

# WINTERFEST

## Cooking Critique Sheet

Category (Circle one):    Breads            Cakes            Tortes            Cookies            Other Desserts

Contestant(s): \_\_\_\_\_

School: \_\_\_\_\_

Judges' Names: \_\_\_\_\_

**INSTRUCTIONS TO JUDGES:** Please make sure you have read the "Instructions to Judges" sheet in your packet.

### **RULES**

**Entry Limit:** Three entries per category per school; may be an individual or group project

Dishes must come from authentic Germanic recipes. A copy of the recipe must be included with the dish along with its source. The source may be a traditional recipe handed down in the family. Photos of the student(s) making the dish would also be helpful to the judges in determining if the project was actually made by the contestant(s).

### **CRITERIA FOR JUDGING**

1. **Authenticity:** Is the recipe Germanic (originating in a German-speaking country)? Was the dish truly made by the student? (0-10 points)
2. **Presentation:** Does the dish appear neat and tasty? Is it presented in an appealing manner? (0-40 points)
3. **Taste:** Does the dish taste authentic? Is the taste pleasing, with no undesirable aftertaste? (0-40 points)
4. **Texture:** Is the texture appropriate for the dish? (0-10 points)

**TOTAL POINTS:** (100 possible) \_\_\_\_\_

**MORE COMMENTS TO HELP THE CONTESTANTS (Write on the back if necessary.)**