



Rev. 12/17 **GRANOLA BARS – 4-H COOKING 101** SF119
 SCORESHEET

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 SCORESHEET

Name _____

Name _____

County _____

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| | Excellent | Good | Needs Improvement |
|--|-----------|------|-------------------|
| Flavor and Aroma <ul style="list-style-type: none"> Pleasing, well-blended Sweet, but not too sweet | | | |
| Texture/Consistency <ul style="list-style-type: none"> Moist, soft Uniform texture throughout Free from air holes | | | |
| Appearance/Outside Characteristics <ul style="list-style-type: none"> Color (typical of this kind) Evenly browned Smooth, even top | | | |
| Recipe | | | |

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