



Division: 6032 Class: _____

KENTUCKY STATE FAIR

4-H SEWING: *Clothing Option Unit 1 (only)*

County: _____

Ribbon (circle): Blue Red White

Participant: _____

Category/Area/ Technique	N/A	Exceeds standard	Meets standard	Below standard	Can be improved by:
SELECTION					
Fabric					
Suitable for pattern design					___ being heavier in weight ___ being lighter in weight
Notions					
Thread (type & color)					___ better color match to fabric ___ using same color throughout
Trim					
Condition					
Cleanliness					___ laundering
Pressing					___ pressing more ___ pressing less
Other:					
CONSTRUCTION					
Layout/cutting					___ cut on grain ___ design going in the same direction
Casing					___ even in width ___ smooth, even in appearance ___ evenly stitched ___ matching at seam lines
Machine stitching (Sewing machine/ serger)					___ better tension ___ longer stitch length ___ shorter stitch length
Elastic					___ untwisting before securing ___ stitching elastic in ditch at seams
Crotch area					___ reinforced stitching ___ bulk removed ___ pressing seam together ___ finishing seam allowances ___ matching seams better
Seams & seam Finishes					___ more appropriate seam finish ___ straight, even stitching ___ threads secured/clipped ___ seam allowances
Hems					___ even in width ___ threads secured/clipped ___ ease distributed ___ correct hem stitch ___ correct edge finish ___ removing bulk in hem ___ size of stitches made smaller ___ size of stitches made larger
Other					

Rev 09/2016

Comments:

Division: 6032

Class: _____



University of Kentucky
College of Agriculture,
Food and Environment
Cooperative Extension Service
4-H Youth Development

KENTUCKY STATE FAIR

4-H SEWING: *Clothing Option* Units 2 and above

County: _____

Ribbon (circle): Blue Red White

Participant: _____

Category/Area/ Technique	N/A	Exceeds standard	Meets standard	Below standard	Can be improved by:
Meets class guidelines					<input type="checkbox"/> complete outfit <input type="checkbox"/> appropriate fabric <input type="checkbox"/> appropriate fasteners (buttons, zippers, etc.) <input type="checkbox"/> documentation, if required
SELECTION					
Fabric					
• Suitable for pattern design					
• Multiple fabrics coordinate					
• Interfacing and supportive fabrics coordinate					<input type="checkbox"/> lighter weight <input type="checkbox"/> heavier weight <input type="checkbox"/> appropriate type (fusible/non-fusible/knit/woven)
Notions					
• Thread					<input type="checkbox"/> color more closely matched <input type="checkbox"/> appropriate type for fabrics
• Buttons					<input type="checkbox"/> texture better aligned with fabric texture <input type="checkbox"/> size, shape, design more appropriate to fabric
• Trims					
• Other					
Condition					
• Cleanliness					<input type="checkbox"/> laundering <input type="checkbox"/> dry cleaning
• Pressing					<input type="checkbox"/> pressing more <input type="checkbox"/> press less <input type="checkbox"/> seams/darts pressed appropriately
CONSTRUCTION					
Cut on grain					
Matching of design					
Facings					<input type="checkbox"/> trimming and/or grading seams <input type="checkbox"/> clipping curves <input type="checkbox"/> understitching <input type="checkbox"/> understitching closer to "ditch" <input type="checkbox"/> better pressing <input type="checkbox"/> understitching further from "ditch" <input type="checkbox"/> being even at closure <input type="checkbox"/> threads secured/clipped <input type="checkbox"/> smooth, even stitching <input type="checkbox"/> attached correctly <input type="checkbox"/> seams matching <input type="checkbox"/> correctly applying interfacing

Category/Area/ Technique	N/A	Exceeds standard	Meets standard	Below standard	Can be improved by:
CONSTRUCTION Continued					
Collar					__trimming and /or grading seams __understitching __better pressing __even stitching __correctly applying interfacing __notching curve __removing bulk in points __being even a closure __threads secured/clipped __even in width/depth
Sleeves					__ease correctly distributed __correct placement of set-in sleeve __smooth, even stitching __cap graded/lower edge trimmed __appropriate seam finish __underarm seam reinforced __underarm seams matched __proper pressing __point even/curves smooth
Sleeve cuffs					__ease distributed evenly __sleeve opening lies smooth & flat __correctly applying interfacing __points even/curve smooth __even in width __smooth even stitching
Sleeve hem					__select finish more suitable for fabric __size of stitches--too small __thread secured/slipped __correctly applying interfacing __even in width __size of stitches--too large __removing bulk
Darts					__stitching to point __pressing in proper direction __secure threads __double-pointed dart clipped
Gathers, pleats, tucks, bindings					__smooth, even stitching __threads secured/clipped __distributing gathers evenly __being even in width
Topstitching					__size of stitches __stitching straight __distance from edge __type thread
Notions & trims					__appropriately applied __raw edges hidden/finished/secured __evenly stitched
Waistband					__even in width __using/correctly applying interfacing __even stitching __using correct lap direction __removing excess bulk
Waistline					__applying a stay __smooth & even in appearance __being even in width __seam appropriately finished __removing gathering thread __removing excess bulk __using correct stay material __matching of seams __distributing gathers evenly __edge finished appropriately
Casing					__being even in width __even stitching __smooth in appearance __secured through seam

Category/Area/ Technique	N/A	Exceeds standard	Meets standard	Below standard	Can be improved by:
CONSTRUCTION Continued					
Pockets					__correct application __being even in size __bulk removed where needed __threads secured/clipped __better/accurate placement
Seams & Seam Finishes					__correct seam finish __eliminate finish __matching adjoining seams __appropriate width __straight, even stitching __threads secured/clipped __even in width
Hems					__being even in width __appropriate stitch size __using correct edge finish __removing bulk at seam within hem __threads secured/clipped __distributing ease __matching seams
Fasteners					
• Hooks, eyes, snaps					__spacing correctly on garment __securely fastened to garment __threads secured/clipped __appropriate fastener __smooth, even stitches __correctly applied __adding more fasteners
• Buttonholes					__lips being even in width __buttonholes all the same size __size suited to buttons __method suited to fabric __threads secured/clipped __being evenly spaced __accurately stitching & pressing
• Buttons					__longer thread shanks __correctly applied __smooth, even stitches __threads secured/clipped
• Zipper & placket					__correct positioning of zipper __even stitching __correct application __threads secured/clipped
Lining					__attaching with inconspicuous stitching __properly sizing to garment/needs ease pleat __concealing from right side __neatly apply and removing wrinkles
Other					__removing unnecessary threads __removing bulk at back back/front pleat __thread tension improved too tight __stitch length improved __remove basting thread __good thread tension __using machine sewing

Rev 09/2016

Comments:



Division: 6032 Class: _____

KENTUCKY STATE FAIR

4-H SEWING: *Non-Clothing Option Junior Units 1 & 2*

County: _____

Ribbon (circle): Blue Red White

Participant: _____

Check one: Unit I Drawstring Backpack Laundry Bag Tote Bag with Handles
 Unit II Zippered Tote Bag Zippered Purse Zippered Garment Bag Zippered Gym Bag

Standards	N/A	Exceeds standard	Meets standard	Below standard	Comments
SELECTION					
Fabric: suitable weight and type for item					
Notions: thread, trim, zipper - well coordinated with fabric					
OVERALL APPEARANCE					
Cleanliness					
Pressing					
Threads trimmed and secure					
Cut on grain					
Uniform shape					
CONSTRUCTION					
Machine stitching: appropriate stitch length and tension					
Seams: straight, even seam allowances, crossed seams matched					
Seam finishes: all raw edges finished appropriately					
Straps: even in width, securely sewn to item, topstitching is straight and even distance from edge.					
Hem/casing (Unit I): even in width, stitched evenly from edge					
Zipper application (Unit II): centered and secured at end(s)					
OTHER					
Trim: applied correctly and enhances finished item					
Fabric design: one way design aligned correctly					

Additional comments on back

Revised 9/2016



Division: 6032 Class: _____

KENTUCKY STATE FAIR

4-H SEWING: *Non-Clothing Option Units 3 and above*

County: _____

Ribbon (circle): Blue Red White

Participant: _____

Number of coordinating pieces: _____

Standards	N/A	Exceeds standard	Meets standard	Below standard	Comments
Documentation (required for <i>Put It All Together</i> only)					
SELECTION					
Fabric: suitable weight and type for item					
Interfacing: appropriate weight and type for item					
Notions: thread, trim, zipper - well coordinated with fabric					
OVERALL APPEARANCE					
Cleanliness					
Pressing					
Threads trimmed and secure					
Cut on grain					
Multiple pieces coordinate					
Uniform shape within each piece					
CONSTRUCTION					
Machine stitching: appropriate stitch length and tension					
Seams: straight, even seam allowances, crossed seams matched					
Seam finishes: all raw edges finished appropriately					
Straps: even in width, securely sewn to item, topstitching is straight and even distance from edge.					
Hem/casing: even in width, stitched evenly from edge					
Zipper application: centered and secured at end(s)					
Pocket(s)					
Fasteners: securely stitched/attached, appropriate placement; Check those that apply: ___ buttons ___ buttonholes ___ hooks ___ snaps ___ hook & loop tape ___ eyelets					
Binding: smooth and even in width, all edges secured					
Lining					
Trim: applied correctly, ends matched, enhances finished item					
Fabric design: one way design aligned correctly, matched					

Revised 9/2016

Comments:



Division: 6032 Class: _____

KENTUCKY STATE FAIR

4-H SEWING: Up Cycle – sewn item (for garment & fashion accessory)

County: _____

Ribbon (circle): Blue Red White

Participant: _____

Jr. ___ Sr. ___

Standards	N/A	Exceeds standard	Meets standard	Below standard	Comments
Documentation ("Before" photos of recycled items used in up cycle project)					
SELECTION					
Fabric from recycled garment(s): suitable weight and type for item					
Interfacing/stabilizers: appropriate weight and type for item					
Notions: thread, trim, zipper - well coordinated with fabric					
Other supplies: well-chosen for item's intended purpose					
Selection of materials shows creative and functional use of recycled items					
OVERALL APPEARANCE					
Cleanliness					
Finishing: generally neat, finished looking (such as pressed, threads trimmed and secure, fabric hangs appropriately, etc.)					
Item shows creative and functional use of recycled items					
CONSTRUCTION					
Machine stitching: appropriate stitch length and tension					
Seams: secure and functional					
Seam finishes: raw edges finished appropriately					
Topstitching: straight and even distance from edge					
Hem/casing: secure, functional					
Pocket(s)					
Fasteners: securely stitched/attached, appropriate placement, functional					
Lining					
Trim: applied effectively, ends matched, enhance finished item					
Other					
COST					
Cost involved shows wise use of available resources					

Additional comments on back

Revised 9/2016



Division: 6032 Class: _____

KENTUCKY STATE FAIR

4-H SEWING: *Smart Clothing*

County: _____

Ribbon (circle): **Blue** **Red** **White**

Participant: _____

Check one: illuminated applique illuminated bracelet illuminated garment
 illuminated fashion accessory other (list) _____

Standards	N/A	Exceeds standard	Meets standard	Below standard	Comments
SELECTION					
Fabric: Base is suitable weight and type for item					
Notions: thread (other than conductive), trim, zipper - well coordinated with other elements					
OVERALL APPEARANCE					
Cleanliness					
Overall circuit design and originality, circuitry enhances the overall look					
SOFT CIRCUITRY					
Circuit diagram included and reflects actual design used					
Use of conductive material: stitch length appropriate and uniform					
Use of conductive material: secure, thread tails trimmed					
LEDs: securely attached					
LEDs: all units illuminate when powered on					
Battery pack/holder: securely fastened					
Switches: work effectively					
OTHER					

Additional comments:

5/2018



Division: 6033

Class: _____

KENTUCKY STATE FAIR

4-H NEEDLEWORK: All needlework but quilting

County: _____

Ribbon (circle): Blue Red White

Participant: _____ Crochet: ___ Embroidery: ___ Knitting: ___ Lacework/Tatting: ___

Evaluate each article against the standards of quality. The whole exhibit is more important than its parts.

Standards	N/A	Exceeds standard	Meets standard	Below standard	Comments
Meets project guidelines					
Overall Appearance:					
• Appropriately finished					
• Cleanliness					
• Pressing/Blocking					
Selection:					
• Harmony of pattern					
• Yarn/Thread/Floss					
• Trim/Fringe/Embellishment					
• Color coordination					
• Appropriateness of materials/equipment					
Stitches:					
• Directions					
• Tension					
• Size/Length					
• Uniformity					
Yarn/Thread/Floss:					
• Pattern/motif uniformity					
• Ends inconspicuous					
• Carried					
Finishing Details:					
• Seams/Joining					
• Ribbing					
• Outer Edges					
• Fasteners (buttons, buttonholes, zippers, buckle, hook, & loop, etc.)					
• Trim, tassels, cording, pompoms/embellishment					
• Other detail (pockets, collars, ties, sleeves & armholes, etc.)					

Revised 8-30-2016

Comments: _____



Division: 6033

Class: _____

KENTUCKY STATE FAIR

4-H NEEDLEWORK: Quilting

County: _____

Ribbon (Circle One): Blue Red White

Participant: _____

Evaluate each article against the standards of quality. The whole exhibit is more important than its parts.

Standards	N/A	Exceeds standard	Meets standard	Below standard	Comments
Meets project guidelines:					
• Size requirements					
• Piecing technique					
• Quilting technique					
• Binding technique					
Overall Appearance:					
• Cleanliness					
• Pressing/blocking					
• Uniform in size and shape					
• Harmony of pattern					
Selection:					
• Thread					
• Fabric quality					
• Color coordination					
• Batting					
Patchwork Construction:					
• Corners matched					
• Cut on grain					
• Size					
• Uniformity					
Quilting Techniques:					
• Stitches/tacking uniform					
• Tension of stitches					
• Stitch length					
Edge Finishing Techniques:					
• Binding					
• Hanging sleeve (optional)					
• Other (fraying, turned & stitched, etc.)					

Revised 9-20-2016

Comments: _____



Division: 6035

Class: 841, 842

KENTUCKY STATE FAIR

4-H Food Exhibit

County: _____ Ribbon: _____

Name: _____ Entry No. _____

Muffins (Some quick breads and all muffins except cornmeal muffins)				
Standards	Exceeds standard	Meets standard	Below standard	Possible Causes
<u>Outside Characteristics</u> <ul style="list-style-type: none"> • Shape: uniform, symmetrical, straight sides • Size: all three are uniform • Top: slightly rounded; uniform; free of sharp peaks or cracks • Top surface: rough, pebbled (not smooth); shiny • Color: evenly brown; not over baked 	_____ _____ _____ _____ _____	_____ _____ _____ _____ _____	_____ _____ _____ _____ _____	<u>Irregular shape:</u> overmixing, oven was too hot, use of too much flour or too little liquid <u>Uneven browning:</u> overmixing, uneven oven heat, oven too hot, placement in oven <u>Too smooth:</u> use of too much liquid, overmixing <u>Dull:</u> overmixing <u>Pale color:</u> oven was not hot enough, not baked long enough <u>Dark color:</u> overbaking, oven too hot, too much sugar
<u>Inside Characteristics</u> (cut to observe) <ul style="list-style-type: none"> • Crust: thin, tender • Crumb: slightly moist, not dry; tender, not hard • Texture (appearance of cut surface): medium to fine, even grain; medium, uniform thick cell walls; free of tunnels 	_____ _____ _____ _____	_____ _____ _____ _____	_____ _____ _____ _____	<u>Tough:</u> use of too much flour or egg or not enough fat, overmixing, overbaking <u>Streaks:</u> ingredients not well blended <u>Dry:</u> stiff batter, overbaking <u>Too moist:</u> under baking <u>Crumbly:</u> too much flour, oven temperature too low <u>Coarse/uneven cells:</u> overmixing <u>Tunnels:</u> too much flour, not enough liquid, overmixing, too much batter in pan, oven temperature too high
<u>Aroma & Flavor</u> <ul style="list-style-type: none"> • Aroma: pleasing • Flavor: pleasing; well-blended; characteristic of ingredients • Flavor: no off or rancid flavor 	_____ _____ _____	_____ _____ _____	_____ _____ _____	<u>Unpleasant aroma or taste:</u> use of poor or low quality ingredients; use of too much or too little of one or more ingredients

Revised 5-4-2017

COMMENTS: _____

References: Bastin, S. (2010). *Super star chef kneads a little dough: Quick breads*. Kentucky Cooperative Extension Service.
 Weese, M. et al. (2015). *4-H Cooking 101 & 201*. Urbana-Champaign, IL: University of Illinois.
 White Lily Flour Publication. (1974). *A baking primer for blooming good baking*. Knoxville, TN: Great Western Foods Co.



KENTUCKY STATE FAIR

4-H Food Exhibit

County: _____ Ribbon: _____

Name: _____ Entry No. _____

Rolled Biscuits or Scones				
Standards	Exceeds standard	Meets standard	Below standard	Possible Causes
<p><u>Outside Characteristics</u></p> <ul style="list-style-type: none"> • Shape: uniform, with straight sides • Size: all three are uniform; twice size of unbaked • Top: fairly level • Crust: tender, moderately smooth; free of excess flour • Color: evenly golden brown top and bottom; lighter sides; not over baked; free of yellow or brown spots 	<p>_____</p> <p>_____</p> <p>_____</p> <p>_____</p> <p>_____</p>	<p>_____</p> <p>_____</p> <p>_____</p> <p>_____</p> <p>_____</p>	<p>_____</p> <p>_____</p> <p>_____</p> <p>_____</p> <p>_____</p>	<p><u>Irregular shape</u>: too much liquid, rolled to uneven thickness, dough stuck to cutter, lack of flour on cutter, oven heat was uneven</p> <p><u>Too small</u>: not enough or poor quality leavening, too much fat, overmixing, oven not hot enough</p> <p><u>Rough</u>: too much liquid, incorrect rolling or handling</p> <p><u>Excess flour on surface</u>: too much flour on rolling surface</p> <p><u>Uneven color</u>: oven heat was not even, placement in oven</p> <p><u>Spots</u>: under mixed ingredients</p> <p><u>Too dark on bottom</u>: baked on dark rather than shiny pan</p>
<p><u>Inside Characteristics</u> (cut to observe)</p> <ul style="list-style-type: none"> • Color: creamy white, free of yellow/brown spots; characteristic of ingredients • Crumb: slightly moist, tender and light, not dry or hard • Texture: medium fine, even grain; small, uniform sized air cells; flaky-- pulls off in thin sheets 	<p>_____</p> <p>_____</p> <p>_____</p>	<p>_____</p> <p>_____</p> <p>_____</p>	<p>_____</p> <p>_____</p> <p>_____</p>	<p><u>Off color</u>: too much fat or leavening, poor quality ingredients</p> <p><u>Spots</u>: uneven distribution of leavening</p> <p><u>Too moist</u>: under baking</p> <p><u>Crumbly</u>: too much fat</p> <p><u>Tough</u>: use of too much flour in batter or in handling dough, overmixed ingredients</p> <p><u>Dry</u>: stiff dough, overbaked</p> <p><u>Coarse/uneven cells</u>: overmixing</p> <p><u>Not flakey</u>: improper mixing of fat and flour, not enough fat, under handling of dough</p>
<p><u>Aroma & Flavor</u></p> <ul style="list-style-type: none"> • Aroma: pleasing • Flavor: well-blended; characteristic of ingredients • Flavor: no off or rancid flavor • Flavor: free of bitterness 	<p>_____</p> <p>_____</p> <p>_____</p> <p>_____</p>	<p>_____</p> <p>_____</p> <p>_____</p> <p>_____</p>	<p>_____</p> <p>_____</p> <p>_____</p> <p>_____</p>	<p><u>Unpleasant aroma or flavor</u>: use of poor or low quality ingredients; use of too much or too little of one or more ingredients</p> <p><u>Bitter</u>: too much leavening</p>

Revised 5-4-2017

COMMENTS: _____

References: Bastin, S. (2010). *Super star chef kneads a little dough: quick breads*. Kentucky Cooperative Extension Service.
 Weese, M. et al. (2015). *4-H Cooking 201*. Urbana-Champaign, IL: University of Illinois.
 White Lily Flour Publication. (1974). *A baking primer for blooming good baking*. Knoxville, TN: Great Western Foods Co.

Educational programs of Kentucky Cooperative Extension serve all people regardless of economic or social status and will not discriminate on the basis of race, color, ethnic origin, national origin, creed, religion, political belief, sex, sexual orientation, gender identity, gender expression, pregnancy, marital status, genetic information, age, veteran status, or physical or mental disability.

Division: 6035

Class: 845



University of Kentucky
College of Agriculture,
Food and Environment
Cooperative Extension Service

KENTUCKY STATE FAIR

4-H Food Exhibit

County: _____

Ribbon: _____

Name: _____

Entry No. _____

Corn Muffins				
Standards	Exceeds standard	Meets standard	Below standard	Possible Causes
<u>Outside Characteristics</u> <ul style="list-style-type: none"> Shape: uniform Size: all three are uniform Top: slightly rounded; free of sharp peaks; slight rim Crust: medium rough, may be slightly cracked Color: evenly brown; not over baked 	_____ _____ _____ _____ _____	_____ _____ _____ _____ _____	_____ _____ _____ _____ _____	<u>Irregular shape:</u> overmixing, oven was too hot, use of too much cornmeal or flour or too little liquid <u>Too small:</u> use of too much cornmeal or fat; overmixing; oven too hot <u>Sharp peak:</u> oven was too hot <u>Uneven color:</u> overmixing, uneven oven heat, oven too hot, placement in oven <u>Too smooth:</u> use of too much liquid, overmixing <u>Dull:</u> overmixing <u>Pale color:</u> oven was not hot enough, not baked long enough, overmixed <u>Dark color:</u> overbaking, oven too hot, too much sugar
<u>Inside Characteristics</u> (cut to observe) <ul style="list-style-type: none"> Color: yellow or pale yellow Crumb: slightly moist, not dry; tender, not hard Texture (appearance of cut surface): medium to fine, even grain; small, uniform sized air cells; free of tunnels 	_____ _____ _____	_____ _____ _____	_____ _____ _____	<u>Tough:</u> use of too much egg or not enough fat, overmixing, overbaking <u>Streaks:</u> egg and milk not well blended <u>Dry:</u> too little liquid, overbaking <u>Too moist:</u> under baking, eggs not beaten <u>Crumbly:</u> use of too much cornmeal, oven temperature too low; overmixed <u>Coarse/uneven cells:</u> egg not beaten well, overmixing; overbaking <u>Tunnels:</u> use of too much cornmeal, not enough liquid, overmixing, too much batter in pan, oven temperature too high
<u>Aroma & Flavor</u> <ul style="list-style-type: none"> Aroma: pleasing Flavor: pleasing; corn-like; well-blended Flavor: no bitter or off flavor 	_____ _____ _____	_____ _____ _____	_____ _____ _____	<u>Unpleasant aroma or taste:</u> use of poor or low quality ingredients; use of too much or too little of one or more ingredients

Revised 5-4-2017

COMMENTS: _____

References: Bastin, S. (2010). *Super star chef kneads a little dough: Quick breads*. Kentucky Cooperative Extension Service.
 Weese, M. et al. (2015). *4-H Cooking 101 & 201*. Urbana-Champaign, IL: University of Illinois.
 White Lily Flour Publication. (1974). *A baking primer for blooming good baking*. Knoxville, TN: Great Western Foods Co.

Educational programs of Kentucky Cooperative Extension serve all people regardless of economic or social status and will not discriminate on the basis of race, color, ethnic origin, national origin, creed, religion, political belief, sex, sexual orientation, gender identity, gender expression, pregnancy, marital status, genetic information, age, veteran status, or physical or mental disability.

Cooperative Extension Service | Agriculture and Natural Resources | Family and Consumer Sciences | 4-H Youth Development | Community and Economic Development



KENTUCKY STATE FAIR

4-H Food Exhibit

County: _____ Ribbon: _____

Name: _____ Entry No. _____

Cookies—Bar or Brownie

Standards	Exceeds standard	Meets standard	Below standard	Possible Causes
<p>Outside Characteristics</p> <ul style="list-style-type: none"> • Shape: uniform; clean, straight sides, holds its shape • Size: all three are uniform size and even thickness • Top surface: not shiny or sticky • Color: even color typical of type; not over baked 	_____	_____	_____	<p><u>Size</u>: inappropriate size of pan; did not cut according to size in recipe</p> <p><u>Irregular shape</u>: too warm when cut; removed from pan while too hot</p> <p><u>Sides not straight</u>: too warm when cut; under baking</p> <p><u>Uneven browning</u>: overmixing, uneven oven heat, oven too hot, placement in oven</p> <p><u>Hard top</u>: overmixing, oven not hot enough</p> <p><u>Shiny Top</u>: overmixing; under baking</p> <p><u>Pale color</u>: oven was not hot enough, not baked long enough</p> <p><u>Dark color</u>: overbaking, oven too hot</p>
<p>Inside Characteristics (cut to observe)</p> <ul style="list-style-type: none"> • Crumb: tender; slightly moist, not soggy or gummy; not too dry or hard; ingredients well blended • Texture: even sized air cells; not too course or crumbly • Doneness: cooked to desired degree 	_____	_____	_____	<p><u>Tough</u>: use of too much flour or egg or not enough fat, overmixing, overbaking</p> <p><u>Streaks</u>: ingredients not well blended</p> <p><u>Dry</u>: stiff batter, overbaking</p> <p><u>Too moist</u>: under baking</p> <p><u>Crumbly</u>: too much flour, oven temperature too low</p> <p><u>Coarse/uneven cells</u>: overmixing</p>
<p>Aroma & Flavor</p> <ul style="list-style-type: none"> • Aroma: rich, pleasing • Flavor: pleasing; characteristic of ingredients • Flavor: no off or rancid flavor 	_____	_____	_____	<p><u>Unpleasant aroma or taste</u>: use of rancid fat or nuts; poor or low quality ingredients; use of too much or too little of one or more ingredients</p>

Revised 5-25-2018

COMMENTS: _____

References: Bastin, S. (2005). *Cookie basics*. Kentucky Cooperative Extension Service.

Bastin, S. (2014). *Super star chef kneads a little dough: Cookies*. Kentucky Cooperative Extension Service.

Weese, M. et al. (2015). *4-H Cooking 101*. Urbana-Champaign, IL: University of Illinois.

White Lily Flour Publication. (1974). *A baking primer for blooming good baking*. Knoxville, TN: Great Western Foods Co.

Educational programs of Kentucky Cooperative Extension serve all people regardless of economic or social status and will not discriminate on the basis of race, color, ethnic origin, national origin, creed, religion, political belief, sex, sexual orientation, gender identity, gender expression, pregnancy, marital status, genetic information, age, veteran status, or physical or mental disability.

Cooperative Extension Service | Agriculture and Natural Resources | Family and Consumer Sciences | 4-H Youth Development | Community and Economic Development

Division: 6035

Class:



University of Kentucky
College of Agriculture,
Food and Environment
Cooperative Extension Service

KENTUCKY STATE FAIR

4-H Food Exhibit

County: _____

Ribbon: _____

Name: _____

Entry No. _____

Cookies—Dropped				
Standards	Exceeds standard	Meets standard	Below standard	Possible Causes
<u>Outside Characteristics</u> <ul style="list-style-type: none"> Shape: fairly uniform; mound shape Size: all three are uniform in size; no excessive spreading Top surface: typical for kind of cookie; not sticky Color: even color typical of type; not over baked 	_____ _____ _____ _____	_____ _____ _____ _____	_____ _____ _____ _____	<u>Irregular shape or size:</u> shape or amount of dough differed when dropped; cookie stuck to pan; dough dropped too closely together on baking sheet <u>Torn:</u> stuck to pan; too hot when removed from pan <u>Excessive spreading:</u> baking sheet or dough too warm when dropped; incorrect oven temperature <u>Hard surface:</u> overmixing; oven not hot enough <u>Shiny Top:</u> overmixing; under-baked <u>Uneven browning:</u> overmixing; uneven oven heat; oven too hot; placement in oven <u>Pale color:</u> oven was not hot enough; not baked long enough <u>Dark color:</u> baked too long; oven too hot; used dark baking sheet
<u>Inside Characteristics</u> (cut to observe) <ul style="list-style-type: none"> Crumb: soft and tender; slightly moist, not soggy or gummy; not too dry or hard; ingredients well blended Texture: even sized air cells; not too course or crumbly Doneness: cooked to desired degree 	_____ _____ _____	_____ _____ _____	_____ _____ _____	<u>Tough:</u> use of too much flour or egg or not enough fat; overmixing; overbaking <u>Streaks:</u> ingredients not well blended <u>Dry:</u> stiff dough, improper measurement of ingredients; overbaking <u>Too moist:</u> underbaking <u>Crumbly:</u> overmixing; improper measuring of ingredients; not enough fat; too much flour, oven temperature too low <u>Coarse/uneven cells:</u> overmixing
<u>Aroma & Flavor</u> <ul style="list-style-type: none"> Aroma: rich, pleasing Flavor: pleasing; characteristic of ingredients Flavor: no off or rancid flavor 	_____ _____ _____	_____ _____ _____	_____ _____ _____	<u>Unpleasant aroma or taste:</u> use of rancid fat or nuts; poor or low quality ingredients; too much or too little of one or more ingredients; too much baking powder

Revised 5-4-2017

COMMENTS: _____

References: Bastin, S. (2005). *Cookie basics*. Kentucky Cooperative Extension Service.

Bastin, S. (2014). *Super star chef kneads a little dough: Cookies*. Kentucky Cooperative Extension Service.

Weese, M. et al. (2015). *4-H Cooking 101*. Urbana-Champaign, IL: University of Illinois.

White Lily Flour Publication. (1974). *A baking primer for blooming good baking*. Knoxville, TN: Great Western Foods Co.

Peterson, A. *Cooking with Kids-Baking Basics*. University of Nebraska-Lincoln. Retrieved 7-8-16 at: <http://food.unl.edu/food-projects>

Educational programs of Kentucky Cooperative Extension serve all people regardless of economic or social status and will not discriminate on the basis of race, color, ethnic origin, national origin, creed, religion, political belief, sex, sexual orientation, gender identity, gender expression, pregnancy, marital status, genetic information, age, veteran status, or physical or mental disability.

Cooperative Extension Service | Agriculture and Natural Resources | Family and Consumer Sciences | 4-H Youth Development | Community and Economic Development

Division: 6035

Class: 849



University of Kentucky
College of Agriculture,
Food and Environment
Cooperative Extension Service

KENTUCKY STATE FAIR

4-H Food Exhibit

County: _____

Ribbon: _____

Name: _____

Entry No. _____

Cookies—Pressed or Molded by Hand

Standards	Exceeds standard	Meets standard	Below standard	Possible Causes
<u>Outside Characteristics</u> <ul style="list-style-type: none"> • Shape: fairly uniform; mound shape • Size: all three are uniform in size; no excessive spreading • Top surface: typical for kind of cookie; not sticky • Color: even color typical of type; not over baked 	_____	_____	_____	<u>Irregular shape or size:</u> shape or amount of dough differed when formed; cookie stuck to pan; dough placed too closely together on baking sheet <u>Torn:</u> stuck to pan; too hot when removed from pan <u>Excessive spreading:</u> baking sheet or dough too warm when shaped; incorrect oven temperature <u>Hard surface:</u> overmixing; oven not hot enough <u>Shiny Top:</u> overmixing; under-baked <u>Uneven browning:</u> overmixing; uneven oven heat; oven too hot; placement in oven <u>Pale color:</u> oven was not hot enough; not baked long enough <u>Dark color:</u> baked too long; oven too hot; used dark baking sheet
<u>Inside Characteristics</u> (cut to observe) <ul style="list-style-type: none"> • Crumb: soft and tender; slightly moist, not soggy or gummy; not too dry or hard; ingredients well blended • Texture: even sized air cells; not too course or crumbly • Doneness: cooked to desired degree 	_____	_____	_____	<u>Tough:</u> use of too much flour or egg or not enough fat; overmixing; overbaking <u>Streaks:</u> ingredients not well blended <u>Dry:</u> stiff dough, improper measurement of ingredients; overbaking <u>Too moist:</u> underbaking <u>Crumbly:</u> overmixing; improper measuring of ingredients; not enough fat; too much flour, oven temperature too low, improper storage <u>Coarse/uneven cells:</u> overmixing
<u>Aroma & Flavor</u> <ul style="list-style-type: none"> • Aroma: rich, pleasing • Flavor: pleasing; characteristic of ingredients • Flavor: no off or rancid flavor 	_____	_____	_____	<u>Unpleasant aroma or taste:</u> use of rancid fat or nuts; poor or low quality ingredients; too much or too little of one or more ingredients; too much baking powder

Revised 5-4-2017

COMMENTS: _____

References: Bastin, S. (2005). *Cookie basics*. Kentucky Cooperative Extension Service.

Bastin, S. (2014). *Super star chef kneads a little dough: Cookies*. Kentucky Cooperative Extension Service.

Weese, M. et al. (2015). *4-H Cooking 101*. Urbana-Champaign, IL: University of Illinois.

White Lily Flour Publication. (1974). *A baking primer for blooming good baking*. Knoxville, TN: Great Western Foods Co.

Peterson, A. *Cooking with Kids-Baking Basics*. University of Nebraska-Lincoln. Retrieved 7-8-16 at: <http://food.unl.edu/food-projects>

Educational programs of Kentucky Cooperative Extension serve all people regardless of economic or social status and will not discriminate on the basis of race, color, ethnic origin, national origin, creed, religion, political belief, sex, sexual orientation, gender identity, gender expression, pregnancy, marital status, genetic information, age, veteran status, or physical or mental disability.

Cooperative Extension Service | Agriculture and Natural Resources | Family and Consumer Sciences | 4-H Youth Development | Community and Economic Development



Division: 6035

Class: 846, 850, & 851

KENTUCKY STATE FAIR

4-H Food Exhibit

County: _____

Ribbon: _____

Name: _____

Entry No. _____

Cake or Coffee Cake				
Standards	Exceeds standard	Meets standard	Below standard	Possible Causes
<u>Outside Characteristics</u> <ul style="list-style-type: none"> • Shape: pan shaped; uniform • Size: high volume, even thickness; light in weight in proportion to size • Top: level to slightly rounded; uniform; free of cracks • Top surface: smooth; shiny • Color: lightly but evenly brown; not over baked • Coffee Cake Topping*: distributed somewhat evenly; sunken areas where topping melted 	_____	_____	_____	<u>Irregular shape</u> : overmixing, oven was too hot, use of too much flour or too little liquid <u>Low volume</u> : improper measuring or additions of ingredients; under mixing or extreme overmixing; use of wrong size pan <u>Sunken in middle</u> : use of too much sugar or fat or too much liquid; under baking <u>Dull surface</u> : overmixing <u>Uneven browning</u> : overmixing, uneven oven heat, oven too hot, placement in oven <u>Pale color</u> : use of too little sugar; oven was not hot enough, not baked long enough; use of improper size pan <u>Dark color</u> : overbaking, oven too hot, too much sugar
<u>Inside Characteristics</u> (cut to observe) <ul style="list-style-type: none"> • Crust: thin, tender • Color: uniform; characteristic of type • Crumb: velvety; tender; moist, not gummy; tender, not hard or crumbly • Texture (appearance of cut surface): very fine, even grain; small, round, thin walled air cells; free of tunnels and air pockets 	_____	_____	_____	<u>Tough</u> : use of too much flour or egg or not enough fat, overmixing, overbaking <u>Streaks</u> : ingredients not well blended <u>Dry</u> : overbaking; under mixed; too much fat <u>Tough</u> : over mixed; overbaked; use of too little fat <u>Too moist</u> : under baking <u>Crumbly</u> : too much fat or sugar, oven temperature too low <u>Coarse/uneven cells</u> : too little liquid or too much fat; under- or overmixing; oven temperature too low <u>Tunnels</u> : too much leavening; undermixing or extreme overmixing, too much batter in pan, oven temperature too high
<u>Aroma & Flavor</u> <ul style="list-style-type: none"> • Aroma: pleasing • Flavor: sweet; mild blend of flavors; characteristic of ingredients • Flavor: no off, bitter, or rancid flavor 	_____	_____	_____	<u>Unpleasant aroma or taste</u> : use of poor or low quality ingredients; use of too much or too little of one or more ingredients

*4-H Coffee Cake Recipe: Topping is distributed somewhat evenly on surface, then baked. This results in sunken areas when the topping melts during baking. Revised 5-25-2018

COMMENTS: _____

References: Bastin, S. (2010). *Super star chef kneads a little dough: Quick breads*. Kentucky Cooperative Extension Service.

Bastin, S. (2010). *Super star chef kneads a little dough: Cakes*. Kentucky Cooperative Extension Service.

Weese, M. et al. (2015). *4-H Cooking 101 & 301*. Urbana-Champaign, IL: University of Illinois.

White Lily Flour Publication. (1974). *A baking primer for blooming good baking*. Knoxville, TN: Great Western Foods Co.

Educational programs of Kentucky Cooperative Extension serve all people regardless of economic or social status and will not discriminate on the basis of race, color, ethnic origin, national origin, creed, religion, political belief, sex, sexual orientation, gender identity, gender expression, pregnancy, marital status, genetic information, age, veteran status, or physical or mental disability.

Cooperative Extension Service | Agriculture and Natural Resources | Family and Consumer Sciences | 4-H Youth Development | Community and Economic Development



Division: 6035

Class: 852

KENTUCKY STATE FAIR

4-H Food Exhibit

County: _____

Ribbon: _____

Name: _____

Entry No. _____

Foam Cakes—Chiffon or Sponge				
Standards	Exceeds standard	Meets standard	Below standard	Possible Causes
<u>Outside Characteristics</u> <ul style="list-style-type: none"> Shape: pan shaped; uniform Size: very light in weight in proportion to size; high volume Top: chiffon—rough, slightly cracked on surface; sponge—free of spots; free of moist, shiny appearance, free of cracks Color: chiffon—evenly golden brown; sponge—light brown; not over baked 	_____	_____	_____	<u>Low volume:</u> poor quality of eggs; improper temperature of egg whites while beating; eggs not beaten enough; over folding of mixture; improper temperature of oven; improperly prepared pan; use of wrong size pan; under-baking <u>Sunken:</u> pan not inverted during cooling; cake removed from pan too soon <u>Uneven browning:</u> uneven oven heat, placement in oven <u>Pale color:</u> underbaked; use of improper size pan <u>Dark color:</u> overbaking, oven too hot, too much sugar
<u>Inside Characteristics</u> (cut to observe) <ul style="list-style-type: none"> Color: uniform; characteristic of type Crumb: springy; light, feathery; moist, not compact or soggy Texture (appearance of cut surface): very fine, even grain; uniform, thin walled air cells; free of tunnels and large air pockets 	_____	_____	_____	<u>Streaks:</u> ingredients not well blended <u>Dry:</u> overbaking; use of too little liquid <u>Soggy:</u> underbaking; under-mixing <u>Tough:</u> use of not enough sugar; overmixing, overbaking <u>Too solid:</u> use of too much flour or liquid; sponge--insufficient beating of eggs; chiffon—insufficient beating of egg whites <u>Uneven grain:</u> over folding of flour with eggs and sugar; sponge—under beaten egg whites and yolks; chiffon—under beaten egg whites <u>Coarse cells:</u> under folding of mixture
<u>Aroma & Flavor</u> <ul style="list-style-type: none"> Aroma: pleasing Flavor: delicate; uniform; characteristic of ingredients Flavor: no off, bitter, or rancid flavor 	_____	_____	_____	<u>Unpleasant aroma or taste:</u> use of poor or low quality ingredients; use of too much or too little of one or more ingredients

Revised 5-4-2017

COMMENTS: _____

References: Weese, M. et al. (2015). *4-H Cooking 401*. Urbana-Champaign, IL: University of Illinois.
 White Lily Flour Publication. (1974). *A baking primer for blooming good baking*. Knoxville, TN: Great Western Foods Co.



Division: 6035

Class: 853

KENTUCKY STATE FAIR

4-H Food Exhibit

County: _____

Ribbon: _____

Name: _____

Entry No. _____

Pie—Double Crust				
Standards	Exceeds standard	Meets standard	Below standard	Possible Causes
<p><u>Outside Characteristics of Crust</u></p> <ul style="list-style-type: none"> • Shape: uniform, even thickness; pastry edge is symmetrical and attractively shaped • Slice: holds shape when cut to serve • Crust: free of excess flour; fits the pan with no shrinkage • Top Crust: sized appropriately for bottom; surface rough or blistered; pleasing appearance • Color: evenly golden brown; edges may be slightly darker 	<p>_____</p> <p>_____</p> <p>_____</p> <p>_____</p> <p>_____</p>	<p>_____</p> <p>_____</p> <p>_____</p> <p>_____</p> <p>_____</p>	<p>_____</p> <p>_____</p> <p>_____</p> <p>_____</p> <p>_____</p>	<p><u>Uneven thickness of crust</u>: rolled to uneven thickness</p> <p><u>Crust shrank</u>: ingredients were not cold when mixed; dough not allowed to rest; dough stretched when placed in pan; oven not hot enough</p> <p><u>Excess flour on surface</u>: too much flour on rolling surface</p> <p><u>Tough</u>: use of too much water or too little fat; overmixing; over-handling of dough; incorporated too much flour in rolling process</p> <p><u>Smooth, no blisters</u>: dough handled too much</p> <p><u>Too light</u>: overmixing; oven temperature too low; under-baked</p> <p><u>Too dark</u>: oven temperature too high; overbaked</p> <p><u>Uneven color</u>: placement in oven</p> <p>Large air pockets formed under lower crust: dough not pricked enough before baking for steam to escape</p>
<p><u>Inside Characteristics of Crust</u> (cut to observe)</p> <ul style="list-style-type: none"> • Color: characteristic of ingredients • Texture: tender and flakey, not tough or soggy; slightly crisp • Texture: easy to cut, not tough or crumbly 	<p>_____</p> <p>_____</p> <p>_____</p>	<p>_____</p> <p>_____</p> <p>_____</p>	<p>_____</p> <p>_____</p> <p>_____</p>	<p><u>Dry/hard</u>: dough over-handled; overbaked</p> <p><u>Not flakey</u>: improper mixing of fat and flour, not enough fat, over handling of dough</p> <p><u>Crumbly</u>: dough too dry</p> <p><u>Soggy bottom crust</u>: dough over-handled; filling too moist; use of a shiny pie pan; placement too high in oven; oven temperature too low; uneven heat; pie not served immediately</p> <p><u>Thick, doughy crust</u>: use of too little fat or too much water; water not cold enough; rolled too thick; oven not hot enough</p> <p><u>Thin, brittle crust</u>: use of too much fat; rolled too thin</p>
<p><u>Characteristics of Pie Filling</u></p> <ul style="list-style-type: none"> • Amount of filling fits size of crust • Filling: firm, smooth, adequately cooked • For fruit filling: fruit plump and well cooked; not dry or runny • For custard filling: smooth, no holes or curdles; firm enough to hold shape • For cream filling: smooth, appropriate thickening with no lumps; free of crack • For meringue topping: evenly browned and done, adheres to edge of crust 	<p>_____</p> <p>_____</p> <p>_____</p> <p>_NA_</p> <p>_NA_</p> <p>_NA_</p>	<p>_____</p> <p>_____</p> <p>_____</p> <p>_NA_</p> <p>_NA_</p> <p>_NA_</p>	<p>_____</p> <p>_____</p> <p>_____</p> <p>_NA_</p> <p>_NA_</p> <p>_NA_</p>	<p><u>Runny filling</u>: filling too moist</p> <p><u>Custard cracked in center</u>: oven temperature too hot; overbaked</p> <p><u>Custard filling curdled</u>: inappropriate amount of thickening agent; stovetop temperature was too high during thickening process</p>

Educational programs of Kentucky Cooperative Extension serve all people regardless of economic or social status and will not discriminate on the basis of race, color, ethnic origin, national origin, creed, religion, political belief, sex, sexual orientation, gender identity, gender expression, pregnancy, marital status, genetic information, age, veteran status, or physical or mental disability.

Aroma & Flavor <ul style="list-style-type: none"> • Aroma: pleasing • Flavor: well-blended; characteristic of ingredients • Flavor: no off or rancid flavor • Filling: pleasing; well-cooked or prepared; no raw or starchy flavor • Filling: not overly sweet, tart, or flat 	<hr/> <hr/> <hr/> <hr/> <hr/>	<hr/> <hr/> <hr/> <hr/> <hr/>	<hr/> <hr/> <hr/> <hr/> <hr/>	<u>Unpleasant aroma or flavor:</u> use of poor or low quality ingredients; use of too much or too little of one or more ingredients
---	-------------------------------	-------------------------------	-------------------------------	---

Revised 5-4-2017

COMMENTS: _____

References:
 Bastin, S. (2010). *Super star chef kneads a little dough: Pies and cobblers*. Kentucky Cooperative Extension Service.
 Weese, M. et al. (2015). *4-H Cooking 401*. Urbana-Champaign, IL: University of Illinois.
 White Lily Flour Publication. (1974). *A baking primer for blooming good baking*. Knoxville, TN: Great Western Foods Co.



Division: 6035

Class: 854, 855, & 856

KENTUCKY STATE FAIR

4-H Food Exhibit

County: _____ Ribbon: _____

Name: _____ Entry No. _____

Yeast Breads				
Standards	Exceeds standard	Meets standard	Below standard	Possible Causes
<u>Outside Characteristics</u> <ul style="list-style-type: none"> • Shape: uniform, symmetrical, well proportioned • Size: uniform • Top: smooth, well-rounded • Crust: thin, tender; free of lumps and wrinkles • Color: evenly brown; not over baked 	_____ _____ _____ _____ _____	_____ _____ _____ _____ _____	_____ _____ _____ _____ _____	<u>Irregular shape:</u> improper shaping of dough; insufficient rising; use of inappropriate size pan <u>Too small:</u> use of too much salt or too little yeast; poor quality yeast; over or under kneading; insufficient rising time <u>Too large:</u> used too much yeast or not enough salt; rising time too long; pan too large; oven temperature too low <u>Cracks:</u> surface dried during rising <u>Uneven browning:</u> improper shaping; uneven oven heat, oven too hot, placement in oven <u>Soggy crust:</u> improper cooling <u>Pale color:</u> use of too little sugar; temperature too high during mixing and rising; oven was not hot enough <u>Dark color:</u> too much sugar; oven too hot; overbaking
<u>Inside Characteristics</u> (cut to observe) <ul style="list-style-type: none"> • Color: creamy white or characteristic of ingredients • Crust: thin, tender • Crumb: slightly moist, not dry; tender, not hard; elastic and springy feeling inside • Texture (appearance of cut surface): fine, even grain; thin wall cells; free of tunnels or doughy streaks 	_____ _____ _____ _____	_____ _____ _____ _____	_____ _____ _____ _____	<u>Off color:</u> too much yeast; temperature too high during mixing and rising; oven temperature too low <u>Tough:</u> use of too little fat; insufficient rising time; oven temperature too high during kneading or shaping <u>Dense/heavy:</u> final rise was too long; oven too hot; removed from oven too soon <u>Crumbly:</u> use of too much flour; under kneaded; final rise was too long; oven temperature too low <u>Coarse/uneven cells:</u> overmixing; temperature during mixing and rising too high; rising time too long <u>Streaks:</u> ingredients not well blended; too much flour used <u>Poor texture:</u> too much flour, temperature too high during mixing and rising; over kneading
<u>Aroma & Flavor</u> <ul style="list-style-type: none"> • Aroma: pleasing • Flavor: pleasing; well-blended; characteristic of ingredients • Flavor: no off or rancid flavor 	_____ _____ _____	_____ _____ _____	_____ _____ _____	<u>Unpleasant aroma or taste:</u> use of poor or low quality ingredients; use of too much or too little of one or more ingredients; rising time too long

Revised 5-4-2017

COMMENTS: _____

References: Bastin, S. (2010). *Super star chef kneads a little dough: The art of baking bread*. Kentucky Cooperative Extension Service.

Weese, M. et al. (2015). *4-H Cooking 301 & 401*. Urbana-Champaign, IL: University of Illinois.

White Lily Flour Publication. (1974). *A baking primer for blooming good baking*. Knoxville, TN: Great Western Foods Co.

Educational programs of Kentucky Cooperative Extension serve all people regardless of economic or social status and will not discriminate on the basis of race, color, ethnic origin, national origin, creed, religion, political belief, sex, sexual orientation, gender identity, gender expression, pregnancy, marital status, genetic information, age, veteran status, or physical or mental disability.

Cooperative Extension Service | Agriculture and Natural Resources | Family and Consumer Sciences | 4-H Youth Development | Community and Economic Development



Division: 6035

Class: 857

KENTUCKY STATE FAIR

4-H Food Exhibit

County: _____ Ribbon: _____

Name: _____ Entry No. _____

Yeast Bread in Bread Machine				
Standards	Exceeds standard	Meets standard	Below standard	Possible Causes
<p><u>Outside Characteristics</u></p> <ul style="list-style-type: none"> • Shape: uniform, symmetrical, well proportioned • Size: uniform • Top: smooth, well-rounded • Crust: thin, tender; free of lumps and wrinkles • Color: evenly brown; not over baked 	<p>_____</p> <p>_____</p> <p>_____</p> <p>_____</p> <p>_____</p>	<p>_____</p> <p>_____</p> <p>_____</p> <p>_____</p> <p>_____</p>	<p>_____</p> <p>_____</p> <p>_____</p> <p>_____</p> <p>_____</p>	<p><u>Collapsed</u>: too much liquid or yeast; too little salt; improper temperature of ingredients; humid weather</p> <p><u>Did not rise</u>: improper measuring; use of too much salt or sugar; use of flour with low gluten content; poor quality yeast</p> <p><u>Short in height</u>: too little sugar or yeast; use of flour with low gluten content; ingredients left in machine too long before starting</p> <p><u>Mushroom top</u>: too much liquid or yeast; improper measuring</p> <p><u>Flour on surface</u>: ingredients not incorporated during kneading</p> <p><u>Soggy crust</u>: improper cooling</p> <p><u>Pale top</u>: use of too little sugar; use of improper setting</p> <p><u>Dark color</u>: too much sugar; use of improper setting</p>
<p><u>Inside Characteristics</u> (cut to observe)</p> <ul style="list-style-type: none"> • Color: creamy white or characteristic of ingredients • Crust: thin, tender • Crumb: slightly moist, not gummy; tender, not hard; elastic and springy feeling inside • Texture (appearance of cut surface): fine, even grain; thin wall cells; free of tunnels or doughy streaks 	<p>_____</p> <p>_____</p> <p>_____</p> <p>_____</p>	<p>_____</p> <p>_____</p> <p>_____</p> <p>_____</p>	<p>_____</p> <p>_____</p> <p>_____</p> <p>_____</p>	<p><u>Off color</u>: use of improper setting</p> <p><u>Thick crust</u>: bread left in machine too long after baking</p> <p><u>Tough, dry</u>: improper measurements; affected by humidity level</p> <p><u>Doughy/gummy</u>: improper measuring; too much liquid; low quality of yeast; use of improper setting</p> <p><u>Dense/heavy</u>: not enough liquid, sugar, or yeast; use of whole grains that produce heavier loaves</p> <p><u>Coarse</u>: too much liquid or too little salt</p> <p><u>Streaks</u>: ingredients not well blended during cycle</p>
<p><u>Aroma & Flavor</u></p> <ul style="list-style-type: none"> • Aroma: pleasing • Flavor: pleasing; well-blended; characteristic of ingredients • Flavor: no off or rancid flavor 	<p>_____</p> <p>_____</p> <p>_____</p>	<p>_____</p> <p>_____</p> <p>_____</p>	<p>_____</p> <p>_____</p> <p>_____</p>	<p><u>Unpleasant aroma or taste</u>: use of poor or low quality ingredients; use of rancid whole grains or oil; use of too much or too little of one or more ingredient</p>

Revised 5-25-2018

COMMENTS: _____

References: Bastin, S. (2010). *Super star chef kneads a little dough: The art of baking bread*. Kentucky Cooperative Extension Service.

Bastin, S. (2007). *Getting the most from your bread machine*. Kentucky Cooperative Extension Service.

Red Star Yeast Website. *Common bread machine problems*. Retrieved on 5-5-2016 at: <http://redstaryeast.com/tips-troubleshooting/bread-machine-tips/common-bread-machine-problems/>



KENTUCKY STATE FAIR 4-H Food Exhibit

County: _____

Ribbon: _____

Name: _____

Entry No. _____

Crystalline Candy				
Standards	Exceeds standard	Meets standard	Below standard	Possible Causes
<u>Outside Characteristics</u> <ul style="list-style-type: none"> • Shape: uniform, typical of type of candy • Size: all three pieces are uniform • Top: level or decorative • Top surface: satin sheen • Color: typical of type of candy 	_____ _____ _____ _____ _____	_____ _____ _____ _____ _____	_____ _____ _____ _____ _____	<u>Appearance not typical of type:</u> did not follow instructions accurately; did not have tools and ingredients within easy reach before starting <u>Fudge—sticky surface:</u> not kneaded enough
<u>Inside Characteristics</u> (cut to observe) <ul style="list-style-type: none"> • Consistency: firm, brittle or crumbly • Texture (appearance of cut surface): very fine, uniformly smooth, not grainy or lumpy • Texture: holds a cut edge • Texture: soft but not sticky at room temperature 	_____ _____ _____ _____	_____ _____ _____ _____	_____ _____ _____ _____	<u>Grainy:</u> all sugar was not dissolved; crystals on the side of pan, thermometer or spoon got into the mixture causing it to crystallize; mixture stirred inappropriately; kneaded before mixture cooled to 110°F <u>Gritty:</u> mixture was stirred when it should not have been; scraped the sides during the cooling process; did not boil the sugar to the necessary temperature <u>Candy doesn't harden:</u> margarine was used instead of butter; humidity level too high <u>Fudge—hard and crumbly:</u> cooked beyond 240°F; over-kneaded <u>Fudge—too soft:</u> not cooked to the appropriate temperature or not kneaded enough
<u>Aroma & Flavor</u> <ul style="list-style-type: none"> • Aroma: pleasing • Flavor: pleasing; well-blended; characteristic of ingredients and typical of type of candy • Flavor: no off flavor 	_____ _____ _____	_____ _____ _____	_____ _____ _____	<u>Unpleasant aroma or taste:</u> use of poor or low quality ingredients; use of too much or too little of one or more ingredients

Revised 5-4-2017

COMMENTS: _____

References: Weese, M. et al. (2015). *4-H Cooking 401*. Urbana-Champaign, IL: University of Illinois.
 "Candy Making: Problems and Solutions." www.craftybaking.com. Sarah Phillips, Inc. Retrieved on May 6, 2016 at: <https://www.craftybaking.com/learn/baked-goods/candy/problems-and-solutions>

Educational programs of Kentucky Cooperative Extension serve all people regardless of economic or social status and will not discriminate on the basis of race, color, ethnic origin, national origin, creed, religion, political belief, sex, sexual orientation, gender identity, gender expression, pregnancy, marital status, genetic information, age, veteran status, or physical or mental disability.



Division: 6036 Class: 861

KENTUCKY STATE FAIR 4-H Food Preservation Exhibit

County: _____

Ribbon: _____

Name: _____

Entry No. _____

Dried Fruit (Apples)				
Standards	Exceeds standard	Meets standard	Below standard	Comments/Causes
<u>Container*</u> <ul style="list-style-type: none"> • Airtight • Suitable for long-term storage 	_____	_____	_____	<u>Visible moisture:</u> The presence of moisture in the container indicates that the container was not airtight or the fruit was not dried to the appropriate moisture-level.
<u>Appearance</u> <ul style="list-style-type: none"> • Color: natural for product; may darken naturally • Pieces: uniform in size and shape • Pieces: high in quality (no diseased areas or insect damage) 	_____	_____	_____	<u>Color:</u> Untreated dried fruit will darken with age. Soaking in an ascorbic acid bath will reduce darkening. Over-dried fruit will lose color, flavor, nutrients, and have a less palatable texture.
<u>Texture & Consistency</u> <ul style="list-style-type: none"> • Fruit: uniformly dry throughout; pliable and slightly chewy but not sticky, soggy, slimy, or crunchy • Free of core, seeds and peel • Fruit: no signs of mold 	_____	_____	_____	<u>Pliable:</u> Dried apples should have a 10-15% moisture content. Some moisture is necessary for a characteristic chewy texture. The fruit should be chewy and leather-like with no moisture pockets. <u>Mold:</u> Fruit that has signs of mold should be discarded. This results if too much moisture is available or through improper storage.
<u>Flavor & Odor</u> <ul style="list-style-type: none"> • Pleasant, similar to natural fruit; may be more tart or sweet but not sour • Free of scorched or burned smell or taste 	_____	_____	_____	<u>Judging of flavor</u> may be done by visual observation, based on maturity of the produce and overall appearance.

Revised 5-3-2017

The member is only required to exhibit 12 pieces of fruit.

* The container should be judged on whether it is a suitable type of container for long-term storage of dried fruit. Size of the container is not being judged.

COMMENTS: _____

References: National Center for Home Food Preservation (2003). *Judging Home Preserved Foods*. University of Georgia Cooperative Extension.
Bastin, S. (2008). *Drying foods at home*. Kentucky Cooperative Extension Service.

Division: 6036 Class: 863

KENTUCKY STATE FAIR

4-H Food Preservation Exhibit

County: _____

Ribbon: _____

Name: _____

Entry No. _____

Judge's Check List: ___ Product is in standard canning jar
 ___ Product is entered in correct class

 ___ Jar is sealed
 ___ Label is complete

Canned Dill Pickles				
Standards	Exceeds standard	Meets standard	Below standard	Comments/Causes
<u>Container</u> <ul style="list-style-type: none"> • Jar: used clean, standard jar • Lid: vacuum sealed • Label: includes name of product, date processed, & type of processing used • Method: Processed in boiling water canner • Head space: ½" 	____	____	____	<u>Jar:</u> Clear standard Mason-type canning jars should be used. Reused or oddly-shaped jars from commercial foods should not be used. <u>Lid:</u> Two-piece metal canning lid (flat lid and band) should be used. Lid must be brand new. Band can be reused if it is clean, undented and free of rust. Lid must not be buckled. Lid should be free of food residue. <u>Processing method:</u> Research-based, tested recipe should be used. High acid foods, such as pickles may be safely processed in a boiling water canner. Jars must be properly sealed. Lids should be curved downward in the center and should not spring back when pressed. <u>Headspace:</u> The appropriate headspace must be followed. Proper headspace for pickles is ½-inch. This allows for a tight hermetic seal.
<u>Appearance</u> <ul style="list-style-type: none"> • Color: natural for product, pleasing • Color: translucent throughout jar • Cucumbers: at appropriate levels of maturity and quality based on appearance • Spears: uniform in size and shape; no blemishes • Solid materials: covered by liquid • Liquid: fairly clear, free of excessive sediment • Spoilage: no signs of spoilage 	____	____	____	<u>Pickles dark or discolored:</u> Soft, dark pickles are often an indication of spoilage, but hard water or using iodized salt or zinc pots may cause darkening as well, without compromising safety. <u>Color/size/maturity:</u> The appropriate size and variety of cucumbers allow for good quality pickles. Too mature, large or yellow-colored pickles yield poor pickles. <u>Contents:</u> Both the ingredients and liquid should be at ½-inch headspace. Food not covered by liquid will discolor making for an unattractive appearance. <u>Signs of spoilage:</u> There should be no signs of spoilage, such as gas bubbles, leaky seals, bad odor or cloudy liquid.
<u>Texture & Consistency</u> <ul style="list-style-type: none"> • Pieces: firm, crisp, and plump • Pieces: maintain integrity (shape) 	____	____	____	<u>Soft or slippery:</u> The texture of the pickles should be tender, but not mushy. The pickles should hold their shape and be of uniform size. The ingredients should be evenly distributed throughout the jar.
<u>Flavor & Odor</u> <ul style="list-style-type: none"> • Suitable to variety • Neither too sharp, too sweet, or over-spiced 	____	____	____	<u>Judging of flavor</u> is done by visual observation based on maturity of the produce and overall appearance.

Revised 5-3-2017

COMMENTS: _____

References: National Center for Home Food Preservation (2003). *Judging Home Preserved Foods*. University of Georgia Cooperative Extension.
 Bastin, S. (2015). *Home canning pickled and fermented foods*. Kentucky Cooperative Extension Service.



Division: 6039 Class: _____

KENTUCKY STATE FAIR

4-H HOME ENVIRONMENT: Units I-IV and Advanced

County: _____

Ribbon (circle): Blue Red White

Participant: _____

Standards	N/A	Exceeds standard	Meets standard	Below standard	Comments
Item created, restored, repurposed, etc.:					
<ul style="list-style-type: none"> Is clean/neat and ready for use—free of soil, odor, and dust. (Evidence of use should be viewed as positive as long as the item is clean) 					
<ul style="list-style-type: none"> Is easy to clean/maintain over time 					
<ul style="list-style-type: none"> Is functional/capable of performing the purpose for which it is intended 					
<ul style="list-style-type: none"> Level of durability is suitable for intended use 					
<ul style="list-style-type: none"> Is free of safety hazards (such as sharp edges, etc.) when used for intended purpose 					
<ul style="list-style-type: none"> Application of finish (such as paint to wood item) meets standards for quality woodworking or artwork 					
<ul style="list-style-type: none"> Quality of stitched needlework/sewn item meets the standards for the skill—evenness of stitches, finished seams, etc. 					
<ul style="list-style-type: none"> Place setting—dishes & flatware are arranged according to the standard for a place setting. (See arrangement of flatware in photo) 					
Documentation:					
<ul style="list-style-type: none"> Is complete (Refer to class description for requirements) 					
<ul style="list-style-type: none"> Is evidence of the work done on the total home environment project 					
<ul style="list-style-type: none"> Use of design principles is evident in the overall plan/look (such as, plan reflects use of complimentary colors, a combination of textures, etc.) 					

Rev 09-2016

Comments:



Division: 6039 Class: _____

KENTUCKY STATE FAIR

4-H HOME ENVIRONMENT: Changing Spaces

County: _____

Ribbon (circle): Blue Red White

Participant: _____

Standards	N/A	Exceeds standard	Meets standard	Below standard	Comments
DESIGN CONTENT *					
Floor Plan Presentation					
• Accurate					
• Well-drawn					
• Includes legend/scale of floor plan					
Design Process					
• Application of design elements & principles (color, texture, line, shape/form, space, balance, rhythm, emphasis, scale/proportion, unity)					
• Logical placement of furniture					
• Logical placement of doors & windows					
• Adequate space allowance for traffic flow					
• Adequate storage allowance					
• Special considerations such as safety, universal design features					
DOCUMENTATION					
• Neatly & legibly prepared					
• Provides requested information					
• Clear responses to questions					
PRESENTATION BOARD					
Presentation Board					
• Used mat or foam board					
• Neutral or appropriate color					
• Plan mounted neatly					
Lettering					
• Neat					
• Easy to read					
• Enhances overall appearance					
Overall Appearance					

Rev 08-2014 *The class "Presentation Board—Color Scheme" does not include a floor plan.

Comments: _____



Division: 6039 Class: _____

KENTUCKY STATE FAIR

4-H HOME ENVIRONMENT: Invitation & Thank You Notes/Letters

County: _____

Ribbon (circle): Blue Red White

Participant: _____

Standards	N/A	Exceeds standard	Meets standard	Below standard	Comments
Invitation					
Message:					
• Purpose of event included					
• Date, time, & place included					
• Your name & contact information included					
• RSVP included if response is expected					
• Lettering/writing: easy to read					
• Lettering/writing: attractive & neat					
• Message: easy to understand					
Decorations:					
• Eye-catching, attractive					
• Neatly done					
• Reflects understanding and use of design principles (Color, Texture, Line, Shape/form, Space, Balance, Rhythm, Emphasis, Scale/proportion, Unity)					
Thank You Note/Letter					
Message:					
• Expresses your appreciation clearly					
• Includes how you will use the item or what the kindness meant to you					
• Is written in complete sentences, with appropriate grammar					
• Words: spelled correctly					
• Writing: attractive & neat					
Decorations:					
• Eye-catching, attractive					
• Neatly done					
• Reflects understanding and use of design principles (Color, Texture, Line, Shape/form, Space, Balance, Rhythm, Emphasis, Scale/proportion, Unity)					

Rev 08-2016

Comments: _____



Division: 6040 Class: _____

KENTUCKY STATE FAIR

4-H CONSUMER AND FINANCIAL EDUCATION: All Units

County: _____

Ribbon (circle): Blue Red White

Participant: _____

Standards	N/A	Exceeds standard	Meets standard	Below standard	Comments
Theme:					
Matches the theme in the class description					
Shows a clear relationship to consumer education					
Poster Design*:					
Attracts attention					
Focuses on an idea, conveys a message					
Tells others that action has been taken					
Attractive layout, well designed, balanced					
Neatly done					
Lettering: easy to read, attractive					
Lettering: good choice of size/color					
Narrative:					
Attached narrative					
Neatly and legibly prepared					
Provided good explanation of poster and decision process that took place					
Included list of sources used					

*For 2018, posters oriented in a horizontal (landscape) direction will not be disqualified.

Rev 06-20-2018

Comments:
