

# 4-H NATIONAL FOOD CHALLENGE SCORECARD - PREPARATION

State: \_\_\_\_\_ Team #: \_\_\_\_\_

Entry Category:     \_\_\_ Dairy           \_\_\_ Fruit &           \_\_\_ Grains           \_\_\_ Protein  
   Vegetable

Team Observation	Comments	Points	Score
<b><i>Teamwork:</i></b>			
Effective use of communication among team members. Each team member played a key role in the preparation phase, whether cooking or preparing presentation.		5	
<b><i>Safety concerns and practices:</i></b>			
Exhibited knowledge of how to use equipment safely (heat, utensils, sharps, etc.). Handled ingredients appropriately to avoid cross contamination. Personal hygiene aligned with food safety recommendations (hair, nails, jewelry, etc.).		5	
<b><i>Preparation:</i></b>			
Team members displayed a logical process in mixing and assembling ingredients. Practiced correct cooking procedures based upon ingredients provided. Completed tasks efficiently and in a logical order.		5	
<b><i>Management:</i></b>			
Used workspace efficiently and managed time appropriately. Preparation table was clean at the conclusion of the preparation period		5	
<b><i>Additional Comments: (based on observation)</i></b>		Total Points (20)	