

4. Judging criteria are outlined on the appropriate evaluation form: Cookie Evaluation Form (511-01), Cereal Marshmallow Bars Evaluation Form (511-02), Recipe Collection Exhibit Evaluation Form (511-03), Muffin Evaluation Form (511-04), Quick Bread Evaluation Form (511-05), Coffee Cake Evaluation Form (511-06), Scone Evaluation Form (511-07), Shortened Cakes Evaluation Form (511-08), Yeast Breads and Dinner Rolls Evaluation Form (511-09), Focaccia Bread Evaluation Form (511-10), Sponge and Foam Cakes Evaluation Form (511-11), Pie Shell Evaluation Form (511-12), Special Pastries Evaluation Form (511-13), Food Gift Package Evaluation Form (511-14), and Career/Interview Evaluation Form (511-16) all available at the County Extension Offices and on the State 4-H website.

Note: Fill in blank in class number (___) with corresponding number for age levels. The Advanced skill level is for Intermediates and Seniors only.

- 1 Junior
- 2 Intermediate
- 3 Senior

BASIC SKILLS LEVEL 1: COOKING 101 & BAKING 1

511 110 00__ Recipe of the Year Class: Exhibit three individual items.

Even Years: Healthy Carrot Cake Cookies - must use recipe from OSU Food Hero website.

Odd Years: Baking Powder Biscuits - must use recipe from Baking 1, page 13 or visit the 4-H State website.

511 110 01__ Cookies: Exhibit **three** cookies. No frosting, icing, or glaze.

511 110 02__ Cereal Marshmallow Bars: Exhibit **three** bars. No frosting, icing or glaze.

511 110 03__ Muffin: Muffin method of mixing generally means that the fat is in a liquid form (like oil) and all liquids are added to the dry ingredients with a minimum amount of stirring. Exhibit **three** muffins. No frosting, icing, or glaze.

511 110 04__ Biscuit: Biscuit method of mixing generally means that the fat is semi-solid (like butter/shortening) and cut into the dry ingredients before liquid is added. The dough may be beaten or kneaded for a few strokes. Exhibit **three** biscuits. No frosting, icing, or glaze.

511 110 16__ Muffin: Baked Food Product reflecting alternative dietary choices. Recipe for the food product has been chosen specifically to address choices or altered significantly to now reflect needs for an alternative diet, such as gluten free, sugar substitute, vegetarian, vegan, reduced fat, et. al. Underline alternative ingredient(s) in the recipe. Exhibit **three** muffins. No frosting, icing, or glaze.

BASIC SKILLS LEVEL 2: COOKING 201 & BAKING 2

511 120 00__ Recipe of the Year Class: Exhibit **three** individual items or ¼ of a large item. Recipes can be found on the State website.

Even Years: Let's Bake Corn Bread – must use recipe from Baking 2, page 37.

Odd Years: Scones - must use recipe from Cooking 201, page 51.

511 120 01__ Cookies: Exhibit **three** cookies. No frosting, icing, or glaze.

511 120 02__ Basic Nut Bread: Exhibit ¼ of loaf. No frosting, icing or glaze.

511 120 03__ Non-Yeast Coffee Cake: Coffee cake is to

be made with a muffin method of mixing. Muffin method of mixing generally means that the fats in a liquid form (like oil) and all liquids are added to the dry ingredients with a minimum amount of stirring. Exhibit ¼ of the cake. No frosting, icing, or **glaze**.

511 120 04__ Scone: Scone is to be made with a biscuit method of mixing. Biscuit method of mixing generally means that the fat is semi-solid (like butter/shortening) and cut into the dry ingredients before liquid is added. The dough may be beaten or kneaded for a few strokes. Exhibit **three** scones. No frosting, icing, or glaze.

511 120 16__ Quick Bread: Baked Food Product reflecting alternative dietary choices. Recipe for the food product has been chosen specifically to address choices or altered significantly to now reflect needs for an alternative diet, such as gluten free, sugar substitute, vegetarian, vegan, reduced fat, et. al. Underline alternative ingredient(s) in the recipe. Exhibit ¼ of a large item.

EXPANDING SKILLS LEVEL 3: COOKING 301 & BAKING 3

511 130 00__ Recipe of the Year Class: Exhibit ¼ of the item. Recipes can be found on the State website.

Even Years: Cool Rise White Bread; must use recipe from Baking 3, page 23. (Note: salt was missing from the curriculum. Please use revised recipe found on the State website)

Odd Years: Dakota Bread; must use recipe from Baking 3, pg. 22. (Note: ½ cup of whole wheat flour is missing from an older version of the curriculum. Please add this if it is missing.)

511 130 01__ Shortened Cakes: (cakes with fat). No commercial mixes; No fillings or toppings (i.e., frosting, icing, glaze, powdered sugar, fruit or nuts). Exhibit three individual items or ¼ of a large item.

511 130 02__ Basic Dinner Rolls: Maybe shaped into cloverleaf, crescent, knot, bun, bread stick or any other type of roll. Exhibit **three** rolls.

511 130 03__ Yeast Bread product: Plain dough using all white flour. Exhibit ¼ of a loaf.

511 130 04__ Yeast Bread product: Plain dough using all whole wheat flour. Exhibit ¼ of a loaf.

511 130 05__ Yeast Bread product: Plain dough using an alternative grain. Exhibit ¼ of a loaf.

511 130 06__ Yeast Bread product: Plain dough using a combination of flours. Exhibit ¼ of a loaf.

511 130 07__ Yeast Bread product: (using any type of flour) with added non-perishable ingredients. (ie. herbs, nuts, dried fruit, etc.) Exhibit ¼ of a loaf.

511 130 08__ Family Food Traditions: Any baked item associated with family tradition and heritage. Entry must include a) recipe, b) tradition or heritage associated with preparing, serving the food, and c) where or who the traditional recipe came from. Exhibit at least ¼ of baked product or three muffins, cookies, pita, tortillas, etc.

511 130 16__ Yeast Bread: Baked Food Product reflecting alternative dietary choices. Recipe for the food product has been chosen specifically to address choices or altered significantly to now reflect needs for an alternative diet, such as gluten free, sugar substitute, vegetarian, vegan, reduced fat, et. al. Underline alternative ingredient(s) in the recipe. Exhibit **three** individual items or ¼ of a large item.

ADVANCED SKILL LEVEL 4: COOKING 401 & BAKING 4 (for intermediates and seniors)