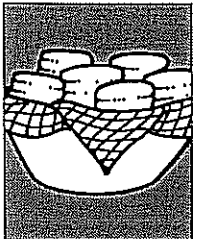


BISCUITS



BISCUITS

Judging Standards

OUTSIDE APPEARANCE

Shape:

Rolled: Symmetrical; fairly smooth, level top

Drop: Irregular, but compact

Size: Uniform; 2 to 3 times the size of the unbaked biscuit

Color: Golden brown on top, sides lighter

Free from excess flour

INSIDE APPEARANCE

Tenderness: Crisp and tender crust

Texture: Light and flaky, peeling off in thin sheets

Medium-fine grain

Slightly moist

FLAVOR

Pleasing

Well blended

No taste of bitterness

SCORE SHEET FOR JUDGING BISCUITS

Standard	Excellent	Good	Improve
OUTSIDE APPEARANCE: 30%			
Rolled - symmetrical, fairly smooth, level top			
Drop - irregular, but compact			
Uniform size - 2 to 3 times size of unbaked biscuit			
Free from excess flour			
Lightweight in proportion to size			
INSIDE APPEARANCE: 40%			
Crisp and tender crust			
Moist and tender inside			
Light and flaky texture, peeling off in thin sheets			
Medium-fine grain texture			
Even cells with no tunnels			
Slightly moist			
Creamy white color			
FLAVOR: 30%			
Pleasing			
Well blended			
No taste of bitterness			