



SHORTENED CAKES

A check list for evaluating 4-H shortened cake exhibits

Name: _____ County: _____

Class: 511 _ _ _ _ _ Placing: _____

Directions: Check the appropriate column. Comments are helpful to the exhibitor.

Criteria	Excellent	Good	Could Improve
Appearance			
A. Even in thickness, slightly rounded top			
B. No lumps, peaks, cracks			
C. Uniform, lightly browned color			
D. Tender, smooth crust			
Tenderness			
A. Tender, moist crumb			
B. Does not crumble when cut			
Texture			
A. Fine, round, evenly distributed cells with thin walls			
B. Free from tunnels			
C. Light and fluffy			
Flavor			
A. Pleasing flavor			
B. Well-blended flavor of ingredients			
C. Free from excessive taste of individual ingredients			
Menu			
A. Variety of food			
B. Representation of food groups			
C. Variety of color, texture, flavors and shapes			
Knowledge of exhibitor			
A. Follows exhibit guidelines			
B. Knowledge of skills learned & possible improvements			
Is the recipe included? Yes ___ No ___			
Overall Comments: 			