

COOKIE SCORE CARD
Department 201 Division B

Exhibitor: _____

Class: _____ Place: _____

Judge Initials: _____

	E	G	F	NP
I. Appearance				
Uniform size				
Uniform shape				
Not pale or overly brown				
II. Texture				
Fine or medium fine crumb				
Soft & tender, moist, crisp or chewy, depending on variety				
III. Flavor & Aroma				
Pleasing blend characteristic of ingredients				
No rancid fat, soda, or other off flavor				
Final Placing				

Judges Comments: _____

E = Excellent, G = Good, F = Fair, NP = No Placing

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