

ART – Culinary Breads

Name _____ School _____ City _____

Check: Yeast Bread Loaf Quick Bread Loaf Sourdough Loaf

Age Group: JH SH

Title of Recipe _____

By checking this box, I, the artist named above, certify that this artwork and written statements are my work entirely. I have attached the culinary AIS and documentation required.

FACTORS EVALUATED	POOR 7-9 points	FAIR 10-13 points	GOOD 14-17 points	EXCELLENT 18-20 points	POINT TOTALS
FLAVOR	Entry lacks flavor that is pleasing; taste of flour/yeast not noticeable; bland <p style="text-align: center;">7 8 9</p>	Entry contains some flavor but lacks consistency; taste of flour/yeast is somewhat noticeable; somewhat bland <p style="text-align: center;">10 11 12 13</p>	Flavor is good but not consistent; taste of flour/yeast is good but not strong; good levels of salt present <p style="text-align: center;">14 15 16 17</p>	Flavor is pleasing and consistent throughout entire loaf; taste of flour/yeast is satisfying and speaks quality; proper levels of salt present <p style="text-align: center;">18 19 20</p>	
TEXTURE	Crust is not consistent with intent according to AIS; underbaked or overbaked; lacks a flaky crumb; texture is tough and dry <p style="text-align: center;">7 8 9</p>	Crust is somewhat consistent with intent according to AIS; somewhat underbaked or overbaked; has somewhat a flaky crumb; texture is somewhat tough and dry <p style="text-align: center;">10 11 12 13</p>	Crust is mostly consistent with intent according to AIS; mostly baked properly; crumb is mostly flaky; texture is mostly tender and moist <p style="text-align: center;">14 15 16 17</p>	Crust is consistent with intent according to AIS; baked properly; crumb is flaky; texture is tender and moist <p style="text-align: center;">18 19 20</p>	
TECHNIQUE	Lacks good technique that results in soft, airy, and springy results; lacks an appealing smell <p style="text-align: center;">7 8 9</p>	Mostly lacks good technique that results in soft, airy, and springy results; has somewhat an appealing smell <p style="text-align: center;">10 11 12 13</p>	Mostly shows good technique that results in soft, airy, and springy results; mostly has an appealing smell <p style="text-align: center;">14 15 16 17</p>	Shows good technique that results in soft, airy, and springy results; has an appealing smell <p style="text-align: center;">18 19 20</p>	
COMMUNICATION and CREATIVITY	Did not communicate details of process in AIS; presentation of entry lacks creativity; shape lacks uniform; loaf uneven <p style="text-align: center;">7 8 9</p>	Confusing process conveyed in AIS; presentation is somewhat creative; shape is somewhat uniform; loaf somewhat uneven <p style="text-align: center;">10 11 12 13</p>	Entry conveys a process consistent with recipe and AIS; presentation is mostly creative and effective; shape is mostly uniform; loaf mostly even <p style="text-align: center;">14 15 16 17</p>	Process is consistent with recipe; details are well communicated in AIS; presentation is well executed and creative; shape is uniform; loaf is even and consistent <p style="text-align: center;">18 19 20</p>	
COMMENTS					Total Points 80 possible

Point Scale: 65-80 (1st place rating), 55-80 (2nd place rating), 45-80 (3rd place rating); contestant cannot ribbon if “poor” is marked in any one category.

Five-point penalty incurred if loaf is sliced.

Judge's Signature: _____