

**FOOD, NUTRITION & HEALTH LABS
JUDGE'S SCORE CARD**

Pizza Dough (Junior)

JUDGE'S NAME _____

MAXIMUM SCORE

COUNTY _____

DISTRICT _____

NAME _____

TOPIC _____

NUMBER _____

<p>LABORATORY 50 GROOMING - APPEARANCE 5 ___ Appropriately dressed for lab work ___ Neatness</p>	<p>Grooming _____ _____</p>
<p>TECHNIQUE (SKILLED WORK) 20 ___ Used recommended technique and principles for preparing the product ___ Used appropriate equipment and utensils</p>	<p>Technique _____ _____</p>
<p>LABORATORY MANAGEMENT 15 ___ Organization of work area ___ Neatness of work area ___ Managed lab time well</p>	<p>Laboratory Management _____ _____</p>
<p>FOOD HANDLING, STORAGE AND SAFETY 10 ___ Washed hands before preparing food ___ Demonstrated safe handling of food and equipment ___ Used recommended food safety practices in transporting and storing meat, dairy and other perishable products for the project.</p>	<p>Food Handling _____ _____ _____</p>
<p>FINISHED PRODUCT 20 OUTSIDE APPEARANCE 5 ___ Shape- symmetrical, smooth with rounded edges ___ Crust- slightly chewy, medium brown ___ Volume- increased in volume over the unbaked ___ Weight- feels light in hand</p>	<p>Outside Appearance _____ _____ _____ _____</p>
<p>INSIDE APPEARANCE 5 ___ Texture- uniform, soft, moist ___ Grain- fairly thin cell walls, evenly distributed, free from flour streaks ___ Color - light brown</p>	<p>Inside Appearance _____ _____ _____</p>
<p>FLAVOR 10 ___ Blended flavor of well baked ingredients ___ Free from undesirable flavor of oil or salt ___ Smells tempting and yeasty</p>	<p>Flavor _____ _____</p>
<p>KNOWLEDGE OF SUBJECT 30 ___ Judging skills (student's scorecard) ___ Knowledge of food guide pyramid and major nutrients found in each food group</p>	<p>Knowledge _____ _____</p>
<p style="text-align: center;">TOTAL SCORE _____</p>	<p style="text-align: center;">AVERAGED SCORE _____</p>