

COOKIE SCORECARD

Examine exhibit for qualities listed below. Place a check in the appropriate column for each quality to indicate the placing each deserves.

Keep in mind that the whole *product* is more important than its *parts*.

Recipe required. Absence of recipe will result in reduction of one ribbon placing.

Exhibitor's Name or No. _____

Product Exhibited _____

Class/Lot _____ Ribbon _____

	Excellent	Good	Fair	No Placing
APPEARANCE: Exterior				
Uniform size				
Uniform shape				
Not pale or overly brown, top or bottom				
APPEARANCE: Interior				
No dark streaks, flour				
Color characteristic of type				
TEXTURE:				
Fine or medium-fine crumb				
Breaks easily without crumbling				
AROMA:				
Pleasing, characteristic of ingredients used				
FLAVOR:				
Pleasing blend characteristic of ingredients used				
No rancid or "off" flavors				
No overpowering flavors from herbs, spices or flavorings				
TYPE CHARACTERISTICS:				
Drop: Fairly rounded, generally soft but may be crisp, solid materials evenly distributed				
Shaped: Uniform shape, crisp				
Bar: Cut into uniform size and shape, soft, no hard edges				
Rolled: Even thickness, crisp				
Macaroons: Crisp exterior, soft interior				
Refrigerator: Even slices, retain round shape, crisp				
No Bake: Characteristic of ingredients used				

COMMENTS: _____

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