D5 4-H FOOD CHALLENGE SCORECARD: PRESENTATION

County: _____ **Team #:** _____ Jr_____ Int_____ Sr_____

Category: _____ **Appetizer** _____ **Healthy Dessert** _____ **Main Dish** _____ **Side Dish**

Food Preparation Principles: *Included the following: Key steps in how dish was prepared; role and function of main ingredients in dish; knowledge of food science by explanation of cooking processes and food reactions.*		
	Score	___ / 10
Safety Concerns and Practices: *Explained Fight BAC! principles relevant to prepared dish including safe food handling, cross-contamination prevention, temperature control, and proper thermometer use (as applicable to category).*		
	Score	___ / 8
Dish and Serving Size Information: *Dish is appropriate for assigned category. Demonstrated knowledge of serving size for prepared dish.*		
	Score	___ / 4
Knowledge of Dietary Guidelines for Americans (DGA): *Demonstrated the following: knowledge of DGA key points for healthy living; knowledge of DGA food groups and recommended daily servings by calorie levels.*		
	Score	___ / 10
Nutrition Knowledge: *Demonstrated: Knowledge of key nutrients in prepared dish and function of these nutrients, effects on health, and deficiency risks; Knowledge of healthy substitutions and modifications.*		
	Score	___ / 10
Food Appearance, Quality and Creativity: *Prepared dish is appealing and appetizing; Appears to be cooked properly; Garnished appropriately; Ingredients are used in a creative manner with grocery store items incorporated into dish.*		
	Score	___ / 6
Effectiveness of Communication: *Communication skills are effective; Majority of team members presented; Team was poised and professional in appearance.*		
	Score	____/6
Judges Questions: *Questions were answered accurately and appropriately.*		
	Score	____/6
Additional Comments:	**Total Score:**	___ / 60

Judge 1 _____ **Judge 2** _____ **Judge 3** _____