



# Healthy Living Education



## Judging Sheets

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**RECIPE COLLECTION**



Name \_\_\_\_\_  
 County \_\_\_\_\_  
 Class \_\_\_\_\_  
 Project \_\_\_\_\_

Ribbon Awarded (circle one)
Blue Red White No Award

	Excellent	Good	Fair	Needs Improvement
Appearance: Attractive Neat Original				
Organization: Divisions specific Recipes easy to find				
Usability: Recipes easily read Removable				
Recipe format: All ingredients included in order of use Standard abbreviations for amounts Complete mixing instructions Yield given Pan or bowl size Cooking temperatures given				
Follows exhibit requirements				

Comments (may be written on the back of score sheet):

**RECIPE COLLECTION**



Name \_\_\_\_\_  
 County \_\_\_\_\_  
 Class \_\_\_\_\_  
 Project \_\_\_\_\_

Ribbon Awarded (circle one)
Blue Red White No Award

	Excellent	Good	Fair	Needs Improvement
Appearance: Attractive Neat Original				
Organization: Divisions specific Recipes easy to find				
Usability: Recipes easily read Removable				
Recipe format: All ingredients included in order of use Standard abbreviations for amounts Complete mixing instructions Yield given Pan or bowl size Cooking temperatures given				
Follows exhibit requirements				

Comments (may be written on the back of score sheet):

**CANNING**



Ribbon Awarded (circle one)
Blue
Red
White
No Award

Name \_\_\_\_\_  
 County \_\_\_\_\_  
 Class \_\_\_\_\_  
 Project \_\_\_\_\_

	Excellent	Good	Fair	Needs Improvement
<b>Appearance:</b> Uniform size and shape Uniform maturity Blemish free Appropriate color for product Clear liquid (unless brining liquid is used) No excessive fat (if applicable)				
<b>Container:</b> Standard canning jar & lid, clean Lid in good condition, vacuum seal intact				
<b>Pack:</b> Attractive Proper headspace Liquid covers product Full but not crowded				
<b>Label Information:</b> Recipe title and source (i.e. Ball, Kerr, USDA) Correct processing method and time for altitude Dated Legible info (typed or printed) on bottom of jar				
Follows exhibit requirements				

Comments (may be written on the back of score sheet):

**CANNING**



Ribbon Awarded (circle one)
Blue
Red
White
No Award

Name \_\_\_\_\_  
 County \_\_\_\_\_  
 Class \_\_\_\_\_  
 Project \_\_\_\_\_

	Excellent	Good	Fair	Needs Improvement
<b>Appearance:</b> Uniform size and shape Uniform maturity Blemish free Appropriate color for product Clear liquid (unless brining liquid is used) No excessive fat (if applicable)				
<b>Container:</b> Standard canning jar & lid, clean Lid in good condition, vacuum seal intact				
<b>Pack:</b> Attractive Proper headspace Liquid covers product Full but not crowded				
<b>Label Information:</b> Recipe title and source (i.e. Ball, Kerr, USDA) Correct processing method and time for altitude Dated Legible info (typed or printed) on bottom of jar				
Follows exhibit requirements				

Comments (may be written on the back of score sheet):

**JAMS, JELLIES & MARMALADES**



Ribbon Awarded  
(circle one)

Blue  
Red  
White  
No Award

Name \_\_\_\_\_  
County \_\_\_\_\_  
Class \_\_\_\_\_  
Project \_\_\_\_\_

	Excellent	Good	Fair	Needs Improvement
<b>Appearance:</b> Appropriate color, transparent (jelly)				
<b>Consistency:</b> Jelly - quivers but not flows Jam - even distribution of fruit Both - not syrupy, gummy, sticky or tough				
<b>The pack:</b> Proper headspace (within 1/4" of top)				
<b>Container:</b> Standard canning jar & lid, clean Lid in good condition, vacuum seal intact				
<b>Label Information:</b> Recipe title and source (i.e. Ball, Kerr, USDA) Correct processing method and time for altitude Legible info (typed or printed) Neatly placed, on bottom of jar				
Follows exhibit requirements				

Comments (may be written on the back of score sheet):

**JAMS, JELLIES & MARMALADES**



Ribbon Awarded  
(circle one)

Blue  
Red  
White  
No Award

Name \_\_\_\_\_  
County \_\_\_\_\_  
Class \_\_\_\_\_  
Project \_\_\_\_\_

	Excellent	Good	Fair	Needs Improvement
<b>Appearance:</b> Appropriate color, transparent (jelly)				
<b>Consistency:</b> Jelly - quivers but not flows Jam - even distribution of fruit Both - not syrupy, gummy, sticky or tough				
<b>The pack:</b> Proper headspace (within 1/4" of top)				
<b>Container:</b> Standard canning jar & lid, clean Lid in good condition, vacuum seal intact				
<b>Label Information:</b> Recipe title and source (i.e. Ball, Kerr, USDA) Correct processing method and time for altitude Legible info (typed or printed) Neatly placed, on bottom of jar				
Follows exhibit requirements				

Comments (may be written on the back of score sheet):

# DEHYDRATED FRUITS & VEGETABLES



Ribbon Awarded (circle one)
Blue
Red
White
No Award

Name \_\_\_\_\_  
 County \_\_\_\_\_  
 Class \_\_\_\_\_  
 Project \_\_\_\_\_

	Excellent	Good	Fair	Needs Improvement
Color: Near original color No browning or darkening				
Flavor/Odor: Near original flavor/odor No "off" flavors/odors				
Texture: Fruits uniformly leathery and flexible, not hard Vegetables uniformly brittle or tough				
Label Information: Recipe title and source (i.e. Ball, Kerr, USDA) Correct processing method and time for altitude Legible info (typed or printed) Neatly placed, on bottom of jar				
Follows exhibit requirements				

Comments (may be written on the back of score sheet):

# DEHYDRATED FRUITS & VEGETABLES



Ribbon Awarded (circle one)
Blue
Red
White
No Award

Name \_\_\_\_\_  
 County \_\_\_\_\_  
 Class \_\_\_\_\_  
 Project \_\_\_\_\_

	Excellent	Good	Fair	Needs Improvement
Color: Near original color No browning or darkening				
Flavor/Odor: Near original flavor/odor No "off" flavors/odors				
Texture: Fruits uniformly leathery and flexible, not hard Vegetables uniformly brittle or tough				
Label Information: Recipe title and source (i.e. Ball, Kerr, USDA) Correct processing method and time for altitude Legible info (typed or printed) Neatly placed, on bottom of jar				
Follows exhibit requirements				

Comments (may be written on the back of score sheet):

**COOKIES**



Name \_\_\_\_\_  
 County \_\_\_\_\_  
 Class \_\_\_\_\_  
 Project \_\_\_\_\_

Ribbon Awarded (circle one)
Blue Red White No Award

	Excellent	Good	Fair	Needs Improvement
Outside appearance: Shape--round or rectangular with even edges Baked so cookies do not run together Size--medium, 1 1/2" to 2 1/2" Color--evenly browned on both sides No flour on top or bottom of cookies				
Inside appearance: Texture--even grain, not too coarse or crumbly Thin cookies--crisp, tender Thick cookies--moist, tender Drop cookies--soft, tender Bar cookies--moist, tender				
Eating quality: Flavor well blended, no excess salt, baking powder, spice or other flavoring Odor pleasing				
Recipe legibly written or typed				
Follows exhibit requirements				

Comments (may be written on the back of score sheet):

**COOKIES**



Name \_\_\_\_\_  
 County \_\_\_\_\_  
 Class \_\_\_\_\_  
 Project \_\_\_\_\_

Ribbon Awarded (circle one)
Blue Red White No Award

	Excellent	Good	Fair	Needs Improvement
Outside appearance: Shape--round or rectangular with even edges Baked so cookies do not run together Size--medium, 1 1/2" to 2 1/2" Color--evenly browned on both sides No flour on top or bottom of cookies				
Inside appearance: Texture--even grain, not too coarse or crumbly Thin cookies--crisp, tender Thick cookies--moist, tender Drop cookies--soft, tender Bar cookies--moist, tender				
Eating quality: Flavor well blended, no excess salt, baking powder, spice or other flavoring Odor pleasing				
Recipe legibly written or typed				
Follows exhibit requirements				

Comments (may be written on the back of score sheet):

**MUFFINS OR BISCUITS**



Name \_\_\_\_\_  
 County \_\_\_\_\_  
 Class \_\_\_\_\_  
 Project \_\_\_\_\_

Ribbon Awarded (circle one)
Blue
Red
White
No Award

	Excellent	Good	Fair	Needs Improvement
Outside appearance: Slightly rounded top Evenly browned, thin crust Good volume and shape Muffins--pebbly surface, no peaks on top				
Inside appearance: Fine, even texture Moist--not doughy or crumbly Tender crumb Crust--thin, tender Muffins--no tunnels Biscuits--can be pulled apart in flaky layers				
Eating quality: Palatable--tender, moist Pleasing flavor, no "off" flavor Pleasing odor				
Recipe legibly written or typed				
Follows exhibit requirements				

Comments (may be written on the back of score sheet):

**MUFFINS OR BISCUITS**



Name \_\_\_\_\_  
 County \_\_\_\_\_  
 Class \_\_\_\_\_  
 Project \_\_\_\_\_

Ribbon Awarded (circle one)
Blue
Red
White
No Award

	Excellent	Good	Fair	Needs Improvement
Outside appearance: Slightly rounded top Evenly browned, thin crust Good volume and shape Muffins--pebbly surface, no peaks on top				
Inside appearance: Fine, even texture Moist--not doughy or crumbly Tender crumb Crust--thin, tender Muffins--no tunnels Biscuits--can be pulled apart in flaky layers				
Eating quality: Palatable--tender, moist Pleasing flavor, no "off" flavor Pleasing odor				
Recipe legibly written or typed				
Follows exhibit requirements				

Comments (may be written on the back of score sheet):

**BROWNIES**



Ribbon Awarded  
(circle one)

Blue  
Red  
White  
No Award

Name \_\_\_\_\_  
County \_\_\_\_\_  
Class \_\_\_\_\_  
Project \_\_\_\_\_

	Excellent	Good	Fair	Needs Improvement
Outside Appearance Golden brown crust Volume not too light				
Inside Appearance Fine, even texture Moist Tender				
Eating Quality Palatable, tender & moist Pleasing flavor, no off flavor				
Recipe legibly written or typed				
Follows exhibit requirements				

Comments (may be written on the back of score sheet):

**BROWNIES**



Ribbon Awarded  
(circle one)

Blue  
Red  
White  
No Award

Name \_\_\_\_\_  
County \_\_\_\_\_  
Class \_\_\_\_\_  
Project \_\_\_\_\_

	Excellent	Good	Fair	Needs Improvement
Outside Appearance Golden brown crust Volume not too light				
Inside Appearance Fine, even texture Moist Tender				
Eating Quality Palatable, tender & moist Pleasing flavor, no off flavor				
Recipe legibly written or typed				
Follows exhibit requirements				

Comments (may be written on the back of score sheet):



**QUICK BREADS**



Name \_\_\_\_\_  
 County \_\_\_\_\_  
 Class \_\_\_\_\_  
 Project \_\_\_\_\_

Ribbon Awarded (circle one)
Blue
Red
White
No Award

	Excellent	Good	Fair	Needs Improvement
Outside appearance: Golden brown crust Volume not too light				
Inside appearance: Fine, even texture Moist Tender				
Eating quality: Palatable, tender and moist Pleasing flavor, no "off" flavor				
Recipe legibly written or typed				
Follows exhibit requirements				

Comments (may be written on the back of score sheet):

**QUICK BREADS**



Name \_\_\_\_\_  
 County \_\_\_\_\_  
 Class \_\_\_\_\_  
 Project \_\_\_\_\_

Ribbon Awarded (circle one)
Blue
Red
White
No Award

	Excellent	Good	Fair	Needs Improvement
Outside appearance: Golden brown crust Volume not too light				
Inside appearance: Fine, even texture Moist Tender				
Eating quality: Palatable, tender and moist Pleasing flavor, no "off" flavor				
Recipe legibly written or typed				
Follows exhibit requirements				

Comments (may be written on the back of score sheet):

# CAKE BAKING



Name \_\_\_\_\_  
 County \_\_\_\_\_  
 Class \_\_\_\_\_  
 Project \_\_\_\_\_

Ribbon Awarded (circle one)
Blue
Red
White
No Award

	Excellent	Good	Fair	Needs Improvement
<b>Outside Appearance:</b> Shape--even, with slightly rounded top Color--evenly browned surface Cakes without fat--slightly round with dull surface; light for size of product				
<b>Inside Appearance:</b> Crust thin, tender Texture--fine even grain Slightly moist, not doughy or crumbly No tunnels Cakes without fat--slightly larger air cell than cakes with fat Springy when touched				
<b>Eating quality:</b> Pleasing flavor, no taste of baking powder, soda, cream of tartar, salt or fat Delicately flavored with extracts "Mouth feel"--has smooth, velvety feel on tongue				
Recipe legibly written or typed				
Follows exhibit requirements				

Comments (may be written on the back of score sheet):

# CAKE BAKING



Name \_\_\_\_\_  
 County \_\_\_\_\_  
 Class \_\_\_\_\_  
 Project \_\_\_\_\_

Ribbon Awarded (circle one)
Blue
Red
White
No Award

	Excellent	Good	Fair	Needs Improvement
<b>Outside Appearance:</b> Shape--even, with slightly rounded top Color--evenly browned surface Cakes without fat--slightly round with dull surface; light for size of product				
<b>Inside Appearance:</b> Crust thin, tender Texture--fine even grain Slightly moist, not doughy or crumbly No tunnels Cakes without fat--slightly larger air cell than cakes with fat Springy when touched				
<b>Eating quality:</b> Pleasing flavor, no taste of baking powder, soda, cream of tartar, salt or fat Delicately flavored with extracts "Mouth feel"--has smooth, velvety feel on tongue				
Recipe legibly written or typed				
Follows exhibit requirements				

Comments (may be written on the back of score sheet):

# YEAST BREAD OR ROLLS



Ribbon Awarded  
(circle one)

Blue  
Red  
White  
No Award

Name \_\_\_\_\_  
County \_\_\_\_\_  
Class \_\_\_\_\_  
Project \_\_\_\_\_

	Excellent	Good	Fair	Needs Improvement
Outside appearance: Color--evenly browned Shape--roundness of dome Surface--smooth, no cracks, bulges or lumps Volume--good weight in proportion to size				
Inside appearance: Texture--fine, uniform, thin cell walls No streaks or extreme closeness of grain Color--creamy, if white bread Crumb--soft and springy, no hard lumps Crust--about 1/8" thick, crisp and tender				
Eating quality: Flavor--sweet and nut-like of grain, not "off" Odor--pleasing, not yeasty, sour or "off" Tender				
Recipe legibly written or typed				
Follows exhibit requirements				

Comments (may be written on the back of score sheet):

# YEAST BREAD OR ROLLS



Ribbon Awarded  
(circle one)

Blue  
Red  
White  
No Award

Name \_\_\_\_\_  
County \_\_\_\_\_  
Class \_\_\_\_\_  
Project \_\_\_\_\_

	Excellent	Good	Fair	Needs Improvement
Outside appearance: Color--evenly browned Shape--roundness of dome Surface--smooth, no cracks, bulges or lumps Volume--good weight in proportion to size				
Inside appearance: Texture--fine, uniform, thin cell walls No streaks or extreme closeness of grain Color--creamy, if white bread Crumb--soft and springy, no hard lumps Crust--about 1/8" thick, crisp and tender				
Eating quality: Flavor--sweet and nut-like of grain, not "off" Odor--pleasing, not yeasty, sour or "off" Tender				
Recipe legibly written or typed				
Follows exhibit requirements				

Comments (may be written on the back of score sheet):

# INVENTED SNACK



Name \_\_\_\_\_  
 County \_\_\_\_\_  
 Class \_\_\_\_\_  
 Project \_\_\_\_\_

Ribbon Awarded (circle one)
Blue
Red
White
No Award

	Excellent	Good	Fair	Needs Improvement
Appearance Uniform Color				
Texture (if applicable) Crisp Evenly Cooked				
Flavor Evenly distributed flavors Seasonings do not overwhelm other ingredients				
Menu Variety of food Representation of food groups Variety of color, texture, flavors and shapes				
Exhibit Presentation Follows exhibit requirements Clean, neat, attractive Recipe legibly written or typed				

Comments (may be written on the back of score sheet):

# INVENTED SNACK



Name \_\_\_\_\_  
 County \_\_\_\_\_  
 Class \_\_\_\_\_  
 Project \_\_\_\_\_

Ribbon Awarded (circle one)
Blue
Red
White
No Award

	Excellent	Good	Fair	Needs Improvement
Appearance Uniform Color				
Texture (if applicable) Crisp Evenly Cooked				
Flavor Evenly distributed flavors Seasonings do not overwhelm other ingredients				
Menu Variety of food Representation of food groups Variety of color, texture, flavors and shapes				
Exhibit Presentation Follows exhibit requirements Clean, neat, attractive Recipe legibly written or typed				

Comments (may be written on the back of score sheet):

**CANDY**



Name \_\_\_\_\_  
 County \_\_\_\_\_  
 Class \_\_\_\_\_  
 Project \_\_\_\_\_

Ribbon Awarded (circle one)
Blue
Red
White
No Award

	Excellent	Good	Fair	Needs Improvement
Appearance Satin, smooth, sheen, uniform pieces				
Color: Typical Opaque--white divinity Medium brown--caramel Rich brown--fudge Clear--hard candy				
Texture: Smooth, creamy, fine crystals				
Consistency: Firm, not sticky, holds shape, not crumbly				
Flavor: Well blended sweetness with other ingredients, mild				
Recipe legibly written or typed				
Follows exhibit requirements				

Comments (may be written on the back of score sheet):

**CANDY**



Name \_\_\_\_\_  
 County \_\_\_\_\_  
 Class \_\_\_\_\_  
 Project \_\_\_\_\_

Ribbon Awarded (circle one)
Blue
Red
White
No Award

	Excellent	Good	Fair	Needs Improvement
Appearance Satin, smooth, sheen, uniform pieces				
Color: Typical Opaque--white divinity Medium brown--caramel Rich brown--fudge Clear--hard candy				
Texture: Smooth, creamy, fine crystals				
Consistency: Firm, not sticky, holds shape, not crumbly				
Flavor: Well blended sweetness with other ingredients, mild				
Recipe legibly written or typed				
Follows exhibit requirements				

Comments (may be written on the back of score sheet):

**INTERNATIONAL FOOD**



Ribbon Awarded (circle one)
Blue
Red
White
No Award

Name \_\_\_\_\_  
 County \_\_\_\_\_  
 Class \_\_\_\_\_  
 Project \_\_\_\_\_

	Excellent	Good	Fair	Needs Improvement
Inside Characteristics Flavor Well blended Pleasant Free from off-flavors Texture				
Outside Characteristics Shape Well proportioned Symmetrical Color Pleasing and uniform				
Recipe legibly written or typed				
Follows exhibit requirements				

Comments (may be written on the back of score sheet):

**INTERNATIONAL FOOD**



Ribbon Awarded (circle one)
Blue
Red
White
No Award

Name \_\_\_\_\_  
 County \_\_\_\_\_  
 Class \_\_\_\_\_  
 Project \_\_\_\_\_

	Excellent	Good	Fair	Needs Improvement
Inside Characteristics Flavor Well blended Pleasant Free from off-flavors Texture				
Outside Characteristics Shape Well proportioned Symmetrical Color Pleasing and uniform				
Recipe legibly written or typed				
Follows exhibit requirements				

Comments (may be written on the back of score sheet):

PIE



Ribbon Awarded (circle one)
Blue
Red
White
No Award

Name \_\_\_\_\_  
 County \_\_\_\_\_  
 Class \_\_\_\_\_  
 Project \_\_\_\_\_

	Excellent	Good	Fair	Needs Improvement
Outside appearance: Shape--good Crust--delicate brown Crust texture--rough-blistered, dry and flaky				
Inside appearance: Crust tender and flaky, not hard or tough Crust dry, not soggy or underbaked Filling: Tender but holds shape--not too stiff Smooth, not lumpy or curdled Color--good for product Fruit size--uniform and suited to fruit used				
Eating quality: Flavor pleasant--no "off" flavors Not starchy or greasy				
Recipe legibly written or typed				
Follows exhibit requirements				

Comments (may be written on the back of score sheet):

PIE



Ribbon Awarded (circle one)
Blue
Red
White
No Award

Name \_\_\_\_\_  
 County \_\_\_\_\_  
 Class \_\_\_\_\_  
 Project \_\_\_\_\_

	Excellent	Good	Fair	Needs Improvement
Outside appearance: Shape--good Crust--delicate brown Crust texture--rough-blistered, dry and flaky				
Inside appearance: Crust tender and flaky, not hard or tough Crust dry, not soggy or underbaked Filling: Tender but holds shape--not too stiff Smooth, not lumpy or curdled Color--good for product Fruit size--uniform and suited to fruit used				
Eating quality: Flavor pleasant--no "off" flavors Not starchy or greasy				
Recipe legibly written or typed				
Follows exhibit requirements				

Comments (may be written on the back of score sheet):

# BREAD DOUGH SCULPTURES



Name \_\_\_\_\_  
 County \_\_\_\_\_  
 Class \_\_\_\_\_  
 Project \_\_\_\_\_

Ribbon Awarded (circle one)
Blue
Red
White
No Award

	Excellent	Good	Fair	Needs Improvement
Appearance Shape Color - evenly browned Baked appropriate amount of time Use of additional decorations				
Originality				
Creativity				
Overall effect				
Level of skill required				
Follows exhibit requirements				

Comments (may be written on the back of score sheet):

# BREAD DOUGH SCULPTURES



Name \_\_\_\_\_  
 County \_\_\_\_\_  
 Class \_\_\_\_\_  
 Project \_\_\_\_\_

Ribbon Awarded (circle one)
Blue
Red
White
No Award

	Excellent	Good	Fair	Needs Improvement
Appearance Shape Color - evenly browned Baked appropriate amount of time Use of additional decorations				
Originality				
Creativity				
Overall effect				
Level of skill required				
Follows exhibit requirements				

Comments (may be written on the back of score sheet):



**TABLE SETTING**



Name \_\_\_\_\_  
 County \_\_\_\_\_  
 Class \_\_\_\_\_  
 Project \_\_\_\_\_

Ribbon Awarded (circle one)
Blue
Red
White
No Award

	Excellent	Good	Fair	Needs Improvement
Appearance Attractive Table linen clean, unwrinkled, fits Harmony in color / line / design Continuity of theme				
Table Setting Suitable for occasion Table set correctly				
Centerpiece Appropriate Coordinates with setting Harmony in color / line / design				
Creative Creative / original Uniqueness of design				
Follows exhibit requirements				

Comments (may be written on the back of score sheet):

**TABLE SETTING**



Name \_\_\_\_\_  
 County \_\_\_\_\_  
 Class \_\_\_\_\_  
 Project \_\_\_\_\_

Ribbon Awarded (circle one)
Blue
Red
White
No Award

	Excellent	Good	Fair	Needs Improvement
Appearance Attractive Table linen clean, unwrinkled, fits Harmony in color / line / design Continuity of theme				
Table Setting Suitable for occasion Table set correctly				
Centerpiece Appropriate Coordinates with setting Harmony in color / line / design				
Creative Creative / original Uniqueness of design				
Follows exhibit requirements				

Comments (may be written on the back of score sheet):

# DUTCH OVEN ITEM



Name \_\_\_\_\_  
 County \_\_\_\_\_  
 Class \_\_\_\_\_  
 Project \_\_\_\_\_

Ribbon Awarded (circle one)
Blue
Red
White
No Award

	Excellent	Good	Fair	Needs Improvement
Overall Appeal Originality Creative ingredients				
Appearance & Presentation Visually appealing Pleasing aroma				
Execution of Recipe Cooked just right (not over or under done) Color and volume, cooked evenly Too moist/too dry (per recipe)				
Taste Good flavor combination Appropriate seasoning Spices and herbs balanced for best flavor Texture is tender, moist, or crunchy as appropriate				
Recipe legibly written or typed				
Follows exhibit requirements				

Comments (may be written on the back of score sheet):

# DUTCH OVEN ITEM



Name \_\_\_\_\_  
 County \_\_\_\_\_  
 Class \_\_\_\_\_  
 Project \_\_\_\_\_

Ribbon Awarded (circle one)
Blue
Red
White
No Award

	Excellent	Good	Fair	Needs Improvement
Overall Appeal Originality Creative ingredients				
Appearance & Presentation Visually appealing Pleasing aroma				
Execution of Recipe Cooked just right (not over or under done) Color and volume, cooked evenly Too moist/too dry (per recipe)				
Taste Good flavor combination Appropriate seasoning Spices and herbs balanced for best flavor Texture is tender, moist, or crunchy as appropriate				
Recipe legibly written or typed				
Follows exhibit requirements				

Comments (may be written on the back of score sheet):

# BISCUITS-ON-A-STICK



Name \_\_\_\_\_  
 County \_\_\_\_\_  
 Class \_\_\_\_\_  
 Project \_\_\_\_\_

Ribbon Awarded (circle one)
Blue
Red
White
No Award

	Excellent	Good	Fair	Needs Improvement
Outside Appearance: Evenly browned, thin crust Good shape Even width				
Inside Appearance: Fine, even texture Flaky Tender crumb Thin and tender crust				
Eating quality: Tender, moist Pleasing flavor, no "off" flavors Pleasing odor				
Recipe legibly written or typed				
Follows exhibit requirements				

Comments (may be written on the back of score sheet):

# BISCUITS-ON-A-STICK



Name \_\_\_\_\_  
 County \_\_\_\_\_  
 Class \_\_\_\_\_  
 Project \_\_\_\_\_

Ribbon Awarded (circle one)
Blue
Red
White
No Award

	Excellent	Good	Fair	Needs Improvement
Outside Appearance: Evenly browned, thin crust Good shape Even width				
Inside Appearance: Fine, even texture Flaky Tender crumb Thin and tender crust				
Eating quality: Tender, moist Pleasing flavor, no "off" flavors Pleasing odor				
Recipe legibly written or typed				
Follows exhibit requirements				

Comments (may be written on the back of score sheet):

**TRAIL MIX**



Ribbon Awarded (circle one)
Blue
Red
White
No Award

Name \_\_\_\_\_  
 County \_\_\_\_\_  
 Class \_\_\_\_\_  
 Project \_\_\_\_\_

	Excellent	Good	Fair	Needs Improvement
Variety				
Pieces whole and in good shape				
Function and high energy				
Nutrition				
Appetizing				
Follows exhibit requirements				

Comments (may be written on the back of score sheet):

**TRAIL MIX**



Ribbon Awarded (circle one)
Blue
Red
White
No Award

Name \_\_\_\_\_  
 County \_\_\_\_\_  
 Class \_\_\_\_\_  
 Project \_\_\_\_\_

	Excellent	Good	Fair	Needs Improvement
Variety				
Pieces whole and in good shape				
Function and high energy				
Nutrition				
Appetizing				
Follows exhibit requirements				

Comments (may be written on the back of score sheet):

**BUDDY BURNER/  
REFLECTOR OVEN**



Ribbon Awarded  
(circle one)

Blue  
Red  
White  
No Award

Name \_\_\_\_\_  
County \_\_\_\_\_  
Class \_\_\_\_\_  
Project \_\_\_\_\_

	Excellent	Good	Fair	Needs Improvement
General Appearance: Free from rust, paper labels or foreign particles Reflective and/or clean cooking surface provided				
Safety features: No dangerous raw metal edges Allows for safe handling around fire				
Workmanship On Buddy Burner: 4-5 holes punched near cooking surface opposite bottom opening Bottom opening width and height adequate to fit over wick Cardboard wick tightly rolled in can Not too much nor too little wax Lid damper with sturdily attached non-flammable handle, one foot minimum length On Reflector Oven: Easily transported Sturdily constructed; reusable Angle of surfaces allows for greatest amount of reflection Shelf constructed to absorb heat reflected from top, bottom and side panels				

Comments (may be written on the back of score sheet):

**BUDDY BURNER/  
REFLECTOR OVEN**



Ribbon Awarded  
(circle one)

Blue  
Red  
White  
No Award

Name \_\_\_\_\_  
County \_\_\_\_\_  
Class \_\_\_\_\_  
Project \_\_\_\_\_

	Excellent	Good	Fair	Needs Improvement
General Appearance: Free from rust, paper labels or foreign particles Reflective and/or clean cooking surface provided				
Safety features: No dangerous raw metal edges Allows for safe handling around fire				
Workmanship On Buddy Burner: 4-5 holes punched near cooking surface opposite bottom opening Bottom opening width and height adequate to fit over wick Cardboard wick tightly rolled in can Not too much nor too little wax Lid damper with sturdily attached non-flammable handle, one foot minimum length On Reflector Oven: Easily transported Sturdily constructed; reusable Angle of surfaces allows for greatest amount of reflection Shelf constructed to absorb heat reflected from top, bottom and side panels				

Comments (may be written on the back of score sheet):

# DECORATED CAKE



Ribbon Awarded (circle one)
Blue
Red
White
No Award

Name \_\_\_\_\_  
 County \_\_\_\_\_  
 Class \_\_\_\_\_  
 Project \_\_\_\_\_

	Excellent	Good	Fair	Needs Improvement
Icing Base Icing: Crumb free; Smooth Decorating Icing: Free from granules and curdles Proper consistency Color distributed				
Techniques Pressure control: Consistent and properly utilized Shaping of decorations: Reflect actual form Done on cake itself Evenly distributed/well placed				
Borders: Top and side borders give uniform appearance Bottom border gives finished appearance				
Color scheme: Reflects color harmony Psychologically acceptable for edible product				
Overall appearance: Originality Neat workmanship				
Follows exhibit requirements				

Comments (may be written on the back of score sheet):

# DECORATED CAKE



Ribbon Awarded (circle one)
Blue
Red
White
No Award

Name \_\_\_\_\_  
 County \_\_\_\_\_  
 Class \_\_\_\_\_  
 Project \_\_\_\_\_

	Excellent	Good	Fair	Needs Improvement
Icing Base Icing: Crumb free; Smooth Decorating Icing: Free from granules and curdles Proper consistency Color distributed				
Techniques Pressure control: Consistent and properly utilized Shaping of decorations: Reflect actual form Done on cake itself Evenly distributed/well placed				
Borders: Top and side borders give uniform appearance Bottom border gives finished appearance				
Color scheme: Reflects color harmony Psychologically acceptable for edible product				
Overall appearance: Originality Neat workmanship				
Follows exhibit requirements				

Comments (may be written on the back of score sheet):

**FIRST AID / 72 HOUR KITS**



Name \_\_\_\_\_  
 County \_\_\_\_\_  
 Class \_\_\_\_\_  
 Project \_\_\_\_\_

Ribbon Awarded (circle one)
Blue
Red
White
No Award

	Excellent	Good	Fair	Needs Improvement
CONTAINER Appropriate size Strength (adequate for purpose of kit) Projects contents from environment				
APPEARANCE AND ARRANGEMENT Easily identifiable by color and label(s) Contents easily identified Items readily accessible				
WRITTEN PURPOSE AND INVENTORY Neatness and legibility Explanation indicates understanding				
KIT CONTENTS Adequate quantity of material Suitability for the stated use Cleanliness				
Follows exhibit requirements				

Comments (may be written on the back of the score sheet):

**FIRST AID / 72 HOUR KITS**



Name \_\_\_\_\_  
 County \_\_\_\_\_  
 Class \_\_\_\_\_  
 Project \_\_\_\_\_

Ribbon Awarded (circle one)
Blue
Red
White
No Award

	Excellent	Good	Fair	Needs Improvement
CONTAINER Appropriate size Strength (adequate for purpose of kit) Projects contents from environment				
APPEARANCE AND ARRANGEMENT Easily identifiable by color and label(s) Contents easily identified Items readily accessible				
WRITTEN PURPOSE AND INVENTORY Neatness and legibility Explanation indicates understanding				
KIT CONTENTS Adequate quantity of material Suitability for the stated use Cleanliness				
Follows exhibit requirements				

Comments (may be written on the back of the score sheet):