



Rev. 12/17

SPECIALTY PASTRY – 4-H COOKING 401

SF143

(Pie tarts, puff pastry, phyllo doughs, scones, biscotti, choux, croissants, Danish, strudels)

SCORESHEET

Name _____

County _____

	Excellent	Good	Needs Improvement
Outside Characteristics			
Crust			
<ul style="list-style-type: none"> Free from streaks Flaky and tender Even golden brown 			
Shape			
<ul style="list-style-type: none"> Well proportioned Evenly shaped and symmetrical Uniform (rolls) 			
Appearance			
<ul style="list-style-type: none"> Even brown color Pleasing Uniform distribution of fruits, nuts, or other “mix in ingredients” 			
Inside characteristics			
Texture			
<ul style="list-style-type: none"> Tender Uniform cells 			
Volume			
<ul style="list-style-type: none"> Characteristic for product 			
Flavor and Aroma			
<ul style="list-style-type: none"> Sweet pleasing combination of flavors Pleasant aroma No off-flavors 			
Recipe			

Comments: **RIBBON PLACING: P B R W**



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