



Division: 6035

Class: 843, 844

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>_____</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 8-13-2016

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.

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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 8-13-2016

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.

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Division: 6035

Class: 847, 848

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><u>Outside Characteristics</u></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>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><u>Inside Characteristics</u> (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><u>Aroma & Flavor</u></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 8-13-2016

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.

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Division: 6035

Class: 849

KENTUCKY STATE FAIR

4-H Food Exhibit

County: _____

Ribbon: _____

Name: _____

Entry No. _____

Cookies—Dropped				
Standards	Exceeds standard	Meets standard	Below standard	Possible Causes
<p><u>Outside Characteristics</u></p> <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 	_____	_____	_____	<p><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</p> <p><u>Torn</u>: stuck to pan; too hot when removed from pan</p> <p><u>Excessive spreading</u>: baking sheet or dough too warm when dropped; incorrect oven temperature</p> <p><u>Hard surface</u>: overmixing; oven not hot enough</p> <p><u>Shiny Top</u>: overmixing; under-baked</p> <p><u>Uneven browning</u>: overmixing; uneven oven heat; oven too hot; placement in oven</p> <p><u>Pale color</u>: oven was not hot enough; not baked long enough</p> <p><u>Dark color</u>: baked too long; oven too hot; used dark baking sheet</p>
<p><u>Inside Characteristics</u> (cut to observe)</p> <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 	_____	_____	_____	<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 dough, improper measurement of ingredients; overbaking</p> <p><u>Too moist</u>: underbaking</p> <p><u>Crumbly</u>: overmixing; improper measuring of ingredients; not enough fat; too much flour, oven temperature too low</p> <p><u>Coarse/uneven cells</u>: overmixing</p>
<p><u>Aroma & Flavor</u></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; too much or too little of one or more ingredients; too much baking powder</p>

Revised 8-13-2016

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>

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Division: 6035

Class: 845

KENTUCKY STATE FAIR

4-H Food Exhibit

County: _____

Ribbon: _____

Name: _____

Entry No. _____

Corn Muffins

Standards	Exceeds standard	Meets standard	Below standard	Possible Causes
<p><u>Outside Characteristics</u></p> <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 	_____	_____	_____	<p><u>Irregular shape</u>: overmixing, oven was too hot, use of too much cornmeal or flour or too little liquid</p> <p><u>Too small</u>: use of too much cornmeal or fat; overmixing; oven too hot</p> <p><u>Sharp peak</u>: oven was too hot</p> <p><u>Uneven color</u>: overmixing, uneven oven heat, oven too hot, placement in oven</p> <p><u>Too smooth</u>: use of too much liquid, overmixing</p> <p><u>Dull</u>: overmixing</p> <p><u>Pale color</u>: oven was not hot enough, not baked long enough, overmixed</p> <p><u>Dark color</u>: overbaking, oven too hot, too much sugar</p>
<p><u>Inside Characteristics</u> (cut to observe)</p> <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 	_____	_____	_____	<p><u>Tough</u>: use of too much egg or not enough fat, overmixing, overbaking</p> <p><u>Streaks</u>: egg and milk not well blended</p> <p><u>Dry</u>: too little liquid, overbaking</p> <p><u>Too moist</u>: under baking, eggs not beaten</p> <p><u>Crumbly</u>: use of too much cornmeal, oven temperature too low; overmixed</p> <p><u>Coarse/uneven cells</u>: egg not beaten well, overmixing; overbaking</p> <p><u>Tunnels</u>: use of too much cornmeal, not enough liquid, overmixing, too much batter in pan, oven temperature too high</p>
<p><u>Aroma & Flavor</u></p> <ul style="list-style-type: none"> • Aroma: pleasing • Flavor: pleasing; corn-like; well-blended • Flavor: no bitter or off flavor 	_____	_____	_____	<p><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</p>

Revised 8-13-2016

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.

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Division: 6035

Class: 849

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
<p><u>Outside Characteristics</u></p> <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 	_____	_____	_____	<p><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</p> <p><u>Torn</u>: stuck to pan; too hot when removed from pan</p> <p><u>Excessive spreading</u>: baking sheet or dough too warm when shaped; incorrect oven temperature</p> <p><u>Hard surface</u>: overmixing; oven not hot enough</p> <p><u>Shiny Top</u>: overmixing; under-baked</p> <p><u>Uneven browning</u>: overmixing; uneven oven heat; oven too hot; placement in oven</p> <p><u>Pale color</u>: oven was not hot enough; not baked long enough</p> <p><u>Dark color</u>: baked too long; oven too hot; used dark baking sheet</p>
<p><u>Inside Characteristics</u> (cut to observe)</p> <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 	_____	_____	_____	<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 dough, improper measurement of ingredients; overbaking</p> <p><u>Too moist</u>: underbaking</p> <p><u>Crumbly</u>: overmixing; improper measuring of ingredients; not enough fat; too much flour, oven temperature too low, improper storage</p> <p><u>Coarse/uneven cells</u>: overmixing</p>
<p><u>Aroma & Flavor</u></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; too much or too little of one or more ingredients; too much baking powder</p>

Revised 8-13-2016

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>



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
<p><u>Outside Characteristics</u></p> <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 	_____	_____	_____	<p><u>Irregular shape</u>: overmixing, oven was too hot, use of too much flour or too little liquid</p> <p><u>Low volume</u>: improper measuring or additions of ingredients; under mixing or extreme overmixing; use of wrong size pan</p> <p><u>Sunken in middle</u>: use of too much sugar or fat or too much liquid; under baking</p> <p><u>Dull surface</u>: overmixing</p> <p><u>Uneven browning</u>: overmixing, uneven oven heat, oven too hot, placement in oven</p> <p><u>Pale color</u>: use of too little sugar; oven was not hot enough, not baked long enough; use of improper size pan</p> <p><u>Dark color</u>: overbaking, oven too hot, too much sugar</p>
<p><u>Inside Characteristics</u> (cut to observe)</p> <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 	_____	_____	_____	<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>: overbaking; under mixed; too much fat</p> <p><u>Tough</u>: over mixed; overbaked; use of too little fat</p> <p><u>Too moist</u>: under baking</p> <p><u>Crumbly</u>: too much fat or sugar, oven temperature too low</p> <p><u>Coarse/uneven cells</u>: too little liquid or too much fat; under- or overmixing; oven temperature too low</p> <p><u>Tunnels</u>: too much leavening; undermixing or extreme overmixing, too much batter in pan, oven temperature too high</p>
<p><u>Aroma & Flavor</u></p> <ul style="list-style-type: none"> • Aroma: pleasing • Flavor: sweet; mild blend of flavors; characteristic of ingredients • Flavor: no off, bitter, or rancid flavor 	_____	_____	_____	<p><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</p>

Revised 8-13-2016

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.

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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 shrunk</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>

<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 • Filling: pleasing; well-cooked or prepared; no raw or starchy flavor • Filling: not overly sweet, tart, or flat 	<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>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>
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Revised 8-13-2016

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.

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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
<p>Outside Characteristics</p> <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 	_____	_____	_____	<p><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</p> <p><u>Sunken</u>: pan not inverted during cooling; cake removed from pan too soon</p> <p><u>Uneven browning</u>: uneven oven heat, placement in oven</p> <p><u>Pale color</u>: underbaked; use of improper size pan</p> <p><u>Dark color</u>: overbaking, oven too hot, too much sugar</p>
<p>Inside Characteristics (cut to observe)</p> <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 	_____	_____	_____	<p><u>Streaks</u>: ingredients not well blended</p> <p><u>Dry</u>: overbaking; use of too little liquid</p> <p><u>Soggy</u>: underbaking; under-mixing</p> <p><u>Tough</u>: use of not enough sugar; overmixing, overbaking</p> <p><u>Too solid</u>: use of too much flour or liquid; sponge--insufficient beating of eggs; chiffon—insufficient beating of egg whites</p> <p><u>Uneven grain</u>: over folding of flour with eggs and sugar; sponge—under beaten egg whites and yolks; chiffon—under beaten egg whites</p> <p><u>Coarse cells</u>: under folding of mixture</p>
<p>Aroma & Flavor</p> <ul style="list-style-type: none"> • Aroma: pleasing • Flavor: delicate; uniform; characteristic of ingredients • Flavor: no off, bitter, or rancid flavor 	_____	_____	_____	<p><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</p>

Revised 8-13-2016

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.

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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
<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>Irregular shape</u>: improper shaping of dough; insufficient rising; use of inappropriate size pan</p> <p><u>Too small</u>: use of too much salt or too little yeast; poor quality yeast; over or under kneading; insufficient rising time</p> <p><u>Too large</u>: used too much yeast or not enough salt; rising time too long; pan too large; oven temperature too low</p> <p><u>Cracks</u>: surface dried during rising</p> <p><u>Uneven browning</u>: improper shaping; uneven oven heat, oven too hot, placement in oven</p> <p><u>Soggy crust</u>: improper cooling</p> <p><u>Pale color</u>: use of too little sugar; temperature too high during mixing and rising; oven was not hot enough</p> <p><u>Dark color</u>: too much sugar; oven too hot; overbaking</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 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 	<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>: too much yeast; temperature too high during mixing and rising; oven temperature too low</p> <p><u>Tough</u>: use of too little fat; insufficient rising time; oven temperature too high during kneading or shaping</p> <p><u>Dense/heavy</u>: final rise was too long; oven too hot; removed from oven too soon</p> <p><u>Crumbly</u>: use of too much flour; under kneaded; final rise was too long; oven temperature too low</p> <p><u>Coarse/uneven cells</u>: overmixing; temperature during mixing and rising too high; rising time too long</p> <p><u>Streaks</u>: ingredients not well blended; too much flour used</p> <p><u>Poor texture</u>: too much flour, temperature too high during mixing and rising; over kneading</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 too much or too little of one or more ingredients; rising time too long</p>

Revised 8-13-2016

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.

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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><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</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><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><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 8-13-2016

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/>

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Division: 6035

Class: 858

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 8-13-2016

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>

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Division: 6035

Class: 859

KENTUCKY STATE FAIR

4-H Food Exhibit

County: _____

Ribbon: _____

Name: _____

Entry No. _____

Adapted Food				
Standards	Exceeds standard	Meets standard	Below standard	Comments
<p><u>Food Characteristics</u> (cut to observe)</p> <ul style="list-style-type: none"> • Shape • Size • Color: even color typical of type; not over baked • Texture: • Doneness • Aroma: rich, pleasing • Flavor: pleasing; 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>_____</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>Documentation</u></p> <ul style="list-style-type: none"> • Adaption reasoning • New Recipe (detailed including ingredients, measurements, and instructions) • Original Recipe (Must be a 4-H Recipe) 	<p>_____</p> <p>_____</p> <p>_____</p>	<p>_____</p> <p>_____</p> <p>_____</p>	<p>_____</p> <p>_____</p> <p>_____</p>	
<p><u>Adaptation</u></p> <ul style="list-style-type: none"> • Adaption matches reasoning in documentation • Retains original texture 	<p>_____</p> <p>_____</p>	<p>_____</p> <p>_____</p>	<p>_____</p> <p>_____</p>	

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/>

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