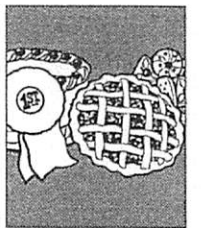


BAKED GOODS



JUDGING FOOD PRODUCTS

The preparation of appetizing foods necessitates a knowledge of what constitutes a satisfactory product, and it is desirable to have the ability to know the reason why certain products do not measure up to the standard.

As we see food which has been prepared we automatically judge it. Certain impressions are made regarding the general appearance, and if the product is tasted, other qualities will be judged in the same superficial manner. However, judging with a score card will necessitate a more thorough and critical examination with a definite record of the judgement. No discussion should be allowed while judging is in progress, as a decision may be biased.

A general discussion should follow the independent scoring which will emphasize the standard comparison with the good and the poor points of the product. This is the most valuable procedure to set up a desirable standard for each product.

When the products to be judged have variants the judge should not know the exact variant in each product. This will enable her to give an unbiased opinion. For example, in asking persons to judge your muffins a proper statement is: "Please judge these bran muffins. Kindly score and record your judgement and then I would appreciate some verbal comments and suggestions for improvement."

If much judging is done, a little bread, cracker, apple, or drink of water between samplings helps free the mouth from definite flavors. Do not sip coffee, tea or other beverages.

Several types of score cards follow. Modifications of these may be prepared. The type should be chosen according to the product, time for judging, and the use which is to be made of results. Variations in each type may also be made, depending upon the information wanted.

DEFINITIONS OF TERMS USED IN SCORE CARDS

Appearance: Aspect of contour

Color: A shade, tint, or hue

Consistency: Degree of firmness, density, viscosity, resistance to movement

Flavor: Quality which affects the relish, zest, or savor; closely associated with aroma

Lightness: Well leavened, not dense, having low specific gravity

Moisture content: Degree of moisture

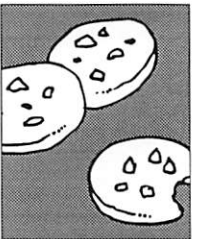
Size: Height, diameter or circumference, bulk, proportionate dimensions

Taste: The sense by which acid, bitter, salt, and sweet are ascertained by contact with the taste buds of the tongue

Tenderness: Ease with which anything can be cut, broken, or masticated

Texture: Structural quality, disposition of different ingredients or parts in relation to each other

COOKIES



COOKIES

Judging Standards

OUTSIDE APPEARANCE 30%

- Rolled cookies are even in size and shape
- Molded cookies are flat on top and uniform in shape
- Dropped cookies should be nearly even in shape and size
- Color and crispness will vary depending on the type of cookie

INSIDE CHARACTERISTICS 40%

- Thin cookies: Crisp and tender
- Thick cookies: Moist and tender
- Bar cookies are moist and somewhat chewy, but not tough
- Ingredients are uniformly distributed
- Color characteristic of ingredients

FLAVOR 30%

- Characteristic of the kind of cookie
- Taste should have a pleasant blending of flavors
- Will have a delicate flavoring of the extract used
- No decided taste of salt, fat, or baking powder should be present
- Pleasant odor

EXHIBITOR # _____

Type of Exhibit _____

**SCORE SHEET FOR JUDGING
NUTRITIOUS COOKIES**

	Excellent	Good	Needs Improvement
Outside Appearance (20 points) Shape - regular, even			
Size - not too large (1 1/2" or 2 1/2")			
Crust - color uniform, characteristic of the kind, no visible flour			
Inside Appearance (20 points) Texture - characteristic of the kind			
Grain - even cells, not too coarse or crumbly			
Color - characteristic of the kind			
Eating Quality (30 points) Taste - blend flavor of well baked ingredients; characteristic of the kind; free from undesirable flavor of spices, flavoring, or molasses or other sweetenings			
Nutritional Quality (30 points) Lower in fat, cholesterol, salt and sugar. May have whole grain flour, fruit, vegetables, but, oatmeal or other "nutritious" ingredients			

Judge's Comments:

The Maryland Cooperative Extension programs are open to all citizens without regard to race, color, sex, disability, religion, age or national origin

EXHIBITOR # _____

SCORE SHEET FOR JUDGING
BAR COOKIES

	Excellent	Good	Needs Improvement
Appearance Uniform size, shape and thickenss 1 1/2" to 2" square 1" to 2 1/2" to 3" 1/2" to 1" thick			
Interior Ingredients well distributed Moist looking, but not soggy Cells uniform, might be a little coarse looking			
Texture Moist, somewhat "chewy" but not tough Rich, moist, delicate crust Tender			
Flavor Blended flavor of well-baked ingredients Pleasant to taste Pleasing odor			

Other Comments

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