

Judging Baked Goods

Baked goods are displayed in competition to illustrate the high quality of the workmanship. They should set the standard of excellence for the product.

Here are some points to remember when judging baked goods:

Since baked goods are made to be eaten, tasting is an important part of judging food.

- The flavour should be characteristic of the food and not overpowered by any one ingredient.
- Aroma, or how the food smells, ties in with flavour in the judging scorecard.
- In the event that tasting is not permitted when judging baked goods, the judge must rely heavily on aroma and texture.

Texture is the way a product feels or looks.

- It can be judged on qualities such as toughness, elasticity, flakiness, gumminess, stringiness, crispness and slicing quality.
- The texture will vary with the type of food, so pay attention to the type of class.

Judges should be certain that the food has been completely cooked or baked.

- Baked goods containing whole grains will have a smaller volume and coarser texture.
- Foods cooked in a microwave oven will not have the characteristic brown colour of items baked in a conventional oven.

Baked Goods Scorecard

Perfect Score

Flavour and Aroma	40
<ul style="list-style-type: none">• appropriately sweet, salty, spicy, tart or bland, depending on product• appetizing mix of flavours; no one flavour is too strong• appropriate aroma for the baked good• free from inappropriate odours	
General Appearance.....	30
<ul style="list-style-type: none">• pleasing, appetizing appearance• appealing colour• proper size and shape	
Internal Appearance.....	30
<ul style="list-style-type: none">• appropriate texture for item• even colour, appropriate to item• free from streaks• appetizing texture	
Total	100

Advanced Judging Ideas

For more experienced or senior members, there are other categories to be considered when judging baked goods:

Nutrition

- Does the product provide adequate nutrition?
- Are ingredients high in fat?
- Is sugar and salt kept to a minimum?
- Are whole grain ingredients used?
- Has Canada's Food Guide been considered when preparing the food?

Calorie Breakdown

- What is the calorie content of each sample?
- Is the product nutrient-dense? (With a high number of nutrients in proportion to the calorie content.)

Cost

- Does the product provide good food value for the money spent?
- Consider cost per serving.

Yeast Bread and Rolls Scorecard

Perfect Score

Flavour and Aroma	40
<ul style="list-style-type: none"> • sweet and nutty tasting • aroma should be sweet, not yeasty 	
General Appearance.....	30
<ul style="list-style-type: none"> • size and shape: well proportioned • even, golden brown colour, top and bottom • tender yet crisp crust • crust about 3 mm thick • rounded crust, free from cracks or bulges 	
Internal Appearance.....	30
<ul style="list-style-type: none"> • texture: soft, smooth, silky, springy crumb • small, evenly distributed cells • colour characteristic of type of bread/roll • uniform; no dark streaks 	
Total	100

Tips For Judging Bread and Rolls

- White breads should be golden coloured on the outside and creamy white on the inside.
- Whole grain breads should have a brown crust, a good distribution of grain and a moist, elastic crumb.
- Sweet breads should have a golden brown exterior with a yellowish grain. The taste should be sweeter than regular bread.
- Rolls should be evenly shaped with rounded tops. They should have a brown or golden-brown crust. The texture is finer than bread, and more elastic.