



# SPONGE & FOAM CAKES

A check list for evaluating 4-H sponge and foam cake exhibits

Name: \_\_\_\_\_ County: \_\_\_\_\_

Class: 511 \_ \_ \_ \_ \_ Placing: \_\_\_\_\_

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

Criteria	Excellent	Good	Could Improve
<b>Appearance</b>			
A. Flat or slightly rounded top			
B. Rough crust that is free from stickiness			
C. Light uniform golden brown color			
<b>Tenderness</b>			
A. Light, tender crumb			
B. Slightly moist crumb			
<b>Texture</b>			
A. Fairly small air cells that are uniformly distributed			
B. Fairly thin cell walls			
C. Free from tunnels			
<b>Flavor</b>			
A. Delicate flavor			
B. Well-blended flavor of ingredients			
C. Free from excessive taste of individual ingredients			
<b>Menu</b>			
A. Variety of food			
B. Representation of food groups			
C. Variety of color, texture, flavors and shapes			
<b>Knowledge of exhibitor</b>			
A. Follows exhibit guidelines			
B. Knowledge of skills learned & possible improvements			
Is the recipe included? Yes ___ No ___			

**Overall Comments:**  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_