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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 #** | | |  | | |

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| 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 | Improvement  Needed | |
| 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. |  |  |  |

