

STANDARDS FOR JUDGING FOOD

General Rules For Judges

- Test the seal of canned fruits and tomatoes by removing screw top, but do not open the jars unless the judge needs to verify a concern. For safety reasons these products are not usually tasted.
- Tap the metal lids with a spoon. A clear ring indicates a good seal. A hollow thud indicates no seal. The metal snap lids should curve slightly inward.
- The judge should put a note of explanation on any product that is disqualified.
- Jams, jellies, preserves and pickles should be opened, texture observed and tasted for flavour, however, do not taste if there are any indications of spoilage.
- Judge "specials" near the beginning because of prize money involved. Taste buds are more accurate.
- All baking, etc. should be cut and tasted for flavour.
- Breads, buns, etc. should be judged first due to their less intense flavour.
- Cut a slice of bread from the centre of the loaf in order to get a true sample. Fit the pieces together carefully to keep from drying out. Taste from loaf, rather than cut-out-slice. Display the piece which was removed on top of the loaf to show the quality.
- Cut buns half way and tear the rest.
- In judging layer cakes, cut a wedge to the centre of the cake. Display this wedge on top of the cake.
- Loaf and square cakes should be cut to the centre to determine completeness of baking.
- In judging fruitcakes, cut a slice to the centre of the cake.
- Cut a small wedge to the centre in pies. The wedge from fruit pies may be placed upside down on top of the pie to indicate the quality of the lower crust.
- Break biscuits horizontally with fingers and peel off layers.
- Snap rolled cookies between the thumb and first two fingers to evaluate crispness.
- Drop cookies should be cut with a spoon to evaluate texture.
- Cut or tear muffins in half vertically to check for tunnels.
- Run finger around inside of angel food cake to check for undercooking or excess sugar.

Quantities for Exhibits: The following are the MINIMUM amounts judges will be prepared to judge. Judges appreciate the fact that directors wish to minimize waste, but portions should be large enough to ensure that a judge can make a fair assessment of the class and provide an attractive display.

- bread - a whole loaf
- cakes, buns, rolls, cupcakes and biscuits - four
- cakes and loaf cakes - ½ cake
- fruitcake - 10cm (4 in.) section or whole small cake
- cakes (special) - whole
- tarts, cookies (where more than one variety) - three of each
- pies - a whole pie 12.5cm (5 in.) in diameter and up
- jam or jelly - 125ml (4 oz.) or 250 ml (8 oz.)

GENERAL BAKING SCORE CARD		
30	Points	General Appearance
30	Points	Internal Appearance
<u>40</u>	Points	Flavour and Odor
100	Points	Total

Yeast Bread Score Card

(15) Appearance

- individual loaf baked in a rectangular pan 23cm x 13cm x 8cm (9"x5"x3"), approximately a 500 g. (1-2 lbs) loaf, well shaped.
- colour of baking: even, golden brown, top and bottom
- bottom seam should be well blended.

(15) Crust

- depth about 2 to 3 mm (1/8")
- crispness: tender yet crisp, free from cracks and excessive roughness

(30) Internal Appearance

- crumb colour: even, creamy, not streaky
- grain: small, even cells
- lightness: light for size
- elasticity: springy
- moisture: normal
- circular streaks in the texture are acceptable
- no heavy layer near bottom
- no large holes

(40) Flavour and Odour

- sweet and free from yeasty smell
- taste: sweet, nutty flavour

NOTE: Brown Bread - is judged by the same score card as white. It should contain at least 50% whole wheat or graham flour or some bran.

NOTE: Buns or Rolls - means same thing.

NOTE: Glazes - should enhance the appearance of food; if it does, it is acceptable.

Quickbreads

A) Baking Powder Biscuits Score Card

(25) Appearance

- colour: even golden brown, no spots, free from surface flour
- shape: vertical sides, level top, symmetrical

(30) Texture

- grain even, light for size. Flaky: will peel off into long thin strips, giving extreme lightness

(5) Crust

- tender, thin, natural crust best for exhibition purposes

(40) Flavour

- appetizing, biscuits frequently have a flat taste
- free from dominant flavour of salt or baking powder

Note: Use Baking Powder Biscuits Score Card for scones.

- raisins/currants evenly distributed
- scones contain cream, egg and more sugar. They are triangular in shape and may or may not be joined in a round pie shape.

B) Coffee Cakes and Loaf Cakes Score Card

(25) Appearance

- attractiveness and evenness of colour, free from scorch
- evenness in shape on sides and top

(30) Texture

- grain even, tender texture free from sogginess in centers, free from tunnels or large air holes. Fruit pieces will cut with a sharp edge.

(5) Crust

- tender, no syrupiness or excess moisture. A crack in center of the top surface on a loaf cake is permissible.

(40) Flavour

- appetizing, free from excess soda or yeast flavour.

C) Muffin Score Card

(30) Appearance

- symmetrical, well rounded top, free from peaks and knobs. Colour characteristic of the muffin.

(30) Texture

- medium fine, moist, tender; cells round and even; free from tunnels; not doughy.

(40) Flavour

- characteristic of kind of muffin
- free from acid flavour of excess baking powder or excess salt.

Pastry

Entries should be divided into separate classes of:

1. one crust, two crust, lattice, or crust only
2. filling of pies should be stated

Entry should be a whole pie - 12.5 cm (5") or more in diameter.

A) Score Card - Two Crust

(20) Appearance

- baking: even, golden brown, glaze should be uniform if used.

(20) Top Crust

- depth: medium thickness
- texture: flaky, tender
- medium thickness, evenly brown, held to lower crust
- attractive edging and design
- lattice top must be woven - no cut-out designs,
- no burnt edges.

(20) Under Crust

- medium thickness
- colour: golden brown
- texture: flaky, tender
- well baked on bottom

(40) Filling

- should have sufficient consistency to hold its shape when served
- fillings containing milk products (pumpkin, cream pies) are not acceptable as they require refrigeration
- proportion to size of pie: medium depth
- flavour: characteristic of type of filling used

B) Score Card - One Crust

(20) Appearance

- same as for two crust pie
- pie shell should be free from excessive shrinkage or puffing

(20) Crust

- characteristic of ingredients used (graham wafer, chocolate cookies, cheese, or nut pastry, etc.)

(20) Flavour

- characteristic of type of filling and crust used

(40) Filling

- same as for two crust pie
- meringue (if used):
 - colour: golden brown
 - texture: tender, cut without pulling, no weeping or beading
- depth - medium thickness, not less than 1.25 cm (1/2 inch)
- arrangement - should be sealed to crust at edges of pie

Tarts are judged on the same points as pies. Butter tarts may or may not contain fruit or nuts.

Party pie crusts, e.g. cheese, graham wafer, nut, chocolate wafer, puff, etc. should be judged according to the characteristics of ingredients used as well as imagination and originality.

Cakes and Cupcakes Score Card

(30) External Appearance

- shape: evenly risen, uniform thickness of layers
- size: convenient for use
- baking: even, golden brown, thin, tender crust
- appearance of frosting: not necessarily a smooth surface, not too thick, good proportion to cake

(30) Internal Appearance or Crumb

- colour even throughout; white cakes have no egg yolk included in recipe
- texture: fine, even grain
- quality: tender, light, springy
- moisture: not too dry or any sogginess near center

(30) Flavour

- cake and icing: no decided flavour of egg, baking soda, oil or shortening

(10) Icings and Toppings

- frostings are boiled or cooked
- icings are not cooked and have a margarine, butter or shortening base
- icing texture: well beaten, smooth, not granular to taste, creamy, not too thick; pleasing colour
- firm: enough consistency to hold its shape
- topping should be spread evenly over cake
- nutritious cakes made with fruit or vegetables often do not require an icing or topping
- flavour of icing compliments cake flavour

Prize lists should state whether cake is to be iced or not. If icing or topping is used, cake filling and icing or topping should be considered together. Cakes should be removed from pans. Angel, chiffon, or sponge cakes are usually exhibited without frosting. Entry should not be less than one half a cake.

Fruit Cakes

A 10 cm (4") section is suitable for exhibit purposes. It should include an outside edge.

(30) Appearance

- shape: evenly risen
- size: depth of an average fruit cake tin
- baking: even baking throughout, even colour and tender crust

(40) Texture and Quality

- proportion of fruit to mixture, sufficient mixture to hold fruit together
- light fruit cakes may have less fruit, should contain light fruit, no dark spices or molasses
- no excess moisture on top crust or in the center of the cake

(30) Flavour

- mellowing of fruit flavours throughout the cake
- spices pleasing, but not overpowering
- no rancid flavour from nuts

Cake Mixes

Creative cake mix classes should state "include recipe". These should be judged on the same points as the cake score card, but emphasis would be placed upon:

- originality
- number of variations created from one basic mix
- showmanship and eye appeal

Decorated Cakes

(50) General Appearance

- judged on decoration only
- must be a cake base unless otherwise stated
- attractive
- good design - not overdone
- attractive combination of colours

(50) Workmanship

- creativity and variety of techniques should be considered
- neat, skillful
- type of icing suitable for decoration; must be edible

Cookies Score Card

Basic cookie mix competitions would be judged according to the score card below but ingenuity and originality of the number of varieties would have great value as well. The cookies exhibited must be accompanied by the basic cookie recipe used.

Dainties are small, fancy and may be decorated. They may include small tarts, bars (rectangular 5 cm x 2.5 cm or 2" x 1") and squares 3.75 cm (1 1/2") square. Should be clean cut - no outside edges.

(25) Appearance

- size and shape; uniform
- baking: even colour, free from surface flour
- characteristic of type of cookie, e.g. rolled or dropped

(30) Texture

- tender with richness, fruit distributed evenly throughout if used
- rolled cookies should be crisp without being tough
- drop cookies should be soft without dryness or sogginess
- fruit cookies should be moist, tender and with evenly distributed fruit
- filled cookies should be tender, have an even crumb; filling should be firm enough to hold its shape

(10) Thickness

- to suit the mixture

(35) Flavour

- characteristic of type of cookies

Candy and Fudge Score Card

(25) Appearance

- should be in uniform pieces, not too large, good colour (very delicate in colour if food colouring is used)
- clean cut

(35) Texture

- should be velvety, not sugary or granular soft, but firm enough to handle

(40) Flavour

- pleasing, no scorch taste, something more than sweetness

Microwave Classes

Use the same criteria for microwave baked classes as you would for those baked in a conventional oven, with these exceptions:

Appearance:

- since only limited browning is possible, it should be even, (uneven browning may reflect overcooking)
- the use of creative toppings is necessary to achieve a pleasant top

- the appearance should reflect the use of a container suitable to the microwave oven (i.e. tube pans or a round pan with a custard cup in the middle to permit even baking; the edge in square pans may be overcooked).

Texture:

- will be moist if the product is under done or not removed from the pan right away
- will be dry and tough if over done
- crispness is difficult to achieve

Nutritious Foods Score Card

These classes would promote foods whose ingredients include whole-grain products, nuts, seeds, fruits and vegetables, reduced amounts of sugar, salt or fat, as well as low-calorie items or good sources of iron. Recipes should be included so that nutrition content can be evaluated. These products should not require refrigeration.

(20) General Appearance

(20) Internal Appearance

(30) Flavour and Odour

(30) Nutrition

Note: The reduced score for general and internal appearances takes into consideration the fact that many of these nutritious baked products do not have a fine texture and lightness

School Lunches Score Card

Note: School lunches should include:

(10) Container

- easily cleaned, well ventilated
- thermos should be empty but labelled with contents

(15) Packing

- keeps food sanitary, appetizing and fresh

(75) Suitability and Adequacy

- **(30)** Includes foods from each of the four food groups in Canada's Food Guide, in quantities appropriate for the child's age
- **(20)** Suitability of lunch to storage, where there is a lack of refrigeration
- **(10)** Appetite appeal: variety and combination of colours, texture and flavours included in lunch
- **(15)** Includes foods that promote good dental health