



BISCUITS

A check list for evaluating 4-H biscuit exhibits

Name: _____ County: _____ Rating: _____

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

Criteria	Very Good	Improvement Needed	
		Some	Much
Appearance			
A. Golden brown top			
B. Symmetrical shape			
C. Uniform size			
D. Fairly smooth, level top			
E. Creamy white inside			
Tenderness			
A. Crisp and tender crust			
B. Moist and tender interiors			
Texture			
A. Light and flaky			
B. Medium to fine grain			
C. Slightly moist			
Flavor			
A. Pleasing flavor			
B. No off flavor			
Menu			
A. Variety of food			
B. Representation of food groups			
C. Variety of color, texture, flavors and shapes			
Knowledge of Exhibitor			
A. Follow exhibit requirements			
B. Knowledge of skills learned & possible improvements			
Is the recipe included? Yes ___ No ___			
Overall Comments:			