

EXHIBITOR#: _____ PRODUCT: _____

UNIT #: _____ CLASS #: _____ AGE: _____

QUICK LOAF BREADS OR HOMEMADE CAKE
USING FRESH VEGETABLE OR FRUIT

SCORE SHEET #16

	<u>MAXIMUM POINTS</u>	<u>SCORE</u>
<u>EXTERNAL CHARACTERISTICS</u> (30)		
<u>SHAPE</u> - well proportioned, evenly rounded or flat top.	10	_____
<u>CRUST</u> - uniform browning, tender, thin with rough surface, free from cracks.	10	_____
<u>VOLUME</u> - light in weight in proportion to size, (fruit nuts add weight).	10	_____
<u>INTERNAL CHARACTERISTICS</u> (30)		
<u>TEXTURE</u> - medium fine, moist, tender, crumb. Not crumbly sticky or doughy.	10	_____
<u>GRAIN</u> - round even cells, free from tunnels. Nuts and fruits - well distributed without excessive dryness or soginess. If fruit added, appropriate size and doneness.	10	_____
<u>COLOR</u> - uniform, without streaks.	10	_____
<u>FLAVOR</u> (10) Blended flavor of well-baked ingredients, characteristic of the kind, free from excessive flavor of spices or other flavorings.	10	_____
<u>NEW SKILLS LEARNED</u> (30) Knowledge of appropriate recipe, nutrition, possible substitution, presentation	30	_____
	TOTAL . . . 100	_____

RATING

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

COMMENTS: