . .100	_____	
<u>RATING</u>			
<u>Excellent</u> 100-90	<u>Very Good</u> 89-80	<u>Good</u> 79-70	<u>Fair</u> 69-0
<u>COMMENTS</u>			