
**4-H NORTH FLORIDA
FAIR:
BAKED GOODS
COMPETITION
HANDBOOK**

Divisions

Division A: Junior Division (8-10 y/o)

Division B: Intermediate Division (11-13 y/o)

Division C: Senior Division (14-18 y/o)

Classes

Classes 1-5: Yeast Baking - Bread, Loaf; Sweet Rolls, Any item not listed

Classes 6-9: Quick Breads - Biscuits, Coffee Cake, Muffins, Scones, Donuts, Any item not listed

Classes 10-18: Cakes - Chocolate, Devil Foods' Layer Cake (any frosting), Light Layer, Nut Layer or Loaf cake, Pound Cake, Fruit/Vegetable Cakes, Cupcakes, Any item not listed

Classes 19-20: Decorated Cakes - Novelty, non-professional; Tiered, non-professional

Classes 21-24: Cookies - Bars, Gluten free, Brownies, Chocolate Chip Cookies, Filled, Rolled, Drop Cookies, Macaroons, Any item not listed

Class 25: Candies/Confections - Caramels, Fudge, Brittle & Toffee, Chocolate Truffles, Hard Candy

Classes 26-30: Pies - Fruit, Chiffon, Cream, Custard, Nut, Gluten-Free, Any item not listed

Class 31: Tarts - All Kinds

Class 32: Healthy Alternatives/Options

Entry Rules

1. Refrigerated items or highly perishable foods WILL NOT be accepted.
2. An exhibitor may make only 1 entry per class.
3. Recipe must be included.
4. Entire recipe required for judging. (Exceptions: ½ loaf bread, ½ dozen biscuits, ½ dozen muffins, ½ cake, ½ pie, ½ dozen cookies).
5. No ready, commercially prepared mixes will be accepted.
6. Exhibit half of a cut cake or pie, leaving cut surface exposed. DO NOT cut decorated cakes.
7. Exhibits must be entered in a disposable container and covered with clear plastic wrap. The recipe is to be attached to the bottom of the container before wrapping. No Names should appear on recipe.
8. Foods will be judged based on appearance, texture, and flavor.
9. Exhibitor cannot use any previous year's recipes.
10. Foods will be discarded after being judged and a picture will be displayed of baked goods.
11. All entries should be dropped off at UF/IFAS Leon County Extension office.

Judging Criteria

1. General appearance
2. Frosting or Crust
3. Texture
4. Crumb
5. Flavor

Quantity Requirements

Cakes, Coffee Cakes – 1 whole cake

Cupcakes – 6

Pies – 1 whole pie, 8-10 inches

Pastries – 6

Breads – 1 whole loaf

Donuts, Scones – 6

Biscuits, Muffins, Rolls – 6

Cookies – 6

Confections – 6

Disqualifications

1. Late delivery of entry.
2. Hair or foreign objects found on the entry.
3. Perishable foods or foods that require refrigeration (i.e. cheesecakes, creams, custards, etc.).
4. Entry does not meet quantity requirements.
5. Entry is considered by judges to be unsafe to taste.
6. Recipe card is missing.
7. Recipes contain commercially prepared mixes.