

4-H Culinary Challenge Contest Scoresheet

Team Member Name _____

	Excellent	Satisfactory	Needs Improvement	Score Points
Food Preparation 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
Theme/Table Setting Overall effect coordinates with table setting. Centerpiece and table covering appropriate for theme. Theme and occasion obvious "at a glance".				20
Presentation/Interview Presentation should (but is not limited to) include: <ul style="list-style-type: none"> • Use of Technology or multi-media. Presentation should include video, pictures, or other appropriate form to convey message. • Presentation: <ul style="list-style-type: none"> - Ability to convey an accurate message with confidence. 				20
RIBBON PLACING:				