

4-H Baked Goods & Desserts Judging Sheet

Exhibitor : _____

Level:	Beginning
	Intermediate
	Advanced

Name of Recipe: _____

Author: _____

Grading (%)	
95-100	Gold
90-100	Blue
80-90	Red
70-79	White
69 or less	Participation

Check Product Quality as Follows:	
5	Exceptional
4	Acceptable
3	Needs Improvement

How the Product Looks outside/crust (pies/tarts)

- Exhibits proper baking and doneness (x2)
- Uniform in size and thickness
- Texture correct and in keeping with product standards

Notes:

How the Product Looks inside/crust (pies/tarts)

- Exhibits proper baking and doneness (x2)
- Color & texture even/ keeping with product standards
- Moisture as expected for product/filling set correctly

Frosting or Toppings (if used)

- Appropriate taste or texture
- Color even/ keeping with product standards
- Proportionate to product, applied evenly

Taste & Flavor

- Fresh ingredients used
- Complimentary flavors
- Taste & aroma pleasing

Presentation

- Proper food handling used by exhibitor
- Appearance of exhibitor neat & tidy
- Knowledge of recipe & ingredients

Skill Level

- Appropriate to age and yrs in project
- Overall execution
- Creativity

Placing _____

total	/100 possible points
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Judges Comments:
