

**Baked Yeast Product
Score Sheet**

Level C
BU 07148a

Name-Entry No. _____ Placing _____

	All questions completed	Some questions completed	Did not complete
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Project Manual Activities

(Must complete a minimum of three (3) activities, each from a different "bite" category.)

1. Healthy Food Selection.....			
2. Smart Food Purchasing.....			
3. Food Preparation.....			
4. Food Safety.....			
5. Food Preservation.....			
6. Careers.....			
Record Sheet Year 1 or 2.....			

	Excellent	Good	Needs to improve
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Outside Characteristics

Color--even, golden-brown.....			
Shape--characteristic for product			
Size--large compared to weight...			

Inside Characteristics

Tender, springy crumb.....			
Neither dry nor doughy.....			
Small holes, longer from top to bottom.....			
Color even and characteristic of ingredients.....			

Flavor

Well-blended, characteristic of ingredients.....			
No off-flavor (yeasty, sour, rancid, musty).....			

Recipe Card

Clear, legible, and complete.....			
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Comments:

Notes: Breads made from batters are usually more open in grain than those made from doughs.

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