

Rev. 12/17









COFFEE CARE - 4-H COOKING 201
SCORESHEET
Name
County

4 11 0001/11/10 004

	Excellent	Good	Needs Improvement
Flavor and Aroma     Pleasing blend of characteristic ingredients     Sweet, but not overly sweet     No off-flavors			
Texture			
Appearance     Level or slightly rounded     Topping evenly spread     Evenly browned     No surface grease or flour			
Recipe			
Menu  Menu for complete meal where is recipe is served			

**RIBBON PLACING:** P B R W

Comments:

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Rev. 12/17	COFFEE CAKE – 4-H COOKING 201	SF129
	SCORESHEET	

Name _	 	 
County		

	Excellent	Good	Needs Improvement
Flavor and Aroma			
<ul> <li>Pleasing blend of characteristic</li> </ul>			
ingredients			
<ul> <li>Sweet, but not overly sweet</li> </ul>			
No off-flavors			
Texture			
Uniform Cells			
• Tender			
<ul> <li>Even distribution of fruits &amp; nuts, if</li> </ul>			
used			
Appearance			
<ul> <li>Level or slightly rounded</li> </ul>			
<ul> <li>Topping evenly spread</li> </ul>			
<ul> <li>Evenly browned</li> </ul>			
No surface grease or flour			
Recipe			
Menu			
Menu for complete meal where is			
recipe is served			

**RIBBON PLACING:** B R W

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