

# Texas 4-H Food Show | Scorecard

Contestant Name: \_\_\_\_\_

County: \_\_\_\_\_

Entry Category:    \_\_\_ Main Dish            \_\_\_ Fruit/Veggie            \_\_\_ Bread/Cereal            \_\_\_ Nutritious Snack

Age Division:        \_\_\_ Junior                    \_\_\_ Intermediate            \_\_\_ Senior

	Comments	Points	Score
<b>I. PRESENTATION</b>			
<b>Theme:</b> <ul style="list-style-type: none"> <li>• Is theme represented in this entry?</li> </ul>		(5)	
<b>Knowledge of MyPlate:</b> <ul style="list-style-type: none"> <li>• Food group of individual ingredients</li> <li>• Serving amount needed from each group daily</li> <li>• Food group that dish falls into</li> <li>• Knowledge of personal healthy lifestyles choices based on dietary guidelines</li> </ul>		(10)	
<b>Nutrition Knowledge:</b> <ul style="list-style-type: none"> <li>• Contestant understands what this dish contributes to the diet</li> </ul>		(10)	
<b>Food Preparation:</b> <ul style="list-style-type: none"> <li>• Knows the key steps in preparation of food and function of ingredients</li> </ul>		(10)	
<b>Food Safety Concerns &amp; Practices:</b> <ul style="list-style-type: none"> <li>• Knows food safety concerns in preparation and storage of dish</li> </ul>		(10)	
<b>II. INTERVIEW <i>(category specific)</i></b>			
<b>Judge's Questions</b>		(15)	
<b>4-H Food &amp; Nutrition Project Activities</b>		(5)	
<b>III. FOOD EVALUATION</b>			
<b>Food Presentation/Quality:</b> <ul style="list-style-type: none"> <li>• Appearance of food (texture, uniformity)</li> <li>• Garnishing</li> </ul>		(5)	
<b>IV. EFFECTIVENESS OF COMMUNICATION</b>			
<i>Voice, poise, personal appearance</i>		(5)	
<b>Additional Comments:</b>	<b>Total Points</b>	Possible (75)	
	<b>Additional Deductions</b>		
	<b>Final Score</b>		