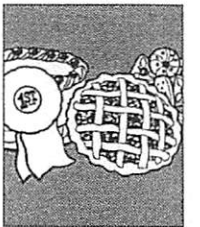


# BAKED GOODS



## 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

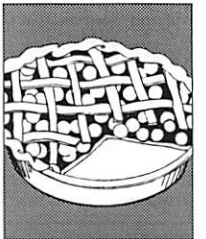
**Size:** Height, diameter or circumference, bulk, proportionate dimensions

**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

PIES



EXHIBITOR # \_\_\_\_\_

Type of Exhibit \_\_\_\_\_

**SCORE SHEET FOR JUDGING  
PIES**

	Excellent	Good	Needs Improvement
<b>Outside Appearance (20 points)</b> Shape - regular, free from bulges on top			
Surface - Crust: uniformly browned, smooth, free from cracks, edges well made			
<b>Inside Appearance (20 points)</b> Crust: Texture - tender but free from tendency to crumble, crisp on bottom as well as along edges			
Grain: Flaky, surface rough, almost blistered in appearance			
Filling: Fruit - well cooked, neither too dry nor too juicy, evenly blended, attractive color			
<b>Eating Quality (30 points)</b> Crust: Rich, blended flavor of well baked ingredients Filling: Characteristic of the kind, free from excessive sweetness of flavor of uncooked starch			

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