



FOCACCIA BREAD

A check list for evaluating 4-H focaccia bread exhibits

Name: _____ County: _____

Class: 511 _ _ _ _ _ Placing: _____

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

Criteria	Excellent	Good	Could Improve
Appearance			
A. Pebbly top			
B. Crisp crust			
C. Uniform golden brown color			
D. Salt evenly distributed on top			
Texture			
A. Bread is free from large air bubbles			
B. Semi-coarse texture			
Crumb			
A. Tender to the touch			
Flavor			
A. Mild herb flavor			
B. Has a pleasing, well-baked flavor			
C. Ingredients evenly distributed			
Menu			
A. Variety of food			
B. Representation of food groups			
C. Variety of color, texture, flavors and shapes			
Knowledge of exhibitor			
A. Follows exhibit requirements			
B. Knowledge of skills learned & possible improvements			
Is the recipe included? Yes___ No___			

Overall Comments: