



QUICK BREAD

A check list for evaluating 4-H quick 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. Evenly rounded top			
B. Uniform color			
C. Evenly browned			
D. May have slightly rough center crack			
E. Ingredients evenly distributed			
Texture			
A. Tender crust			
B. Slices without crumbling			
C. Uniform grain, free of large tunnels			
Crumb			
A. Moist crumb			
B. Does not crumble easily			
Flavor			
A. Pleasing, well-blended flavor, characteristic for variety of bread			
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: