

NATIONAL 4-H FOOD CHALLENGE

PRESENTATION SCORECARD

STATE: _____

TEAM #: _____

ENTRY CATEGORY: _____ Protein _____ Fruit & Vegetable _____ Grains _____ Dairy

	Rating				Comments	Points
	Outstanding	Good	Fair	Needs Improvement		
I. TEAM PRESENTATION						
Knowledge of MyPlate: Exhibits knowledge of food group of individual ingredients, serving amount needed from each group daily, and food group(s) represented in an individual serving of the dish. Dish prepared is representative of entry category. Team also shared personal healthy lifestyles choices based on dietary guidelines.						(15)
Nutrition Knowledge: Team members know the key nutrients the dish contributes to the diet and the functions of the nutrients, as well as possible healthy substitutions that could be made.						(15)
Food Preparation: Knows and can list the key steps in preparation of dish and function of ingredients.						(10)
Safety Concerns & Practices: Knows and applied food safety concerns in preparation and storage of dish, as well as kitchen safety measures taken in preparation of dish.						(10)
Serving Size Information: Knows and included in presentation the appropriate size of serving and number of servings per dish.						(5)
Cost Analysis: Correctly figured and discussed the total cost of the dish and cost per serving.						(5)
Food Appearance/Quality: Appearance of food (texture, uniformity) is appealing and appetizing; appears to be cooked thoroughly, and has an attractive and appropriate garnish.						(5)
Creativity: Utilized ingredients provided in a creative way and incorporated pantry items into dish.						(5)
Effectiveness of Communication: Displayed effective public speaking skills, including use of voice, poise and personal appearance.						(5)
Teamwork: Each team member contributed to the team presentation.						(5)
II. PREPARATION SCORE	<i>Transfer from preparation scoresheet (Maximum points: 20)</i>					(20)
ADDITIONAL COMMENTS:						Total Points:

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I. TEAM OBSERVATION						
Teamwork: Effective use of communication among team members; each team member has a key role in the preparation phase, whether cooking or preparing presentation						(5)
Safety Concerns & Practices: Team members exhibit knowledge of how to use utensils properly, handle ingredients appropriately to avoid cross contamination, and use caution and safety with heat source and utensils.						(5)
Preparation: Team members display a logical process in mixing and assembling ingredients, practice correct cooking procedures based upon ingredients provided, and complete tasks efficiently and in a logical order.						(5)
Management: Team members use work space efficiently and manage time appropriately. This effective use of time and space should also allow for the preparation table to be clean and picked up at the conclusion of the preparation period.						(5)
ADDITIONAL COMMENTS <i>(based upon observation)</i> :						Total Points: