Benton County 4-H Exhibit Judging 2020

Food and Nutrition Project Self-Evaluation

Exhibitor Name: _____

Food and Nutrition Projects will not be taste-tested at project judging by judges or volunteers for 2020. Exhibitors are strongly encouraged to include this self-evaluation in their Food and Nutrition project write ups to share learning for judges to consider. **The regular write up is required, this is an additional tool to convey learning.**

Aroma

a. Describe the aroma of your prepared product.

b. Does your prepared product have an off aroma (too yeasty, old oil or butter, soapy)? If so, describe why you think it smells this way.

Flavor

a. Describe the flavor or your prepared product.

b. Is your product lacking any flavor?

c. Are the flavors in your dish compatible with one another?

d. Is your dish undercooked or overcooked at all? If so, describe how you may fix this in the future.

(OVER)

Texture/Consistency

a. Describe the texture of the product by circling which adjectives describe the prepared product:

Smooth	Dry	Sticky
Lumpy	Soggy	Crumbly
Crystalline	Flaky	
Moist	Gummy	

b. What other comments would you like to share about the texture or consistency of the prepared product?

Tenderness

a. Describe the tenderness of the product by circling which adjectives describe the prepared product.

Crispy	Tender	Rubbery
Mushy	Tough	

b. What other comments would you like to share about the tenderness of the prepared product?