SENIOR 4-H FAVORITE FOOD SHOW SCORE CARD

300.E-27 (*R--2016*)

Name	Contestant #			County		
Name of Favorite Food						
Total Score (200	pts.) Aver	age Judge	's Score	Placing		
JUDGING CRITERIA	8 – 10 Pts Excellent	6 – 7 Pts Good	3 – 5 Pts Fair	1 – 2 Pts Poor	Judge's Comments	
I. THE EXHIBITOR						
Understands the USDA						
MyPlate recommendations						
Knows Favorite Food nutrients and their functions						
Understands and effectively						
explains Favorite Food preparation						
Communication skills; poise						
Personal appearance: neat,						
well groomed						
II. THE FAVORITE FOOD						
Level of skill required to prepare Favorite Food						
Attractively displayed as entire dish						
or single serving						
Appealing combination of flavors,						
textures, colors, and temperature						
Overall quality of Favorite Food						
Food safety practiced when						
transporting, preparing, and						
serving Favorite Food						
III. THE MENU						
Suitable for favorite food and chosen						
occasion						
Variety of flavors, texture, color						
temperature and shape						
Nutritionally sound, follows MyPlate recommendations						
Creativity in menu planning						
IV. TABLE SETTING / DISPLAY						
Appropriate for foods to be served						
in chosen menu						
Correct placement of table setting						
Menu Poster: correct size, neat,						
attractive, with full day's menu						
Recipe Poster: correct size, neat,						
attractive, list of ingredients with amounts, directions, number of						
servings, cost per serving and						
calories per serving						
Overall attractiveness with						
appropriate centerpiece						
Display area neat and clean			+			
Display alea heat and tiean	1	1	1		1	