



NON-TRADITIONAL BAKED PRODUCT – 4-H COOKING 201

SCORESHEET

Name _____

County _____

	Excellent	Good	Needs Improvement
Supporting Information <ul style="list-style-type: none"> • Discusses non-traditional method • Compares non-traditional method to traditional method • Information is accurate and complete 			
Flavor and/or Aroma <ul style="list-style-type: none"> • Pleasing blend of characteristic ingredients • Sweet, but not overly sweet • No off flavors 			
Texture <ul style="list-style-type: none"> • Uniform cells • Tender • Even distribution of fruits and nuts, if used 			
Appearance <ul style="list-style-type: none"> • Uniform size • Uniform shape • Evenly browned • No surface grease • Light for size • Characteristic for product 			

RIBBON PLACING: P B R W

Comments:



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