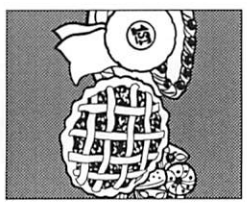


BAKED GOODS

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.

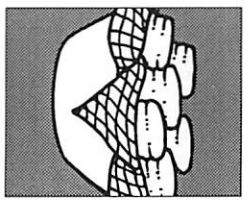
When the products to be judged have variants the judge should not know the exact variant in each product. This will enable her to give and unbiased opinion. For example, in asking persons to judge your muffins a proper statement is: "Please judge these bran muffins. Kindly score and record your judgement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



BISCUITS

BISCUITS
Judging Standards

OUTSIDE APPEARANCE

Shape:	
Rolled:	Symmetrical; fairly smooth, level top
Drop:	Irregular, but compact
Size:	Uniform; 2 to 3 times the size of the unbaked biscuit
Color:	Golden brown on top, sides lighter
	Free from excess flour

INSIDE APPEARANCE

Tenderness:	Crisp and tender crust
Texture:	Light and flaky, peeling off in thin sheets
	Medium-fine grain
	Slightly moist

FLAVOR

Pleasing

Well blended

No taste of bitterness

SCORE SHEET FOR JUDGING BISCUITS

Standard	Excellent	Good	Improve
OUTSIDE APPEARANCE: 30%			
Rolled - symmetrical, fairly smooth, level top			
Drop - irregular, but compact			
Uniform size - 2 to 3 times size of unbaked biscuit			
Free from excess flour			
Lightweight in proportion to size			
INSIDE APPEARANCE: 40%			
Crisp and tender crust			
Moist and tender inside			
Light and flaky texture, peeling off in thin sheets			
Medium-fine grain texture			
Even cells with no tunnels			
Slightly moist			
Creamy white color			
FLAVOR: 30%			
Pleasing			
Well blended			
No taste of bitterness			

BREAD

CAUSES OF POOR QUALITY YEAST BREADS

<u>Outside Appearance</u>	
Poor shape	Improper shaping of loaf; too much dough for pan; insufficient rising time
Too small	Too much salt; not enough yeast; insufficient rising period, oven temperature too high
Too pale	Not enough sugar; temperature of dough during mixing and rising too high; oven temperature too low
Too large	Not enough salt; too much yeast; rising period too long; oven temperature too low
Too dark	Too much sugar; insufficient rising time; oven temperature too high
Uneven color	Improper shaping of loaf; incorrect placement in oven; uneven heat in oven
Tough	Not enough shortening; insufficient rising time; overbaking
Too thick crust	Crusting of dough during raising time; oven temperature too low; overbaking
Cracks	Crusting of dough during rising, cooling loaf too quickly
Blisters	Improper shaping of loaf; temperature of rising too low; rising time too long
Lack of shred	Overkneading; rising time too long
"Flying" top crust	Sugar proportion wrong; dough too stiff; insufficient rising time; crusting of dough during rising; overkneading
<u>Inside Appearance</u>	
Poor color	Too much yeast; temperature of dough during mixing and rising too high; rising time too long; oven temperature too low
Streaks	Crusting of dough; improper mixing of dough; too much flour used during kneading and shaping loaf
Coarse	Dough too soft; temperature of dough during mixing and rising too high; rising time too long
Uneven	Dough too soft; too much flour used during kneading and shaping; improper punching and shaping
Poor texture	Too much flour; wheat flour substitutes; temperature of dough during mixing and rising too high; rising time too long; overkneading
<u>Flavor</u>	Wrong proportions of ingredients; temperature of dough during mixing and rising too high; rising time too long

WHAT THE LOAF OF YEAST BREAD TELLS

What are the characteristics of a good loaf of yeast bread?
A good loaf of yeast bread can be recognized by:

1. A golden brown color over the entire loaf.

2. Good volume with straight sides and top, smooth surfaces, and fairly sharp edges where the loaf touches the pan corners.

3. A shredded border, known as break and shred, along one side or all around the pan top edge.

4. The crumb color that will be characteristic of the flour used, and even throughout. White bread will be creamy white.

5. The grain that will be fine and even with slightly elongated holes surrounded by a lacy structure which is velvety and smooth.

6. The lacy framework that is tender yet will not tear too easily when pressed.

7. The odor that will be the odor of wheat with no bitey sting in the throat when a piece of the crumb is placed on the tongue and a breath is drawn through it.

8. The flavor, a blended one with no one ingredient outstanding.

YEAST ROLLS
Judging Standards

OUTSIDE APPEARANCE

- Even golden brown top and bottom crust
- Crust smooth, crisp and tender
- Crust thin
- Uniform in size - Top rounded and smooth
- Uniform in shape
- Uniform in color without dark streaks

INSIDE APPEARANCE

- Light, tender and springy crumb
- Tears or breaks easily
- Even sized holes
- Free from dryness
- Free from doughiness
- Free from dark streaks
- Color even and characterisitc of ingredients

FLAVOR

- Pleasant, sweet, nutty
- No objectional odor
- No flat or sour smell
- Pleasant mixture of ingredients without the taste of too much salt, fat or sugar
- Taste is pleasing - cold or warm

SCORE SHEET FOR JUDGING YEAST BREADS AND ROLLS

Standard	Excellent	Good	Improve
OUTSIDE APPEARANCE: 30%			
Even golden brown top and bottom crust			
Crust smooth, crisp and tender			
Crust thin			
Uniform in size and shape			
Top rounded and smooth			
Uniform in color without dark streaks			
INSIDE APPEARANCE: 40%			
Light, tender and springy crumb			
Tears or breaks easily			
Even sized holes			
Free from dryness or doughiness			
Color even (no dark streaks) and characteristic of ingredients			
FLAVOR: 30%			
Pleasant, sweet, nutty			
No objectional odor, no flat or sour smell			
Pleasant mixture of ingredients without the taste of too much salt, fat or sugar			
Taste is pleasing - cold or warm			

EXHIBITOR#_____ Type of Exhibit_____

SCORE SHEET FOR JUDGING
YEAST BREADS

	Excellent	Good	Needs Improvement
Outside Appearance (30 points) Shape - well proportioned, evenly rounded top, symmetrical Crust - uniformly browned, except slightly darker on top, about 1/8 inch deep, crisp, tender, smooth, free from cracks and bulges Volume - lightweight in proportion to size			
Inside Appearance (40 points) Texture - tender elastic crumb, free from dryness or doughiness Grain - fine cells, elongated upward, evenly distributed cells with thin cell walls, no white streaks Color - characteristic of ingredients used, free from dark streaks			
Eating Quality (30 points) Taste - sweet, nut-like, free from sourness or undesirable flavor from yeast or other ingredients Odor - pleasing, no yeasty, sour, or other "off" odor			

Judge's Comments:

SCORE SHEET FOR JUDGING QUICK BREADS

Standard	Excellent	Good	Improve
OUTSIDE APPEARANCE: 30%			
Well proportioned, evenly rounded or flat top, straight sides			
Crust uniformly browned, tender			
Crust thin with pebbly surface and free from cracks			
High, lightweight in proportion to size of loaf			
Volume should be in keeping with the size of the recipe			
INSIDE APPEARANCE: 40%			
Texture medium fine			
Grain - round even cells, free from tunnels			
Nuts/fruit well distributed without excessive dryness or sogginess			
Color is even			
Inside is fairly moist and springy to the touch			
FLAVOR: 30%			
Taste blended flavor of well baked ingredients			
Sweet, distict flavor, characteristic of chief ingredient			

DIFFERENCES BETWEEN TYPES OF FLOUR:

Pin it **If you make bread every weekend or have an obsession with cakes, it makes sense to keep specific flours for those recipes on-hand. But what about the rest of us? Is there such a big difference between these flours or can all-purpose flour really be used for *all* purposes?!**

First, what's actually the *same* about all these flours is that they are made from wheat. What makes them different is how they're milled, what kind of wheat they're made from, and even what time of year the wheat was harvested. But what it really all boils down to is protein content.

Protein content is directly related to how much gluten can be formed using that particular flour. Gluten helps create structure and determine texture in your final baked good. Flours with low protein contents will generate less gluten and flours with high protein content will create more.

To get the light and airy structure of cakes, you want a flour with very little protein. But to form the dense chewy structure of bread, you want a flour with a lot of protein so that you can create as much gluten as possible.

Here is the approximate protein content of all the common types of flour:

Bread Flour: 14 - 16%
All-Purpose (AP) Flour: 10 - 12%
Pastry Flour: 9%
Cake Flour: 7-8%

The exact protein content varies by brand, by region, and also by country. However, the name given to the flour is usually an indication of how it's intended to be used. If you're having trouble with a recipe written by someone in another country, try to figure out the protein content of the flour they're using and then find your local equivalent.

Substituting flours with different protein contents can get a little tricky. For most intents and purposes, you're safe using pastry and cake flour interchangeably. You can also generally use AP flour for either pastry or bread flour.

If all you have is AP flour, you can approximate cake and pastry flour by adding 2 tablespoons of corn starch to a scant cup of AP flour. Likewise, you can bump up a flour's protein content (and it's gluten potential) by adding a few tablespoons of vital wheat gluten.