District 12 4-H Food Show | JUNIOR Scorecard

Contestant Name:	County:			
Age Division:	Entry Category:	Entry Category:		
Recipe Title:				
I. INTERVIEW				
Theme: • How does the theme fit with the dish?		(5)		
 Knowledge of MyPlate: Food group(s) represented in dish. Serving amount needed from each group daily for age. How did MyPlate guide choice of dish? How does this dish reflect MyPlate? 		(10)		
Nutrition Knowledge: • Key nutrients of dish and function of those nutrients		(10)		
Food Preparation: • Preparation key principles and function of key ingredients • Healthy substitutions		(10)		
Food Safety Concerns & Practices: • Knows food safety concerns in preparation and storage of dish • Follows FightBAC principles		(10)		
4-H Food & Nutrition Project Activities		(10)		
Additional Judge's Questions		(15)		
II. FOOD PRESENTATION/QUALITY				
Appearance of food (texture, uniformity)Garnishing		(5)		
III. EFFECTIVENESS OF COMMUNICATION				
Voice, poise, personal appearance		(5)		
TOTAL INTERVIEW SCORE				
Additional Comments	Total Interview Points	Possible (80)		
IV. SHOWCASES				
Skill Showcase: Proper demonstration of assigned skill.	Not applicable for JUNIORS	(0)		
V. KNOWLEDGE SHOWCASE				
Knowledge Showcase: • Demonstration of knowledge. (written quiz)	Not applicable for JUNIORS	(0)		
	Total of Interview & Skills Points	Possible (80)		

District 12 4-H Food Show | INTERMEDIATE Scorecard

Contestant Name: County:			
Age Division: Entry Category:			
Recipe Title:			
I. INTERVIEW			
Theme: • How does the theme fit with the dish?		(5)	
 Knowledge of MyPlate: Food group(s) represented in dish. Serving amount needed from each group daily for age. How did MyPlate guide choice of dish? How does this dish reflect MyPlate? 		(10)	
Nutrition Knowledge: • Key nutrients of dish and function of those nutrients		(10)	
Food Preparation: • Preparation key principles and function of key ingredients • Healthy substitutions		(10)	
Food Safety Concerns & Practices: • Knows food safety concerns in preparation and storage of dish • Follows FightBAC principles		(10)	
4-H Food & Nutrition Project Activities		(10)	
Additional Judge's Questions		(15)	
II. FOOD PRESENTATION/QUALITY			
Appearance of food (texture, uniformity)Garnishing		(5)	
III. EFFECTIVENESS OF COMMUNICATION			
Voice, poise, personal appearance		(5)	
TOTAL INTERVIEW SCORE			
Additional Comments	Total Interview Points	Possible (80)	
IV. SHOWCASES			
Skill Showcase: • Proper demonstration of assigned skill.	Not applicable for INTERMEDIATES	(0)	
V. KNOWLEDGE SHOWCASE			
Knowledge Showcase: • Demonstration of knowledge. (written quiz)		(10)	
	Total of Interview & Skills Points	Possible (90)	

District 12 4-H Food Show | SENIOR Scorecard

Contestant Name:	County:		
Age Division:	Entry Category:		
Recipe Title:			
I. PRESENTATION			
Theme: • How does the theme fit with the dish?		(5)	
 Knowledge of MyPlate: Food group(s) represented in dish. Serving amount needed from each group daily for age. How did MyPlate guide choice of dish? How does this dish reflect MyPlate? 		(10)	
Nutrition Knowledge: • Key nutrients of dish and function of those nutrients		(10)	
Food Preparation: • Preparation key principles and function of key ingredients • Healthy substitutions		(10)	
Food Safety Concerns & Practices: • Knows food safety concerns in preparation and storage of dish • Follows FightBAC principles		(10)	
II. INTERVIEW			
Additional Judge's Questions		(15)	
4-H Food & Nutrition Project Activities		(10)	
III. FOOD PRESENTATION/QUALITY			
Appearance of food (texture, uniformity)Garnishing		(5)	
IV. EFFECTIVENESS OF COMMUNICATION			
Voice, poise, personal appearance		(5)	
V. SKILL SHOWCASE			
Skill Showcase: • Proper demonstration of assigned skill.		(10)	
VI. KNOWLEDGE SHOWCASE			
Knowledge Showcase: • Demonstration of knowledge. (written quiz)		(10)	
Additional Comments:			
	Total Points	Possible (100)	