

Exhibitor:

Please fill in Class Name, Class Number, your Exhibitor number, Circle if from scratch or a mix, and junior or senior age group. Securely attach to exhibit in a manner that judges may write on.

HEREFORD JUNIOR FARM FAIR Score Sheets

Junior or Senior from scratch or a mix

DEPARTMENT: Foods: Quick Breads		Excellent	Good	Needs Improvement
CLASS NAME:	EXHIBITOR #			
CLASS # <b>27</b> _____				
JUDGING CRITERIA & COMMENTS		SCORING (✓)		
Appearance color: Golden brown top, not burned or flour streaked, characteristic of type				
Shape: Biscuits – straight sides, level smooth top Muffins – rough pebbled surface, slightly rounded top Bread – symmetrical, no “lip”, free from overly large cracks				
Uniformity: Biscuits - Uniform in size, shape & height Muffins - Uniform in size, shape & height Bread – well distributed ingredients				
Texture: Biscuits – crisp, light, tender, flaky, slightly moist Muffin – moist, tender, gas holes uniformly distributed Bread – moist tender interior, not mealy or crumbly				
Flavor: pleasing flavor characteristic of type, no burnt, bitter, rancid, or other off flavors				

Placing: 1 2 3 4 5 6

Thank you for sharing your work and talent with us. We enjoyed viewing your exhibit and appreciate the effort that you showed. Best of success in the future. The Judges.

Comments:

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