



COOKIES

A check list for evaluating 4-H cookie exhibits

Name: _____ County: _____

Class: 511 _ _ _ _ _ Placing: _____

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

Criteria	Excellent	Good	Could Improve
Outside Characteristics			
A. Color (typical for kind of cookies)			
B. Uniform shape			
C. Uniform size			
Inside Characteristics			
A. Moist (typical for kind of cookie)			
B. Crisp, chewy, or soft, (typical for kind of cookie)			
C. Tender			
D. Even cells or holes			
Flavor			
A. Well-blended, characteristic of ingredients			
B. Not too much spice, flavoring			
C. No off-flavor from fat, leavening, nuts, etc.			
Menu			
A. Variety of food			
B. Representation of food groups			
C. Variety of color, texture, flavors and shapes			
Knowledge of exhibitor			
A. Follows exhibit requirements			
B. Knowledge of skills learned & possible improvements			

Is the recipe included? Yes _ No _

Overall Comments:

