Food and Nutrition (Products)

Name _____ County_____

Exhibit Goal _____

Exhibit Description _____

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.

Product must meet guidelines set in 4H 3023

	Very Good	Improvement Needed	
		Some	Much

LEARNING INVOVLED (suggested 40%)

A. GOALS
- Clearly defined and well communicated.
- Learning is related to goal.
- Difficulty appropriate for age and experience of member.

B. LEARNING/PLAN OF ACTION
- New skills learned, information learned.
- Achieves exhibit goals

C. PROBLEM SOLVING
- Decision making process.
- Problem solving.
- Appropriate procedure.

Comments:

PRODUCT WORKMANSHIP, TECHNIQUES, AND APPEARANCE

(suggested 60%)

A. APPEARANCE *
- Appealing, appetizing.
- Color (faded, off color, atypical).
- Clear (cloudy or hazy).
- Good volume (low, over-proofed, excessive).
- Characteristic shape (uneven, peaked, tunneled, atypical).

B. AROMA
- Characteristic Aroma
  - Off aroma (too yeasty, old oil or butter, soapy), describe.

C. FLAVOR
- Characteristic fllavor (lacks flavor).
- Compatible flavos in mixed dishes
- Undercooked/overcooked.

D. TEXTURE/CONSISTENCY *
- Smooth (lumpy or crystalline).
- Moist (soggy or dry).
- Flaky (gummy, sticky, crumbly).
- Firm (runny, crumbly).
- Characteristics pieces of chunks (too lar, too small).

E. TENDERNESS
- Characteristsics of product.
- Crisp (mushy).
- Tender (tough, rubbery).

F. 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