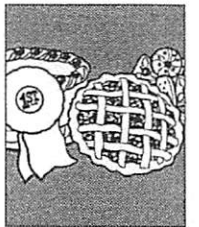


BAKED GOODS



JUDGING FOOD PRODUCTS

The preparation of appetizing foods necessitates a knowledge of what constitutes a satisfactory product, and it is desirable to have the ability to know the reason why certain products do not measure up to the standard.

As we see food which has been prepared we automatically judge it. Certain impressions are made regarding the general appearance, and if the product is tasted, other qualities will be judged in the same superficial manner. However, judging with a score card will necessitate a more thorough and critical examination with a definite record of the judgement. No discussion should be allowed while judging is in progress, as a decision may be biased.

A general discussion should follow the independent scoring which will emphasize the standard comparison with the good and the poor points of the product. This is the most valuable procedure to set up a desirable standard for each product.

When the products to be judged have variants the judge should not know the exact variant in each product. This will enable her to give an unbiased opinion. For example, in asking persons to judge your muffins a proper statement is: "Please judge these bran muffins. Kindly score and record your judgement and then I would appreciate some verbal comments and suggestions for improvement."

If much judging is done, a little bread, cracker, apple, or drink of water between samplings helps free the mouth from definite flavors. Do not sip coffee, tea or other beverages.

Several types of score cards follow. Modifications of these may be prepared. The type should be chosen according to the product, time for judging, and the use which is to be made of results. Variations in each type may also be made, depending upon the information wanted.

DEFINITIONS OF TERMS USED IN SCORE CARDS

Appearance: Aspect of contour

Color: A shade, tint, or hue

Consistency: Degree of firmness, density, viscosity, resistance to movement

Flavor: Quality which affects the relish, zest, or savor; closely associated with aroma

Lightness: Well leavened, not dense, having low specific gravity

Moisture content: Degree of moisture

Size: Height, diameter or circumference, bulk, proportionate dimensions

Taste: The sense by which acid, bitter, salt, and sweet are ascertained by contact with the taste buds of the tongue

Tenderness: Ease with which anything can be cut, broken, or masticated

Texture: Structural quality, disposition of different ingredients or parts in relation to each other



MUFFINS

PLAIN MUFFINS

Judging Standards

OUTSIDE APPEARANCE 30%

- Shape is symmetrical with a well rounded top, free from peaks and knobs
- Surface is tender, thin with rough surface and uniform browning
- Volume is lightweight in proportion to size
- Crust is slightly pebbly, crisp and tender

INSIDE CHARACTERISTICS 40%

- Texture is medium fine, moist, with a tender crumb
- Grain is round with even cells free from tunnels
- Color of the muffin is characteristic of the type
- Muffin breaks evenly without crumbling

FLAVOR 30%

- Flavor is mild
- Muffin has a pleasing combination of flavors
- No decided taste of salt or baking powder should be present

SCORE SHEET FOR JUDGING MUFFINS

Standard	Excellent	Good	Improve
OUTSIDE APPEARANCE: 30%			
Shape is symmetrical with well rounded top, from peaks and knobcs			
Surface uniformly browned, tender			
Crust thin with slightly pebbly surface			
Volume lightweight in proportion to size			
Corn muffins should have crisp crust			
INSIDE APPEARANCE: 40%			
Texture medium fine			
Grain is round even cells, free from tunnels			
Nuts/fruit well distributed without excessive dryness or sogginess			
Color is characteristic of type			
Muffin breaks evenly without crumbling			
Slightly moist and light			
FLAVOR: 30%			
Flavor is mild			
Pleasing combination of flavors			
No decided taste of salt or baking powder			