



# COFFEECAKE



UNIVERSITY OF ILLINOIS  
EXTENSION

## A checklist for evaluating coffeecake exhibits.

Name: \_\_\_\_\_ County: \_\_\_\_\_ Rating: \_\_\_\_\_

Directions: check the appropriate column. Comments are helpful to the exhibitor.

Criteria	Very Good	Improvement Needed	
		Some	Much
<b>Topping</b>			
A. Golden brown color, topping is evenly spread			
<b>Shape</b>			
A. Level to slightly rounded top			
<b>Texture</b>			
A. Medium to coarse grain			
B. Tender, moist crumb; round, even cells – no tunnels and holes			
<b>Flavor</b>			
A. Pleasing blend of flavors			
B. Fresh, no off flavors			
<b>Menu</b>			
A. Variety of food			
B. Representation of food groups			
C. Variety of color, texture, flavors and shapes			
<b>Knowledge of exhibitor</b>			
A. Follows exhibit requirements			
B. Knowledge of skills learned & possible improvements			
<b>Overall Comments:</b>          			

Use back of page for additional comments if necessary.

06/09