

JUDGING GUIDELINES	
Section	Point Value
CRAFTS:	
Craftsmanship	40
Originality	30
Practicality & Usefulness	30
Total	100
ALL ARTICLES MADE BY HAND:	
General Appearance	40
<i>Design</i>	5
<i>Individuality</i>	5
<i>Colors/Texture Combinations</i>	10
<i>Cleanliness</i>	10
<i>Design Appropriate for Use</i>	10
Workmanship	60
<i>Uniformity</i>	30
<i>Technique</i>	30
Total	100
CLOTHING CONSTRUCTION:	
General Appearance	25
<i>Color Combination</i>	5
<i>Neatness</i>	5
<i>Originality</i>	5
<i>Texture Combination</i>	5
<i>Cleanliness</i>	5
Design in Relation to Fabric Selection	25
Workmanship	50
<i>Cut on grain</i>	10
<i>Choice & execution of seams, hems, finishes, and construction details</i>	10
<i>Uniformity of seams, hems, finishes and construction details</i>	10
<i>Perfection of stitches and construction details</i>	10
<i>Evidence of good pressing techniques</i>	10
Total	100

Section	Point Value
CAKES (without fat- sponge):	
External Characteristics	30
<i>Shape- symmetrical, level top</i>	10
<i>Surface</i>	10
<i>Unfrosted- consistency, characteristic of kind, creamy, moist, free from stickiness, crystals or crustiness</i>	
<i>Flavor- characteristic of kind, delicate and pleasing combination cake</i>	
<i>Distribution, style and color suitable to kind of cake and frosting</i>	
<i>Volume- light in proportion to size</i>	10
Internal Characteristics	40
<i>Texture- tender, feathery, resilient crumb</i>	20
<i>Grain- fine, round, evenly distributed cells, thin cell walls; free from tunnels</i>	10
<i>Color- uniform, characteristic of kind of cake</i>	10
Flavor- delicate, free from excessive flavor, egg flavoring or acid	30
Total	100

CAKES (containing fat):	
External Characteristics	30
<i>Shape- symmetrical, slightly rounded top, free from cracks or peaks</i>	10
<i>Surface Unfrosted- smooth, uniform, light brown except where ingredients darken color</i>	10
<i>Frosted- consistency, characteristic of kind, creamy, moist, free from stickiness, crystals or crustiness</i>	
<i>Flavor- characteristic of kind, delicate and pleasing in combination with cake</i>	
<i>Volume- light in weight in proportion to size</i>	10
Internal Characteristics	40
<i>Texture- tender, moist crumb, velvety feel to tongue</i>	20
<i>Grain- fine, round, evenly distributed cells, thin cell walls free from tunnels</i>	10
<i>Color- uniform, characteristic of kind of cake</i>	10
Flavor- blended flavor of ingredients, free from undesirable flavor from fat, leavening flavoring or other ingredients	30
Total	100
GUIDELINES FOR DECORATED CAKES:	
<ol style="list-style-type: none"> 1. General workmanship & eye appeal 2. Color scheme 3. Cake theme 4. Originality 5. Quality of base icing 6. Quality of decorator icing 7. Uniformity of borders 8. Uniformity in detail decorating 9. Proportion, uniformity and theme 10. Use of confectionery or non-confectionery decoration 11. Overall neatness of cake 	
COOKIES:	
External	30
<i>Shape</i>	15
<i>Crust</i>	15
Internal	40
<i>Texture</i>	20
<i>Grain</i>	10
<i>Color</i>	10
Flavor	30
Total	100
Notes on Cookies: Cookies should be uniform in shape and not too thin to bake evenly. The cookie should be tender or crisp, depending on the type, but it should not be gritty nor tend to crumble too easily. The flavor should be agreeable and not carry any taste of the shortening used.	
PIES:	
External	30
<i>Shape</i>	10
<i>Surface</i>	20
Internal	40
<i>Texture & Grain</i>	20
<i>Filling</i>	20
Flavor	30
<i>Crust</i>	15

<i>Filling</i>	15
Total	100

Section	Point Value
CANNED FRUITS & VEGATABLES:	
Package	10
Pack	30
<i>Fullness</i>	10
<i>Uniformity</i>	10
<i>Proportion of solids and liquids</i>	10
Product	40
<i>Absence of defects</i>	20
<i>Uniformity</i>	20
Liquid	20
<i>Syrups for fruits</i>	10
<i>Clearness</i>	10
Total	100
JELLY:	
Package	10
Color	20
Consistency- holds shape but quivers, tender, cuts easily, holds sharp edges, free from crystals	30
Flavor	40
Total	100
PICKLES:	
Package	10
Uniformity of size	20
Color	20
Consistency	30
Flavor	20
Total	100
HONEY:	
General appearance	20
Flavor	35
Texture, grain, moisture, uniformity of color	30
Lightness	15
Total	100
CANDY:	
Attractive appearance	20
Flavor	35
Texture	25
Handling quality in serving	20
Total	100
WINE:	
Appearance	15
Aroma	30
Taste	30
Aftertaste	15
Overall impression	10
Total	100