

DISTRICT 3 4-H FOOD CHALLENGE

Junior Scorecard - Preparation



Team Name: _____ Team #: _____

Entry Category: ____Appetizer ____Main Dish ____Side Dish ____Healthy Dessert

Team Observation	Rating				Comments
	Outstanding	Good	Fair	Needs Improvement	
Teamwork: <ul style="list-style-type: none"> Effective use of communication among team members Each team member played a key role in the preparation phase, whether cooking or preparing presentation 					
Safety concerns and practices: <ul style="list-style-type: none"> Exhibited knowledge of how to use equipment safely (utensils, sharps, etc.) Handled ingredients appropriately to avoid cross contamination Personal Hygiene (hair, nails, jewelry, etc.) 					
Preparation: <ul style="list-style-type: none"> Practiced correct cooking/preparation procedures based upon ingredients provided Completed tasks efficiently and in a logical order 					
Management: <ul style="list-style-type: none"> Used work space efficiently Effective use of time Preparation table was clean at the conclusion of the preparation period 					
Additional Comments: (Based on observation)					

DISTRICT 3 4-H FOOD CHALLENGE

Junior Scorecard – Presentation



Team Name: _____ Team #: _____

Entry Category: ____Appetizer ____Main Dish ____Side Dish ____Healthy Dessert

Team Presentation	Rating				Comments
	Outstanding	Good	Fair	Needs Improvement	
Knowledge of MyPlate: <ul style="list-style-type: none"> Basic Food Groups according to MyPlate Told how MyPlate is represented in dish prepared 					
Nutrition Knowledge: <ul style="list-style-type: none"> Knows key nutrition in prepared dish Basic Function of nutrients Healthy substitutions 					
Food Preparation: <ul style="list-style-type: none"> Explained keys steps in how dish was prepared 					
Safety Concerns and Practices: <ul style="list-style-type: none"> Explained food safety according to Fight BAC 					
Cost of Dish: <ul style="list-style-type: none"> Shared estimated total cost of the dish 					
Food Appearance/Quality: <ul style="list-style-type: none"> Food is appealing and appetizing Appeared to be cooked/prepared properly Attractive and appropriate garnish 					
Creativity: <ul style="list-style-type: none"> Used ingredients in a creative way 					
Effectiveness of Communication: <ul style="list-style-type: none"> Displayed effective communication skills Poise and personal appearance 					
Questions: <ul style="list-style-type: none"> Accurately and appropriately answered questions 					
Additional Comments:					