

YEAST BREADS SCORE CARD

Department 201

Division B

Exhibitor: _____

Class: _____ Place: _____

Judge Initials: _____

Breads are judged in reference to the ideal for the type of bread & ingredients.

	E	G	F	NP
I. Appearance - 25%				
Light in weight in proportion to size				
Smooth, nicely browned top, side and bottom crusts; thicknesses appropriate to type of bread				
Interior color uniform and characteristic of ingredients				
Fully risen; symmetrical rounded shape				
Pleasing slash pattern, if slashed; seams sealed well				
II. Texture - 25%				
Crust crisp yet tender (pan loaf or baguette) or crusty (hearth loaf)				
Easily sliced, interior is not crumbly or gooey				
Grain appropriate for bread type & ingredients				
Interior slightly moist, soft and springy				
III. Aroma - 10%				
Pleasing grain fragrance, without off odors				
IV. Flavor - 40%				
Pleasing blend of well-baked ingredients				
Nutty flavor of grain characteristic of type used				
No rancid or off flavors				
Final Placing				

Judge Comments: _____

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No rancid or off flavors				
Final Placing				

Judge Comments: _____

YEAST ROLLS ETC. SCORE CARD

Department 201 Division B

Exhibitor: _____

Class: _____ Place: _____

Judge Initials: _____

Rolls, bagels, English muffins, doughnuts and other small yeast breads are judged in reference to the ideal for the type of small bread & ingredients.

	E	G	F	NP
I. Appearance - 25%				
Light in weight in proportion to size				
Smooth, nicely browned top and bottom crusts; thicknesses appropriate to type of bread				
Interior color uniform and characteristic of ingredients				
Fully risen; symmetrical rounded shape				
Evenly frosted/glazed, if applicable				
II. Texture - 25%				
Crust crisp yet tender (most small breads) or chewy (bagels)				
Grain appropriate for bread type & ingredients				
Interior slightly moist, soft and springy				
Even distribution of nuts, fruits or spices				
III. Aroma - 10%				
Pleasing grain fragrance, without off odors				
IV. Flavor - 40%				
Pleasing blend of well-baked ingredients				
Nutty flavor of grain characteristic of type used				
No rancid or off flavors				
Final Placing				

Judge Comments: _____

YEAST ROLLS ETC. SCORE CARD

Department 201 Division B

Exhibitor: _____

Class: _____ Place: _____

Judge Initials: _____

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Final Placing				

Judge Comments: _____
