

TEXAS 4-H FOOD SHOW SCORECARD (8/2016)

CONTESTANT NAME: _____

COUNTY: _____

DISTRICT: _____

ENTRY CATEGORY:

<input type="checkbox"/>	Protein	<input type="checkbox"/>	Fruit & Vegetables	<input type="checkbox"/>	Grains	<input type="checkbox"/>	Dairy
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AGE DIVISION:

<input type="checkbox"/>	Junior	<input type="checkbox"/>	Intermediate	<input type="checkbox"/>	Senior
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	Rating				Comments	Points
	Outstanding	Good	Fair	Needs Improvement		
I. PRESENTATION						
How the dish fits the theme	5-4	3	2	1		(5)
Knowledge of MyPlate: Food group of individual ingredients, serving amount needed from each group daily; food group that dish falls into; knowledge of personal healthy lifestyles choices based on dietary guidelines	10-8	7-6	5-3	2-1		(10)
Nutrition Knowledge: Contestant understands what this dish contributes to the diet	10-8	7-6	5-3	2-1		(10)
Food Preparation: Knows the key steps in preparation of food and function of ingredients	10-8	7-6	5-3	2-1		(10)
Food Safety Concerns & Practices: Knows food safety concerns in preparation and storage of dish	10-8	7-6	5-3	2-1		(10)
II. INTERVIEW (category specific questions)						
Knowledge of MyPlate	10-8	7-6	5-3	2-1		(10)
Nutrition Knowledge	10-8	7-6	5-3	2-1		(10)
Food Preparation	10-8	7-6	5-3	2-1		(10)
Food Safety	5-4	3	2	1		(5)
4-H Food & Nutrition Project Activities	5-4	3	2	1		(5)
III. FOOD EVALUATION						
Food Presentation/Quality: Appearance of food (texture, uniformity); garnishing	5-4	3	2	1		(5)
IV. EFFECTIVENESS OF COMMUNICATION						
Voice, poise, personal appearance	5-4	3	2	1		(5)
V. PAPERWORK						
Summary of project experiences	5-4	3	2	1		(5)
ADDITIONAL COMMENTS:				TOTAL POINTS:		