

EXHIBITOR # _____ PRODUCT: _____

UNIT #: _____ CLASS #: _____ AGE: _____

**FLATBREAD/UNLEAVENED BREAD
SCORE SHEET #41**

	<u>MAXIMUM POINTS</u>	<u>SCORE</u>
<p><u>APPEARANCE/WORKMANSHIP</u> Uniformity in size and shape and markings from cooking when appropriate</p>	25	
<p><u>TASTE/TEXTURE</u> Flat bread should have appropriate softness and flexibility based on intended use</p>	25	
<p><u>STRENGTH</u> Bread does not fall apart or crumble, works for intended use. Often used as “utensils” to scoop stew or as a wrap</p>	25	
<p><u>CREATIVITY/KNOWLEDGE</u> Authentic to cuisine, served in authentic way Using unique, authentic ingredients when appropriate</p>	25	
<p><u>TOTAL</u></p>	100	

Rankings			
Excellent	Very Good	Good	Fair
100-90	89-80	79-70	69-60

COMMENTS: