

4-H FOODS and NUTRITION EVALUATION

RECIPE & PHOTO are included
(Needs improvement

Outstanding)

NA	1	2	3	4	5
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TEMPERATURE & STORAGE: Hot foods are kept at 140 degrees or higher, cold foods are kept at 40 degrees or lower. If made ahead, stored appropriately.

NA	1	2	3	4	5
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CORRECT NUMBER of cookies, brownies, candy or a WHOLE amount of food is presented

NA	1	2	3	4	5
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APPROPRIATE MIXING, ROLLING, KNEADING, LAYERING to produce proper thickness, rise, tenderness, flakiness, density, consistency

NA	1	2	3	4	5
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INGREDIENTS, SEASONING & FLAVORING (main ingredients, salt, spices, herbs, flavorings)

NA	1	2	3	4	5
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DONENESS: appropriate TIME and TEMPERATURE were used to achieve the proper doneness

NA	1	2	3	4	5
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APPEARANCE & PRESENTATION

NA	1	2	3	4	5
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LEARNING and GROWTH (knowledge, skills and techniques were learned while preparing the food)

NA	1	2	3	4	5
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PLACING_____

COMMENTS: