



# CARROT CAKE and/or APPLE BROWNIES (Microwave)

*A checklist for evaluating microwave cake and brownie exhibits.*

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

*Directions: check the appropriate column. Comments are helpful to the exhibitor.*

Criteria	Very Good	Improvement Needed	
		Some	Much
<b>Appearance</b>			
A. Even thickness			
B. Uniform color, characteristic of ingredients			
C. Tender, smooth crust			
<b>Inside Characteristics</b>			
A. Tender, moist crumbs			
B. Free from tunnels			
C. Ingredients evenly distributed			
D. Attractive even color			
<b>Flavor</b>			
A. Well-blended, characteristic of kind of cake			
B. No off flavor			
<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 requirements			
B. Knowledge of skills learned & possible improvements			
<b>Overall Comments:</b>   			

*Use back of page for additional comments if necessary.*