

## Tips for County Fair Judges – Foods & Nutrition



Wisconsin 4-H recommends that you use the following criteria to judge foods and nutrition entries at county fairs.

### **Baked Yeast Product Judging Criteria**

1. Outside characteristics/appearance
  - a. Color – even, golden brown crust
  - b. Shape – characteristic for product, well proportioned
  - c. Size – large compared to weight, volume appropriate for size
2. Inside characteristics
  - a. Texture – firm body; tender, springy crumb; thin slices hold together well; neither dry nor doughy; slightly moist
  - b. Grain – small air cells without tunnels
  - c. Color – even and characteristic of ingredients
3. Flavor
  - a. Well-blended, characteristic of ingredients
  - b. No off-flavor (yeasty, sour, rancid or musty)
4. Recipe card – clear, legible and complete

Sources: *You're the Chef*; *Montana 4-H Guide for Judges*

### **Cake Judging Criteria**

1. Outside characteristics
  - a. Color – uniform light brown for light or white cakes, darker but uniform for dark cakes
  - b. Shape – level, even, slightly rounded top, free from cracks or peaks
  - c. Size/volume – light in weight in proportion to size
  - d. Surface – smooth, uniform, evenly browned
2. Inside characteristics
  - a. Grain – fine, round even cells or holes, free from tunnels
  - b. Texture – Moist and tender crumb, neither soggy nor too dry
3. Flavor
  - a. Well-blended, characteristic of ingredients
  - b. Delicate, not too much spice, flavoring, etc.
  - c. No off-flavor from fat, leavening, etc.
4. Recipe card – clear, legible and complete

Sources: *Tasty Tidbits*; *Montana 4-H Guide for Judges*

### **Cookies Judging Criteria**

1. Outside characteristics
  - a. Color – uniform; typical of this kind; evenly browned
  - b. Crust – should not be shiny or sticky
  - c. Shape – uniform/regular; even top nearly smooth; even thickness
  - d. Size – uniform/even; medium (2 ½ - 3 inch in diameter); no excessive spreading
2. Inside characteristics
  - a. Grain – even cells, not too coarse or crumbly
  - b. Texture – thin cookies should be crisp and tender; thick cookies, including bar cookies, should be moist and tender; drop cookies should be soft and tender
3. Flavor
  - a. Well-blended, characteristic of ingredients and type of cookie
  - b. Free from excessive flavor of molasses, spices, sweetening, and other flavorings; pleasing odor
  - c. No off-flavor from fat, leavening, nuts, etc.
4. Recipe card – clear, legible and complete

Sources: *Six Easy Bites*; *Montana 4-H Guide for Judges*

### **Fruit Pie Judging Criteria**

1. Outside characteristics
  - a. Color – crust evenly browned
  - b. Shape – pastry edge regular without bulges
  - c. Size – crust fits pan, filling fits crust
2. Inside characteristics
  - a. Crust – tender, not crumbly; flaky
  - b. Filling – fruit cooked, plump; not dry; color attractive; appropriate consistency
3. Flavor
  - a. Crust – well-blended, not doughy; no off flavor from fat
  - b. Filling – characteristic of kind; not too sweet; no raw starch
4. Recipe card – clear, legible and complete

Source: *Foodworks*

### **Muffin Judging Criteria**

1. Outside characteristics
  - a. Color – golden brown evenly color
  - b. Crust – crisp and tender
  - c. Shape – symmetrical, pebbled surface; slightly rounded
2. Inside characteristics
  - a. Grain – uniform air cells; free from tunnels
  - b. Texture – moist and tender crumb
3. Flavor
  - a. No off-flavor
  - b. Well-blended; characteristic of ingredients

Source: *Montana 4-H Guide for Judges*