

4-H Exhibit Evaluation – Foods (Cooking/Baking)

Exhibitor Name: _____ Exhibit Description: _____

Select: Junior /Senior	Years in Project: _____	Ex 8-10	Good 5-7	Fair 1-4
<p align="center">General Appearance</p> <ul style="list-style-type: none"> Clean plating Uniformity (shape and size of baked/cooked ingredients) Attractive Appearance 				
<p align="center">Follows Rules and Standards</p> <ul style="list-style-type: none"> Quality ingredients used Served at a food safe temperature Portions appropriate Recipe Included per Fairbook Recipe appropriate for skill level/age Correct number of servings per rules 				
<p align="center">Taste/Texture/Doneness</p> <ul style="list-style-type: none"> Level of Taste Quality Texture(s) Evenly baked/cooked and distributed through dish Moisture Level/Texture Appropriate for recipe 				
<p align="center">Knowledge of Recipe/Dish</p> <ul style="list-style-type: none"> Knowledge of recipe process Knowledge of ingredient list Knowledge appropriate for skill level/age 				
<p>Total Point Ribbon Rankings: 30 - 24 = Blue 23 - 18 = Red 17 - 0 = White</p>				Total:

****Judges: Write comments on back of this page**

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List at least 2 positive things done well

1.

2.

List at least 2 things to work on (improve for next year)

1.

2.

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1.

2.

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1.

2.