

**BREAD ACTIVITY JUDGE'S SCORESHEET**

Time Started \_\_\_\_\_ Time Ended \_\_\_\_\_ Product \_\_\_\_\_

Grade in School \_\_\_\_\_ Years in 4-H \_\_\_\_\_ Years in 4-H Foods \_\_\_\_\_ Years in this Contest \_\_\_\_\_

Contestant's Name \_\_\_\_\_ County \_\_\_\_\_

Judge's Name \_\_\_\_\_ Award \_\_\_\_\_  
(optional)

Score contestant's performance for each criterion listed below.

JUDGING CRITERIA	Possible points	Points scored	Comments
<b>Knowledge of principles (20 points)</b>			
Preparation	5		
Nutritive contributions	5		
Planned a product consistent with member's age, experience, and ability	5		
Safety	5		
<b>Skills demonstrated (15 points)</b>			
Preparing batter or dough	5		
Use and care of utensils	5		
Use and care of equipment	5		
<b>Management and organization (35 points)</b>			
Manages time well	10		
Work surface kept neat, orderly, and organized	10		
Clean-up completed	5		
Personal grooming	5		
Attitude	5		
<b>Product evaluation (20 points)</b>			
(Refer to appropriate product score card)	20		
<b>Worksheet (10 points)</b>			
Complete, accurate, and neat	10		
<b>TOTAL</b>	<b>100</b>		

Suggested rating: 90-100 = blue; 80-89 = red; 70-79 = white