

**Cake
Score Sheet**

Level B
BU 07146a

Name-Entry No. _____ Placing _____

	All questions completed	Some questions completed	Did not complete
--	--	---	-----------------------------

Project Manual Activities

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

1. Once You Swallow.....			
2. Money Talk.....			
3. Kitchen Magic.....			
4. Play It Safe.....			
5. Foil the Spoilers.....			
6. Imagine That!.....			

Record Sheet Year 1.....

	Excellent	Good	Needs to improve
--	------------------	-------------	-----------------------------

Outside Characteristics

Color -- uniform light brown for light or white cakes; darker but uniform for dark cakes.....			
Shape -- even, smooth, slightly rounded.....			
Size -- large compared to weight.....			

Inside Characteristics

Moist and tender crumb - neither soggy nor too dry.....			
Fine and even cells or holes.....			

Flavor

Well-blended, characteristic of ingredients.....			
Not too much spice, flavoring, etc.....			
No off-flavor from fat, leavening, etc.....			

Recipe Card

Clear, legible, and complete.....			
-----------------------------------	--	--	--

Note: Altered recipe cakes have different inside, outside, and flavor characteristics.

**Cake
Score Sheet**

Level B
BU 07146a

Name-Entry No. _____ Placing _____

	All questions completed	Some questions completed	Did not complete
--	--	---	-----------------------------

Project Manual Activities

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

1. Once You Swallow.....			
2. Money Talk.....			
3. Kitchen Magic.....			
4. Play It Safe.....			
5. Foil the Spoilers.....			
6. Imagine That!.....			

Record Sheet Year 1.....

	Excellent	Good	Needs to improve
--	------------------	-------------	-----------------------------

Outside Characteristics

Color -- uniform light brown for light or white cakes; darker but uniform for dark cakes.....			
Shape -- even, smooth, slightly rounded.....			
Size -- large compared to weight.....			

Inside Characteristics

Moist and tender crumb - neither soggy nor too dry.....			
Fine and even cells or holes.....			

Flavor

Well-blended, characteristic of ingredients.....			
Not too much spice, flavoring, etc.....			
No off-flavor from fat, leavening, etc.....			

Recipe Card

Clear, legible, and complete.....			
-----------------------------------	--	--	--

Note: Altered recipe cakes have different inside, outside, and flavor characteristics.