



SPECIAL PASTRY

A check list for evaluating 4-H special pastry exhibits

Name: _____ County: _____

Class: 511 _ _ _ _ _ Placing: _____

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

Criteria	Excellent	Good	Could Improve
Outside Characteristics			
Crust			
A. Free from streaks			
B. Flaky and tender			
C. Even golden brown			
Shape			
A. Well proportioned			
B. Evenly shaped and symmetrical			
Appearance			
A. Pleasing			
B. Uniform distribution of ingredients			
Inside Characteristics			
Texture			
A. Tender			
B. Uniform cells			
Volume			
A. Characteristic for product			
Flavor and aroma			
A. Pleasing combination of flavors			
B. Pleasant aroma			
Menu			
A. Variety of food			
B. Representation of food groups			
C. Variety of colors, textures, flavors & shapes			
Knowledge of exhibitor			
A. Follows exhibit guidelines			
B. Knowledge of skills learned & possible improvements			
Is the recipe included? Yes ___ No ___			
Overall Comments:			