

## Cookie Judging Rubric

	<b>4</b>	<b>3</b>	<b>2</b>	<b>1</b>
<b>Visual Impact</b> Size/shape/color	<b>4</b> Uniform shape/Right color	<b>3</b> Ok shape & color	<b>2</b> Odd shape/too undercooked or overcooked	<b>1</b> Does not look ok at al
<b>Aroma</b>	<b>4</b> Smells exceptionally good.	<b>3</b> Nice smell	<b>2</b> Ok smell	<b>1</b> Nothing noticeable
<b>Texture</b>	<b>4</b> Fine / Well blended/superbly tender or moist or crisp or chewy depending upon cookie type	<b>3</b> Nice texture	<b>2</b> Ok, but maybe a little overcooked or undercooked	<b>1</b> Not ok
<b>Taste</b> Combo of ingredients	<b>4</b> Exceptionally tasty- a lot of thought and effort was used to make this cookie	<b>3</b> Good combo of ingredients and a good amount of thought put into cookie	<b>2</b> Ok taste-some thought put into cookie	<b>1</b> Not much thought in ingredient combination for cookie
<b>Visual Impact</b> <b>Creative Design</b>	<b>4</b> Exceptional Wow!	<b>3</b> Good use of Design	<b>2</b> Ok design	<b>1</b> Nothing great

**Cookie # \_\_\_\_\_ Total Score out of 20 possible \_\_\_\_\_ Judges Initial \_\_\_\_\_**

### HOW TO JUDGE

- In judging evaluate the entry as you see it
- Evaluate each entry on its own merit
- You should score according to the quality description of the food rather than compare one entry with another
- Use your senses. LOOK.....TOUCH.....SMELL.....TASTE
- LOOK at the outside appearance of products – color, shape, and size
- Lift product for lightness and texture
- TOUCH the top of cookie and check for moist surface
- Cut it with a sharp, smooth-edged knife to observe grain
- Break off a piece to observe texture
- Look at it carefully for a fine grain
- Touch it for softness and lightness
- SMELL it for a pleasant, characteristic odor
- TASTE small bites for flavor