Texas 4-H Food Show | Presentation Scorecard

Contestant Name:	County:				
Entry Category: Appetizer	_ Main Dish	Main Dish Side Dish		Healthy Dessert	
		Comments		Points	Score
. PRESENTATION					
heme: How does the theme fit with the dish?				(5)	
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)	
ood Preparation: Preparation key principles and function of key ingredients Healthy substitutions				(10)	
ood Safety Concerns & Practices: Knows food safety concerns in preparation and storage of dish Follows FightBAC principles				(10)	
I. INTERVIEW (category specific)					<u>'</u>
udge's Questions				(15)	
-H Food & Nutrition Project Activities				(10)	
II. FOOD PRESENTATION/QUALITY					
Appearance of food (texture, uniformity) Garnishing				(5)	
V. EFFECTIVENESS OF COMMUNICATION					
Voice, poise, personal appearance				(5)	
. SKILL SHOWCASE SCORE					•
Proper demonstration of assigned skill.				(10)	
Additional Comments:			Total Points	Possible (90)	