

EXHIBITOR#: \_\_\_\_\_ PRODUCT: \_\_\_\_\_

UNIT #: \_\_\_\_\_ CLASS #: \_\_\_\_\_ AGE: \_\_\_\_\_

**MUFFINS/BISCUITS (NON YEAST)**

**SCORE SHEET #2**

SOME CHARACTERISTICS OF EXCELLENT MUFFINS/BISCUITS: Very light, symmetrical in shape, fairly smooth tops, tender. Golden brown crust. Inside uniform in color, no tunnels.

	<b><u>MAXIMUM POINTS</u></b>	<b><u>SCORE</u></b>	
<b><u>EXTERNAL CHARACTERISTICS (30)</u></b>			
<b><u>SHAPE</u></b> - symmetrical, uniform, straight edges and level top if a rolled biscuit; nicely rounded if a drop biscuit, or muffin	<b>10</b>	_____	
<b><u>CRUST</u></b> - uniform golden brown on top, bottom and sides, free from yellow or brown spots, tender, fairly smooth, not glazed or floury.	<b>10</b>	_____	
<b><u>VOLUME</u></b> - light in weight in proportion to size	<b>10</b>	_____	
<b><u>INTERNAL CHARACTERISTICS (30)</u></b>			
<b><u>TEXTURE</u></b> - even, fairly fine, tender crumb	<b>10</b>	_____	
<b><u>GRAIN</u></b> - biscuit flaky, separating into flaky sheet muffin firm, not too crumbly	<b>10</b>	_____	
<b><u>COLOR</u></b> - free from brown or yellow spots	<b>10</b>	_____	
<b><u>FLAVOR (20)</u></b>	<b>20</b>	_____	
Blended flavor of well-baked ingredients, properly salted, free from any discernible trace of leavening or shortening.			
<b><u>NEW SKILLS LEARNED (20)</u></b>			
Ingredients, preparation time and manner of serving	<b>10</b>	_____	
Presentation, knowledge of recipe, tools, preparation	<b>10</b>	_____	
	<b>TOTAL . . . 100</b>	_____	
<b><u>RATING</u></b>			
<b><u>Excellent</u></b> 100-90	<b><u>Very Good</u></b> 89-80	<b><u>Good</u></b> 79-70	<b><u>Fair</u></b> 69-0
<b><u>COMMENTS:</u></b>			