

Food and Nutrition 10404 Prepared Product

Family & Consumer Science

Name _____ County _____

Team Name _____

Exhibitor Number _____ Entry Number _____

Ribbon Placing: _____ Blue _____ Red _____ White

Criteria the judge will use that relates to your goal and exhibit. Comments will explain strengths and suggestions for you about the exhibit.	Very Good	Some Improvement Needed	Much Improvement Needed
<p>LEARNING INVOLVED – GOALS ACHIEVEMENT (suggested 40%)</p> <p>A. GOALS</p> <ul style="list-style-type: none"> Clearly defined and well communicated Learning is related to goal Difficulty appropriate for age and experience of member <p>B. LEARNING/PLAN OF ACTION</p> <ul style="list-style-type: none"> New skills learned, information learned Achieves exhibit goals <p>C. PROBLEM SOLVING</p> <ul style="list-style-type: none"> Decision making process Problem solving Appropriate procedure <p>Comments:</p>			
<p>PRODUCT WORKMANSHIP, TECHNIQUES, & APPEARANCE (suggested 60%)</p> <p>A. APPEARANCE*</p> <ul style="list-style-type: none"> Appealing, appetizing Color (faded, off color, atypical) Clear (cloudy or hazy) Good volume (low, over-proofed, excessive) Characteristic shape (uneven, peaked, tunneled, atypical) <p>B. AROMA</p> <ul style="list-style-type: none"> Characteristic aroma Off aroma (too yeasty, old oil or butter, soapy), describe <p>C. FLAVOR*</p> <ul style="list-style-type: none"> Characteristic flavor (lacks flavor) Compatible flavors in mixed dishes Undercooked/overcooked <p>D. TEXTURE/CONSISTENCY*</p> <ul style="list-style-type: none"> Smooth (lumpy or crystalline) Moist (dry or soggy) Flaky (gummy, sticky, crumbly) Firm (runny, crumbly) Characteristic pieces or chunks (too large, too small) <p>E. TENDERNESS</p> <ul style="list-style-type: none"> Characteristic of product Crisp (mushy) Tender (tough, rubbery) <p>F. TECHNIQUE</p> <ul style="list-style-type: none"> Guidelines followed correctly Used an appropriate method <p>Comments:</p> <p>*Canned low acid foods (vegetables and meats) must be evaluated on appearance and texture only. Tasting is not allowed.</p>			

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