

## ART – Culinary Cookies

Name \_\_\_\_\_ School \_\_\_\_\_ City \_\_\_\_\_

Check Cookie Description:  Drop  Shaped  Rolled      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
<b>FLAVOR</b>	Entry lacks flavor that is pleasing; taste and texture do not work well together  7 8 9	Entry contains some flavor but lacks consistency; taste and texture are somewhat working together  10 11 12 13	Flavor is good but not consistent; taste and texture are mostly working together  14 15 16 17	Flavor is pleasing and consistent throughout entire cookie; taste and texture are satisfying and work well together  18 19 20	
<b>TEXTURE</b>	Texture and crumb are not consistent with intent according to AIS; underbaked or overbaked  7 8 9	Texture and crumb are somewhat consistent with intent according to AIS; somewhat underbaked or overbaked  10 11 12 13	Texture and crumb are mostly consistent with intent according to AIS; mostly baked properly  14 15 16 17	Texture and crumb are consistent with intent according to AIS; baked properly  18 19 20	
<b>TECHNIQUE</b>	Lacks good technique that results in cookie shape, texture, and flavor according to recipe; lacks an appealing smell; difficulty of recipe not enough to showcase good technique; required number of cookies not present  7 8 9	Mostly lacks good technique that results in cookie shape, texture, and flavor according to recipe; has somewhat appealing smell; difficulty of recipe somewhat showcases good technique; required number of cookies not present but explained by student  10 11 12 13	Mostly shows good technique that results in cookie shape, texture, and flavor according to recipe; mostly has an appealing smell; difficulty of recipe mostly showcases good technique; required number of cookies present  14 15 16 17	Shows good technique that results in cookie shape, texture, and flavor according to recipe; has an appealing smell; difficulty of recipe showcases good technique; required number of cookies present  18 19 20	
<b>COMMUNICATION and CREATIVITY</b>	Did not communicate details of process in AIS; presentation of entry lacks creativity; shape lacks uniform  7 8 9	Confusing process conveyed in AIS; presentation is somewhat creative; shape is somewhat uniform  10 11 12 13	Entry conveys a process consistent with recipe and AIS; presentation is mostly creative and effective; shape is mostly uniform  14 15 16 17	Process is consistent with recipe; details are well communicated in AIS; presentation is well executed and creative; shape is uniform  18 19 20	
<b>COMMENTS</b>					Total Points

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

Judge’s Signature: \_\_\_\_\_