

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				
Pleasing, characteristic of ingredients used				
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 OF 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				

Judge's Comments: _____
