

# State Fair 4-H Culinary Challenge Contest Score Sheet

Names of Team Members \_\_\_\_\_ County \_\_\_\_\_

	Excellent	Satisfactory	Needs Improvement	Points
<p><b>Food Preparation:</b> 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.</p>				15
<p><b>Menu:</b> Foods fit the meal/occasion and are fully explained in their presentation. Variety in texture, flavor, color, shape, temperature. Includes challenge ingredient.</p>				15
<p><b>Nutrition:</b> 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.</p>				15
<p><b>Menu Management:</b> Understands 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/serving.</p>				15
<p><b>Theme/Table Setting:</b> Overall effect coordinates with table setting. Centerpiece and table covering appropriate for theme. Theme and occasion obvious "at a glance."</p>				10
<p><b>Challenge Ingredient:</b> Presentation contained facts about Challenge Ingredient accurately. Information shared on Challenge Food relates to the overall presentation.</p>				10
<p>Presentation should include:</p> <ul style="list-style-type: none"> <li>● <b>Use of Technology or multi-media.</b> Presentation should include video, pictures, or other appropriate form to convey message.</li> <li>● <b>Presentation:</b> Ability to convey an accurate message with confidence. Both team members share the presentation equally.</li> </ul>				20
<p>RIBBON PLACING:</p>				