



Name(s) \_\_\_\_\_

School \_\_\_\_\_ Region \_\_\_\_\_ Sub-region \_\_\_\_\_

<b>FOOD PRODUCTION/APPEARANCE/PRESENTATION *</b>				<b>SCORE</b>
<input type="checkbox"/> Most appropriate selection of sizes/shape of dinnerware to enhance food production <input type="checkbox"/> Selected dinnerware wiped free of fingerprints, drips and smudges <input type="checkbox"/> Food color appropriate for recipe				<input type="checkbox"/> Food attractively displayed on selected dinnerware <input type="checkbox"/> All 4 identical plates presented to the judges <input type="checkbox"/> Proper temperatures (hot foods hot and cold foods cold) <input type="checkbox"/> Texture suitable to product
Presentation needs improvement and/or exhibits <b>3 or fewer indicators.</b>  SCORE 0 1 2 3 4 5 6 7 8 9 10	Presentation is acceptable but lacks professional qualities and/or exhibits <b>4-5 indicators.</b>  SCORE 11 12 13	Presentation is pleasing to the palate and attractively displayed exhibiting all <b>6-7 indicators</b>  SCORE 14 15	<b>Comments:</b>  <div style="border: 1px solid black; height: 40px; width: 100%;"></div>	
<b>FOOD PRODUCTION TASTE</b>				
<input type="checkbox"/> Seasoning appropriate to recipe <input type="checkbox"/> Tartness, sweetness, salty and bitter appropriate to recipe <input type="checkbox"/> Food tasted in a sanitized manner during the production and before presentation				<input type="checkbox"/> No off-flavor due to improper food preparation techniques <input type="checkbox"/> Texture suitable to product
Questionable taste needs improvement and/or exhibits <b>2 or fewer indicators.</b>  SCORE 0 1 2 3 4 5 6 7 8 9 10	Adequate but not outstanding taste and/or exhibits <b>3-4 indicators.</b>  SCORE 11 12 13	Pleasing, appropriate taste for food/recipe exhibiting <b>all 5 indicators.</b>  SCORE 14 15	<b>Comments:</b>  <div style="border: 1px solid black; height: 40px; width: 100%;"></div>	

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SAFETY					SCORE
<input type="checkbox"/> Maintains clean area (safety) as work progresses <input type="checkbox"/> Maintains organized work area and floor					<input type="checkbox"/> Follows general safety procedures <input type="checkbox"/> Utilizes tools and equipment safely
Disregard of safety creates unsafe situation.	Safety concerns need to be corrected and/or exhibits <b>2 or fewer indicators.</b>	Shows minimal safety concerns during the event and/or exhibits <b>3 indicators.</b>	Follows safety practices exhibiting all <b>4 indicators.</b>	<b>Comments:</b>	
SCORE 0	SCORE 1 2 3 4 5 6	SCORE 7 8	SCORE 10		
SANITATION ***					
<input type="checkbox"/> Washed hands completely (minimum 20 seconds) <input type="checkbox"/> Re-washes hands when soiled or contaminated <input type="checkbox"/> Cleaned and sanitized area before starting <input type="checkbox"/> Maintains clean (sanitary) area as work progresses					
<input type="checkbox"/> Prevented cross contamination <input type="checkbox"/> Kept ingredients at proper storage/cooking/holding temperatures <input type="checkbox"/> Used and changed gloves according to sanitation standards <input type="checkbox"/> Left area clean and sanitized for the next participants					
Unsanitary situation creates unsafe product.	Sanitary concerns need to be addressed and/or exhibits <b>5 or fewer indicators.</b>	Shows minimal sanitary concerns during event and/or exhibits <b>6-7 indicators.</b>	Follows sanitation practices exhibiting all <b>8 indicators.</b>	<b>Comments:</b>	
SCORE 0	SCORE 1 2	SCORE 3 4	SCORE 5		
WEIGHT AND MEASUREMENT					
<input type="checkbox"/> Converts a recipe by making correct and consistent weight and measurement conversions <input type="checkbox"/> Uses a portion scale correctly and consistently <input type="checkbox"/> Correctly and consistently measure dry and liquid ingredients					
<input type="checkbox"/> Correctly converts temperature between conventional and convection oven <input type="checkbox"/> Properly uses, reads and calibrates a bi-metallic stem thermometer					
Skills need improvement and/or exhibits <b>2 or fewer indicators.</b>	Demonstrates adequate skills but not as precise as needed for the commercial food industry and/or exhibits <b>3-5 indicators.</b>	Demonstrates knowledge and accurate skills exhibiting all <b>5 indicators.</b>	<b>Comments:</b>		
SCORE 0 1 2 3 4 5	SCORE 6 7 8	SCORE 9 10			

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<b>TEAM ORGANIZATION **</b>				
<input type="checkbox"/> Organized and complete job station (mise en place) <input type="checkbox"/> Locates, checks and tests all equipment (including temperatures) to be used <input type="checkbox"/> Communicates clearly and consistently with team members <input type="checkbox"/> Uses time and motion properly		<input type="checkbox"/> Works efficiently as a team leader/member <input type="checkbox"/> Demonstrates confidence in team members and oneself <input type="checkbox"/> Task is completed within time limit or less		
Members lack team organization and work independently and/or exhibit <b>3 or fewer indicators.</b>  SCORE 0 1 2 3 4 5 6 7 8 9 10	Members demonstrate minimal teamwork and/or exhibit <b>4-5 indicators.</b>  SCORE 11 12 13	Effectively and efficiently worked as a team exhibiting <b>6-7 indicators.</b>  SCORE 14 15	<b>Comments:</b>  <div style="border: 1px solid black; height: 40px; width: 100%;"></div>	
<b>DEMONSTRATES INDUSTRY TECHNIQUES</b>				
Selection and usage of tools/equipment lacks understanding and demonstration of skills.  SCORE 0 1 2 3 4 5 6	Selection and usage of tools/equipment occasionally lacks safe and appropriate industry techniques.  SCORE 7 8	Selects and uses all tools/equipment correctly and safely.  SCORE 9 10	<b>Comments:</b>  <div style="border: 1px solid black; height: 40px; width: 100%;"></div>	
<b>DEMONSTRATES KNOWLEDGE</b>				
Fails to answer questions.  SCORE 0	Partial answers show limited knowledge and/or lack of skills and /or confidence.  SCORE 1 2 3	Communicates procedures during demonstrations only when asked and/or answers most questions correctly.  SCORE 4	Communicates procedures correctly and confidently while demonstration and answers all questions correctly concisely, and confidently.  SCORE 5	<b>Comments:</b>  <div style="border: 1px solid black; height: 40px; width: 100%;"></div>

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### TALLY SHEET

<b>Regional/State Rating</b>	PAGE 1 TOTAL _____	Total (Evaluators please initial after rating) _____
<b>3 STAR Rating      90 -100 pts.</b>	PAGE 2 TOTAL _____	Verification of Total Scores (Please Initial) _____
<b>2 STAR Rating      70 - 89 pts.</b>	PAGE 3 TOTAL _____	Room Consultant (Event Chairperson) _____
<b>1 STAR Rating      1 - 69 pts</b>	PAGE 4 TOTAL _____	Lead Consultant (Tally Room) _____
	<b>EVENT TOTAL</b> _____	Final Verification _____

\* First Tiebreaker    \*\* Second Tiebreaker    \*\*\* Third Tiebreaker    (for tiebreaker use total score for criteria)