State Fair 4-H Culinary Challenge Contest Score Sheet

Team Member Names			
Table #	County		

	Excellent	Satisfactory	Needs Improvement	Score Points
Food Preparation			improvement	Points
Appropriate for age, ability, interest. Knows procedures for preparing food. Understands principles of food preparation for their age. Food has pleasing flavor, texture, and quality. Food is appropriate for judging and principles of food safety are considered with choosing the food prepared.				15
Menu				
Foods fit the meal/occasion and are fully explained in their presentation. Variety in: texture, flavor, color, shape, temperature. Recipes and menu presented in the correct format. Includes challenge ingredient in some way.				15
Nutrition				
Knows nutritional contribution of food choices on their menu. Understands how the meal fits MyPlate recommendations. Is aware of ways to reduce fat, sugar, salt, etc. in the meal, if needed.				15
Menu Management				
Understands and incorporates the principles of time management and food preparation into presentation. Shows evidence that they know how to prepare items on menu. Is aware of the cost of preparation of menu/				15
serving.				
Theme/Table Setting Overall effect coordinates with table setting. Centerpiece and table covering appropriate for theme. Theme and occasion obvious "at a glance".				10
Challenge Food Ingredient				
Presentation contained facts about Challenge Food Item accurately and correctly. Information shared on Challenge Food relates to the overall presentation. Challenge ingredient included in shared food item.				10
Presentation/Interview				
 Presentation should (but is not limited to) include: Use of Technology or multi-media. Presentation should include video, pictures, or other appropriate form to convey message. Presentation: 				20
 Ability to convey an accurate message with confidence. Both team members share the presentation equally. 				
RIBBON PLACING:				