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|  | **Food & Nutrition 10404 PRODUCT** |
| **Family & Consumer Sciences** | Blue \_\_\_\_\_Red \_\_\_\_\_White \_\_\_\_\_ |
| Barcode label, if have extra | Description: «Entry\_Description» |
| **Name** |  | **County** |  |
| **Team Name:**  |  |
| **Exhibitor #** |  | **Entry #** |  |

|  |  |  |
| --- | --- | --- |
| The judge will use the appropriate criteria in each box below that relates to your goal and exhibit. The comments will explain strengths and suggestions for you about the exhibit. | Very Good | ImprovementNeeded |
| Some | Much |
| **LEARNING INVOLVED – GOALS ACHIEVEMENT (suggested 40%)**1. GOALS
	* Clearly defined and well communicated.
	* Learning is related to goal.
	* Difficulty appropriate for age and experience of member.
2. LEARNING/PLAN OF ACTION
	* New skills learned, information learned.
	* Achieves exhibit goals.
3. PROBLEM SOLVING
	* Decision making process.
	* Problem solving.
	* Appropriate procedure.

Comments:  |  |  |  |
| **PRODUCT WORKMANSHIP, TECHNIQUES, AND APPEARANCE (suggested 60%)**1. APPEARANCE\*
	* Appealing, appetizing.
	* Color (faded, off color, atypical).
	* Clear (cloudy or hazy).
	* Good volume (low, over-proofed, excessive).
	* Characteristic shape (uneven, peaked, tunneled, atypical).
2. AROMA
	* Characteristic aroma.
	* Off aroma (too yeasty, old oil or butter, soapy), describe.
3. FLAVOR\*
	* Characteristic flavor (lacks flavor)
	* Compatible flavors in mixed dishes.
	* Undercooked/overcooked.
4. TEXTURE/CONSISTENCY\*
	* Smooth (lumpy or crystalline).
	* Moist (dry or soggy).
	* Flaky (gummy, sticky, crumbly).
	* Firm (runny, crumbly).
	* Characteristic pieces or chunks (too large, too small).
5. TENDERNESS
	* Characteristic of product.
	* Crisp (mushy).
	* Tender (tough, rubbery).
6. TECHNIQUE
	* Guidelines followed correctly.
	* Used an appropriate method.

Comments: \*Canned low acid foods (vegetables and meats) must be evaluated on appearance and texture only.  Tasting is not allowed.  |  |  |  |

