

STANDARDS FOR JUDGING FOODS

Revised March 9th 2022

Quantities for Exhibits:

The following are the MINIMUM amount judges will be prepared to judge. Judges appreciated the fact that directors wish to minimize waste, but portions should be large enough that the judges can make a fair assessment of the class and provide an attractive display.

Product	Judged	Auctioned
Jam or Jelly	(1) One 250ml/8oz jar	Not applicable
Pickles & Preserves	(1) One 250ml/8oz to 500ml/16oz jar	Not applicable
Bread	(1) One small loaf up to 1lb.	(1) One whole loaf
Buns, rolls, cupcakes, biscuits, cookies, tarts	(4) Four of each variety	(4-6) Four – Six of each variety
Fruitcake, Coffee cakes and Loaf cakes	(1) One whole small cake/loaf	(1) One Large cake/loaf
Squares	(4) Four 2" Squares	(4-6) Four – Six 2" Squares
Pies	(1) One whole small 5" pie	(1) One whole 8" regular pie
Apple Crisp	(1) One Small 4- 6" foil pan	(1) One 8" pan
Nutritious Foods	(4) Four bars or balls 1.5"-2" diameter	(4-6) Four – Six bars or balls
Cake Decorated	(1) One Whole cake (Judged for decoration only)	(1) One whole cake (same as judged)
Cakes various types	(1) One whole small cake	(1) One whole Regular cake
Ginger Bread or Graham Cracker House	(1) One House that fits on a 5X5 base	(1) One House that fits on a 5X5 base (Same as Judged)
Crispy Creations	(1) One work of food art	(1) One work of food art (same as Judged)

The Judge should put a note of explanation on any product that is disqualified.

*Judge Specials or Sponsored classes should be judged first or near the beginning because of prize money, GC's and Gift baskets involved.

Preserved Products:

-Test the seal for canned Fruits and tomatoes by removing the screw top, but do not open the jars unless the judge needs to verify a concern. These products are not usually tasted for safety reasons.

- Tap the metal lids with a spoon. A Clear ring indicates a good seal. A hollow thud indicates no seal. The metal snap lids should curve slightly inward.

- Jams, Jellies, preserves and pickles should be opened, texture observed and tasted for flavour, however do not taste if there is any indication of spoilage.

The judge should put a note of explanation on any product that is disqualified.

Baking:

For 2022 Salmon Arm Fair the convenor may take a photo of the products prior to judging. These photos may be used in lieu of the product on display after judging is complete in order to reduce the contamination of product by rodents and the disliked look of partially eaten food. The photos will be on display with the ribbons and sponsored or special prizes.

The Judging will begin at 11am as a live event that spectators can view on Friday September 9th. There will be 2 judges assigned to complete a judgment of score. There will be 15 category/sections and 61 classes. Thus 4-6 judges may be needed.

Plastic forks and knives will be provided to taste and cut the products. A new fork must be used to taste each product. A paper bag will be provided to discard of distasteful products – be polite about it.

Water will be provided to cleans pallet in between each taste.

All Baking, etc should be cut and tasted for flavour except the Decorated Cake class.

Breads, buns, etc should be judged first due to their less intense flavour.

Cut a slice of bread from the center of the loaf in order to get a true sample. Fit the pieces together carefully to keep from drying out. Taste the loaf, rather than cut out slice. Display the piece which was removed on top of the loaf to show the quality.

Cut buns halfway and tear the rest.

In judging layer cakes, cut the wedge to the center of the cake. Taste the cake rather than the slice. Display the wedge on top of the cake.

Loaf and square cakes should be cut to the center to determine completeness of baking.

In judging fruitcakes, cut a slice to the center of the cake.

Cut a small wedge to the centre in pies. The wedge from the fruit pies may be placed upside down on top of the pie to indicate quality of the lower crust.

Break biscuits horizontally with fingers and peel off layers.

Snap rolled cookies between the thumb and first two fingers to evaluate crispness.

Drop cookies should be cut with a spoon to evaluate texture.

Cut or tear muffins in half vertically to check for tunnels.

Run finger around inside of angel food cake to check for undercooking or excess sugar.

General Baking Score Cards:

Score Card	Baking	
Category/Section: _____	Class Number: _____	Entry ID _____
	Worst	Best
General Appearance	__ 1 __ __ 2 __ __ 3 __ __ 4 __ __ 5 __ __ 6 __ __ 7 __ __ 8 __ __ 9 __ __ 10	
Internal Appearance	__ 1 __ __ 2 __ __ 3 __ __ 4 __ __ 5 __ __ 6 __ __ 7 __ __ 8 __ __ 9 __ __ 10	
Flavour and Odour	__ 1 __ __ 2 __ __ 3 __ __ 4 __ __ 5 __ __ 6 __ __ 7 __ __ 8 __ __ 9 __ __ 10	
Texture & Moistness	__ 1 __ __ 2 __ __ 3 __ __ 4 __ __ 5 __ __ 6 __ __ 7 __ __ 8 __ __ 9 __ __ 10	
Total Score _____		Judge's initials _____

Total points determine score and prizes.

To Judge a class, it must have 2 or more entrants.

An Honorable mention Ribbon will be awarded to entrants that are in classes with less than 2 participants.

Highest score of each class will receive a 1st in Class Ribbon.

2nd Highest score of each class will receive a 2nd in Class Ribbon

3rd Highest score of each class will receive a 3rd in Class Ribbon

Highest score of each Category/Section will receive a Rosette, \$ prize and or Sponsorship GC, or Special Gift.

There will be potentially 15 Rosettes

There will be potentially 61 1st in Class Ribbons

There will be potentially 61 2nd in Class Ribbons

There will be potentially 61 3rd in Class Ribbons

There will be potentially \$ In Cash Prizes

Baking Category Section & Class Judging Score Criteria:

YEAST BREADS

Category I Yeast Bread 1-1.5 lbs.

- Appearance- Individual load baked in rectangular pan 23cm x12cmx8cm (9"x5"x3").
Approximately 500 gr. (1-2lbs) Loaf well shaped.
- Crust - Depth about 2-3 mm (1/8 "). Crispness, tender yet crips, free from cracks and excessive roughness.
- Internal Appearance- Crumb colour; even, creamy, not streaky. Grain; small, even cells. Lightness; Light for size. Elasticity; Springy. Moisture; normal. Circular strakes in the texture are acceptable. No heavy layer near bottom, No large holes.
- Flavour and Odour- Sweet and free from yeasty smell. Taste; sweet, nutty flavor.

* Brown bread is judged by the same score card as white. It should contain a reasonable amount of whole wheat or graham flour (at least 50%) or some bran.

** Buns or rolls means same thing.

*** Glazes should enhance the appearance of the food if it does it is acceptable.

Score Card	Baking	
Category III Yeast Bread 1-1.5 lbs	__ Class Number: _____	Entry ID _____
	Worst	Best
Appearance	__ 1 __ 2 __ 3 __ 4 __ 5 __ 6 __ 7 __ 8 __ 9 __ 10	
Crust	__ 1 __ 2 __ 3 __ 4 __ 5 __ 6 __ 7 __ 8 __ 9 __ 10	
Internal Appearance	__ 1 __ 2 __ 3 __ 4 __ 5 __ 6 __ 7 __ 8 __ 9 __ 10	
Flavour and Odour	__ 1 __ 2 __ 3 __ 4 __ 5 __ 6 __ 7 __ 8 __ 9 __ 10	
Total Score _____	Judge's initials _____	

- Class 1 Loaf White Yeast Bread – Not from Bread maker
 - 2 Loaf of Brown Yeast Bread Any Flavour – Not from Bread maker
 - 3 Bread Maker Loaf – Any Flavour
-

QUICK BREADS

Category II Biscuits/Scones

Appearance-	Colour even golden brown, no spots and free from flour. Shape vertical sides and level tops
Texture-	Grain even, light for size, Flaky will peel of into long thin strips, this gives extreme lightness.
Crust-	Tender, natural crust best for exhibition purposes
Flavour-	Appetizing biscuits frequently have a flat taste free from dominant flavors of salt or baking powder.

Score Card	Baking	
Category II Biscuits / Scones __Class Number: _____Entry ID_____		
	Worst	Best
Appearance	__1__ __2__ __3__ __4__ __5__ __6__ __7__ __8__ __9__ __10	
Internal texture	__1__ __2__ __3__ __4__ __5__ __6__ __7__ __8__ __9__ __10	
Crust	__1__ __2__ __3__ __4__ __5__ __6__ __7__ __8__ __9__ __10	
Flavour and Odour	__1__ __2__ __3__ __4__ __5__ __6__ __7__ __8__ __9__ __10	
Total Score_____	Judge's initials _____	

- | | | |
|-------|---|--|
| Class | 4 | 4 Baking Powder Biscuits – Cheese |
| | 5 | 4 Baking Powder Biscuits – Plain |
| | 6 | 4 Biscuits or Scones – Any type other than Cheese or Plain |
| | 7 | 4 Dinner Rolls – Any Flavour |
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GLUTEN FREE

Judging is based on the same as similar Categories

Category III Gluten Free

Score Card	Baking
Category III	Gluten Free
__ Class Number: _____ Entry ID _____	
	Worst Best
Appearance	__1__ __2__ __3__ __4__ __5__ __6__ __7__ __8__ __9__ __10
Internal texture	__1__ __2__ __3__ __4__ __5__ __6__ __7__ __8__ __9__ __10
Distribution of Fruit, Nuts or Chocolate (Cookies, Muffins & Squares only)	__1__ __2__ __3__ __4__ __5__ __6__ __7__ __8__ __9__ __10
Crust (bread only)	__1__ __2__ __3__ __4__ __5__ __6__ __7__ __8__ __9__ __10
Flavour and Odour	__1__ __2__ __3__ __4__ __5__ __6__ __7__ __8__ __9__ __10
Total Score _____	Judge's initials _____

- Class 8 4 Cookies – Any Kind
 - 9 4 Squares – Any Kind
 - 10 Bread Loaf – Specify Flour
 - 11 4 Muffins – Any Kind
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LOAF CAKES

- Appearance- Attractiveness and evenness of colour, free from scorch. Evenness in shape on sides and top
- Texture- Grain even, tender texture free from sogginess in centers, free from tunnels or large air holes. Fruit, Nut or Chocolate pieces will cut with a sharp edge.
- Crust- Tender, no syrupy or excess moisture. Not excessively dry. A crack in center of the top surface on a loaf cake is permissible.
- Flavour & Odour- appetizing, free from excess soda, salt or yeast flavour.

Category IV Loaf

Score Card	Baking	
Category IV	Loaf	__Class Number: _____ Entry ID _____
	Worst	Best
Appearance	__1__ __2__ __3__ __4__ __5__ __6__ __7__ __8__ __9__ __10	
Internal texture	__1__ __2__ __3__ __4__ __5__ __6__ __7__ __8__ __9__ __10	
Crust	__1__ __2__ __3__ __4__ __5__ __6__ __7__ __8__ __9__ __10	
Flavour and Odour	__1__ __2__ __3__ __4__ __5__ __6__ __7__ __8__ __9__ __10	
Total Score _____	Judge's initials _____	

- Class 12 Applesauce Loaf
- 13 Banana Nut Loaf
- 14 Zucchini Loaf – Any Flavour
- 15 Pumpkin Loaf
-

SQUARES

- Appearance- Attractiveness and evenness of colour, free from scorch. Evenness in shape on sides and top
- Texture- Grain even, tender texture free from soginess in centers, free from tunnels or large air holes. Fruit, Nut or Chocolate pieces will cut with a sharp edge.
- Crust- Tender, no syrupy or excess moisture. Not excessively dry. A crack in center of the top surface on a loaf cake is permissible.
- Flavour & Odour- appetizing, free from excess soda, salt or yeast flavour.

Category V Squares

Score Card	Baking
Category V	Squares
	__Class Number: _____ Entry ID _____
	Worst Best
Appearance	__ 1 __ __ 2 __ __ 3 __ __ 4 __ __ 5 __ __ 6 __ __ 7 __ __ 8 __ __ 9 __ __ 10
Internal texture	__ 1 __ __ 2 __ __ 3 __ __ 4 __ __ 5 __ __ 6 __ __ 7 __ __ 8 __ __ 9 __ __ 10
Crust	__ 1 __ __ 2 __ __ 3 __ __ 4 __ __ 5 __ __ 6 __ __ 7 __ __ 8 __ __ 9 __ __ 10
Flavour and Odour	__ 1 __ __ 2 __ __ 3 __ __ 4 __ __ 5 __ __ 6 __ __ 7 __ __ 8 __ __ 9 __ __ 10
Total Score _____	Judge's initials _____

- Class 16 4 Date Squares (Matrimonial Cake)
- 17 4 Brownies – No frosting
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MUFFINS

- Appearance- Symmetrical, well-rounded top, free from peaks and knobs. Colour characteristic of the muffin.
- Interior Texture Medium fine, moist, tender, cells round and even, free from tunnels
- Distribution of fruit Not overwhelming or bleeding of colour, Quantity not bunched
- Flavour and Odour Characteristic of kind of muffin. Free from acid flavor or excess baking powder or excess salt.

Category VI Muffins

Score Card	Baking										
Category VI	Muffins	__Class Number: _____					Entry ID _____				
		Worst					Best				
Appearance		__1__	__2__	__3__	__4__	__5__	__6__	__7__	__8__	__9__	__10__
Internal texture		__1__	__2__	__3__	__4__	__5__	__6__	__7__	__8__	__9__	__10__
Distribution of Fruit, Nuts or Chocolate		__1__	__2__	__3__	__4__	__5__	__6__	__7__	__8__	__9__	__10__
Flavour and Odour		__1__	__2__	__3__	__4__	__5__	__6__	__7__	__8__	__9__	__10__
Total Score	_____	Judge's initials _____									

- Class 18 4 Banana Muffins
 - 19 4 Blueberry Muffins
 - 20 4 Muffins any Kind
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COOKIES

- Appearance- Size and shape, uniform baking, even colour, free from surface flour. Characteristic of type of cookie eg. Rolled or dropped.
- Texture- Tender with richness, fruit distributed evenly throughout if used. Rolled cookies should be crisp without being tough. Drop cookies should be soft without dryness or sogginess.
- Thickness- To suit the type and mixture.
- Flavour & Odour Characteristic of type of cookie.

Category VII Cookies

Score Card	Baking
Category VII	Cookies
__ Class Number: _____ Entry ID _____	
	Worst Best
Appearance	__ 1 __ 2 __ 3 __ 4 __ 5 __ 6 __ 7 __ 8 __ 9 __ 10
Texture	__ 1 __ 2 __ 3 __ 4 __ 5 __ 6 __ 7 __ 8 __ 9 __ 10
Thickness	__ 1 __ 2 __ 3 __ 4 __ 5 __ 6 __ 7 __ 8 __ 9 __ 10
Flavour and Odour	__ 1 __ 2 __ 3 __ 4 __ 5 __ 6 __ 7 __ 8 __ 9 __ 10
Total Score _____	Judge's initials _____

- 21 4 Shortbread Cookies
 - 22 4 Gingersnap Cookies
 - 23 Chocolate Chip Cookies
 - 24 4 Plaine Sugar Cookies
 - 25 4 No Bake Cookies
 - 26 4 Oatmeal Drop Cookies
-

CAKES

Note* Boxed Cake mixes **CANNOT** be used in the following Category and Classes. Boxed Cake Mixes can only be used in the Decorated Cake Category!

- External Appearance- Shape evenly risen, uniform thickness of layers, size convenient for use. Baking is even, golden brown tender outer layer. Appearance of frosting is necessarily smooth surface, not too thick; good proportion to cake.
- Internal Appearance- Colour even throughout, white cakes have no egg yolks included in recipe. Texture is fine with even grain. Quality is tender, light and springy. Moistness is not to dry or sogginess near center. Proportion of fruit to mixture, sufficient mixture to hold fruit together. Light fruit cakes may have less fruit. Fruit cakes should have not dark spices or molasses.
- Icing and Topping Icing texture is well beaten, smooth, not granular to taste, creamy firm enough consistency to hold shape. Topping should be evenly spread over cake. Nutritious cakes made with fruit or vegetables often do not require an icing or topping.
- Flavour & Odour Cake and icing with no extra flavor of egg, baking soda, sugar, oil or shortening. Fruit cakes should have mellowing of fruit flavors throughout the cake spices pleasing but not over powering.

Category VIII Cakes

Score Card	Baking										
Category VIII	Cakes	__Class Number: _____					Entry ID _____				
		Worst					Best				
External Appearance		__1__	__2__	__3__	__4__	__5__	__6__	__7__	__8__	__9__	__10__
Internal Appearance		__1__	__2__	__3__	__4__	__5__	__6__	__7__	__8__	__9__	__10__
Icing and Topping (with frosting only)		__1__	__2__	__3__	__4__	__5__	__6__	__7__	__8__	__9__	__10__
Distribution of Fruit, Nuts (without frosting only)		__1__	__2__	__3__	__4__	__5__	__6__	__7__	__8__	__9__	__10__
Flavour and Odour		__1__	__2__	__3__	__4__	__5__	__6__	__7__	__8__	__9__	__10__
Total Score	_____	Judge's initials _____									

- Class 27 Angel Food Cake – Tube pan with frosting
- 28 Pineapple Upside Down Cake
- 29 Chocolate Cake 8” with frosting
- 30 Carrot Cake 8” with or without frosting
- 31 Fruit Cake without frosting

PIES

- Appearance- Baking, even golden brown, glaze should be uniform if used. Pie shell should be free from excessive shrinkage or puffing.
- Crust- Top crust depth should be medium thickness, flaky and tender. The edge should be finish-medium thickness, evenly brown, held to lower crust.
The bottom crust should be medium thickness, golden brown, flaky, tender and not soggy, but well baked. The bottom crust are characteristics of the ingredients used (graham wafer, chocolate cookies or nut pastry etc.)
- Filling- The Filling should be stated on the entry. Filling should have sufficient consistency to hold its shape when served. Filling containing milk products can be substituted with powdered milk products. The portion to size of pie should be medium depth. Flavor characteristics of type of filling used. If using Meringue, it should be fluffing with golden peaks. The Meringue should be tender, cut without pulling or weeping or beading. The depth is medium thickness and should be sealed to the edges of the crust.
- Flavour & Odour- Flavour should be characteristic of type of filling and crust used.

Category IX Pies

Score Card	Baking
Category IX	Pies
__Class Number: _____Entry ID _____	
	Worst Best
External Appearance	__1__2__3__4__5__6__7__8__9__10
Internal Appearance	__1__2__3__4__5__6__7__8__9__10
Icing and Topping (with frosting only)	__1__2__3__4__5__6__7__8__9__10
Distribution of Fruit, Nuts (without frosting only)	__1__2__3__4__5__6__7__8__9__10
Flavour and Odour	__1__2__3__4__5__6__7__8__9__10
Total Score _____	Judge's initials _____

- Class 32 Lemon Meringue Pie
33 Apple Pie, Double Crust
34 Fruit Pie – Any Type Double Crust
35 Pumpkin Pie
-

Tarts and Pastries

Judging is based on the same criteria as Pies or Quick breads.

- Appearance- Tarts should be attractive to the eye with topping consistent with filling and sealed to crust edges.
- Pasty- Medium thickness, golden color and flaky, tender, not soggy, well baked. Crust should be free from shrinking or puffing. Characteristic of ingredients used (graham wafers, chocolate cookies, or nut pastry ect)
- Filling- should have sufficient consistency to hold its shape. If using Meringue it should be firm with golden peaks and should be sealed to crust at edges of tart.
- Flavour & Odour- Characteristics of filling and crust used. Sweet with no overbearing yeasty smell.

Category X Tarts & Pastries

Score Card	Baking
Category X Tarts or Pastries__Class Number: _____Entry ID_____	
	Worst Best
Appearance	_1_ _2_ _3_ _4_ _5_ _6_ _7_ _8_ _9_ _10
Crust	_1_ _2_ _3_ _4_ _5_ _6_ _7_ _8_ _9_ _10
Filling	_1_ _2_ _3_ _4_ _5_ _6_ _7_ _8_ _9_ _10
Texture	_1_ _2_ _3_ _4_ _5_ _6_ _7_ _8_ _9_ _10
Flavour and Odour	_1_ _2_ _3_ _4_ _5_ _6_ _7_ _8_ _9_ _10
Total Score_____	Judge's initials _____

- Class 36 4 Pecan Tarts
- 37 4 Butter Tarts
- 38 4 Small Fancy Pastries (turnovers, twists etc. Use plain or sweet pasty, no yeast or leavenings.
Please Label
- 39 4 Cinnamon Rolls – No Flavour
-

NUTRITIOUS FOODS

These classes would promote foods whose ingredients include whole-grain products, nuts, seeds, fruits and vegetables reduced amounts of sugar, salt as well as low caloric items or good sources of iron. Recipes should be included so that the nutrition content can be evaluated. These product should not require refrigeration.

General Appearance- Looks appetizing and not too “healthy looking”. Protein balls should be within 2 inches in diameter while the bars should be approximately 2-3 inches X 1-2 inches wide. They should be smooth in appearance.

Internal Appearance- Looks and feels not too moist or too dry and flakey. Proportion of fruit, nut should be sufficient to mixture to hold together without crumbling.

Flavour and Odour- Flavour and odour should be complimented by the ingredients and spices used.

Nutrition- Ingredients need to be labeled to grade the nutritional value of the product.

Category XI Nutritious Foods

Score Card		Baking	
Category XI Nutritious Foods		Class Number: _____	Entry ID _____
	Worst		Best
General Appearance	__ 1 __ 2 __ 3 __ 4 __ 5 __ 6 __ 7 __ 8 __ 9 __ 10		
Internal Appearance	__ 1 __ 2 __ 3 __ 4 __ 5 __ 6 __ 7 __ 8 __ 9 __ 10		
Flavour and Odour	__ 1 __ 2 __ 3 __ 4 __ 5 __ 6 __ 7 __ 8 __ 9 __ 10		
Nutrition	__ 1 __ 2 __ 3 __ 4 __ 5 __ 6 __ 7 __ 8 __ 9 __ 10		
Total Score _____		Judge’s initials _____	

- Class 40 4 Granola Bars
 - 41 4 Protein Bars or Balls 1.5- 2” diameter
-

DECORATED CAKE

Note* Boxed cake mixes or homemade cakes may be used for the Category However this is a baking contest thus homemade may contribute to judges scores. Cake must be real and forms cannot be used.

Appearance Creativity- Cake must be even and sized conveniently for use. Frosting or fondant needs to be smooth and creative in colour and decorations.

Type of cake Boxed/Scratch Boxed cake mixes with added ingredients will raise the score. While adding only water lowers the score.

Look of Appeal How appealing is the design of the cake theme.

Decorations Decorations can be handmade fondant, plastic or floral.

Category XII Decorated Cake

Score Card	Baking
Category XII Decorated Cake	Class Number: _____ Entry ID _____
	Worst Best
Appearance Creativity	_1_ _2_ _3_ _4_ _5_ _6_ _7_ _8_ _9_ _10
Type of cake Boxed or Scratch	_1_ _2_ _3_ _4_ _5_ _6_ _7_ _8_ _9_ _10
Look Appeal	_1_ _2_ _3_ _4_ _5_ _6_ _7_ _8_ _9_ _10
Decoration	_1_ _2_ _3_ _4_ _5_ _6_ _7_ _8_ _9_ _10
Total Score _____	Judge's initials _____

Class 42 Decorated Cake any White or Chocolate
 Note: A Cake mix may be used. Do Not use Styrofoam or Cake Forms.

Bannock

Category XIII Bannock

- Appearance-** Golden colour with or without glaze, Smooth and not lumpy. Not too oily or pools of oil on service. Even distribution of glaze, sugars or toppings.
- Interior Appearance-** Not stringy or doughy but similar to bread, no holes or oil ponds.
- Creativity-** Use Glazes or other flavours. Uses of fruit, nuts or other food can be used as ingredients or topping.
- Flavour & Odour-** Sweet or Savory based on flavour, No overpowering taste of oil. No powerful taste of soda or yeast.

Score Card	Baking
Category XIII Bannock__ Class Number: _____ Entry ID _____	
	Worst Best
Appearance	__ 1 __ __ 2 __ __ 3 __ __ 4 __ __ 5 __ __ 6 __ __ 7 __ __ 8 __ __ 9 __ __ 10
Interior Appearance	__ 1 __ __ 2 __ __ 3 __ __ 4 __ __ 5 __ __ 6 __ __ 7 __ __ 8 __ __ 9 __ __ 10
Creativity	__ 1 __ __ 2 __ __ 3 __ __ 4 __ __ 5 __ __ 6 __ __ 7 __ __ 8 __ __ 9 __ __ 10
Flavour & Odour	__ 1 __ __ 2 __ __ 3 __ __ 4 __ __ 5 __ __ 6 __ __ 7 __ __ 8 __ __ 9 __ __ 10
Total Score _____	Judge's initials _____

Class 43 2 Deep Fried Bannock any flavour

Baking by Students

All Classes in the category will be judged based on the Adult criteria for each class.

Category XIV Baking by Students Ages 10 yrs old and under: Note: Items made from mixes will not be judged.

Class	44	4 Banana Muffins
	45	4 Muffins – Any Kind
	46	4 Brownies – No icing
	47	4 No Bake Cookies (Cookies that do not require baking)
	48	4 Chocolate Chip Cookies
	49	Decorated Cupcakes – any Flavour
	50	Apple Crisp (small in Foil pan)
	51	1 Small Graham Cracker or Ginger Bread House (base 5”X5” Decorated)
	52	Crispy Creations – Rice Krispies or Popcorn
		Create/Sculpt a work of art. Must fit on a 6”X6” square cardboard; must be less than 6” high. Judged on appearance and creativity only. No tasting involved, so feel free to colour and be creative.

Category XV Baking by Students Ages 11 to 18 yrs old Note: items made from mixes will not be judged.

Class	53	4 Banana Muffins
	54	4 Muffins any kind
	55	4 Brownies – No Icing
	56	4 No Bake Cookies (Cookies that don’t require baking)
	57	4 Chocolate Chip Cookies
	58	4 Decorated Cupcakes
	59	4 Pieces of Baked Square – Any Kind
	60	1 Small Graham Cracker or Gingerbread House (base 5”X5” Decorated)
	61	Crispy Creations – Rice Krispies or Popcorn
		Create/Sculpt a work of art. Must fit on a 6”X6” square cardboard; must be less than 6” high. Judged on appearance and creativity only. No tasting involved, so feel free to colour and be creative.