

EXHIBITOR #: _____ PRODUCT: _____

UNIT #: _____ CLASS #: _____ AGE: _____

COOKED FRUIT DESSERT

SCORE SHEET #8

	<u>MAXIMUM POINTS</u>	<u>SCORE</u>
<u>EXTERNAL CHARACTERISTICS (40)</u>		
<u>APPEARANCE</u> - Does the fruit look attractive?	10	_____
<u>SHAPE</u> - Well-proportioned topping (fruit)	1	_____
<u>FRUIT</u> - Looks moist, but not too juicy	10	_____
<u>TOPPING</u> - Evenly browned	10	_____
<u>INTERNAL CHARACTERISTICS (30)</u>		
<u>TEXTURE</u> - Medium-fine, moist, tender crumb;	10	_____
<u>FRUIT</u> - Tender but not dry, tough or mushy	10	_____
<u>TOPPING</u> - Evenly blended ingredients	10	_____
<u>FLAVOR (10)</u>		
Blended flavor of well-baked ingredients characteristic of kind of product.	10	_____
<u>NEW SKILLS LEARNED (20)</u>		
Ingredients, preparation time and manner of serving	10	_____
Presentation, knowledge of recipe, tools, preparation	10	_____
	TOTAL . . .100	_____

RATING

Excellent
100-90

Very Good
89-80

Good
79-70

Fair
69-0

COMMENTS: