

District 2 4-H Food Show Score Sheet Intermediate Division

Name: _____

County: _____

Entry Category Appetizer

Main Dish

Side
Dish

Healthy
Dessert

	Rating				Comments
	Outstanding	Good	Fair	Needs Improvement	
Introduction Presentation: Introduce yourself and your dish and it how fits into the theme	5	4	3	2	
MyPlate What are the basic food groups according to MyPlate and amounts needed daily from each group? Give one example of a specific food that fits into each category.	20	19	18	17	
Nutrients: What are the key nutrients in the dish you prepared and why do you need these nutrients? Which ingredient in your dish provides these nutrients? What happens to the body if you do not get these nutrients?	20	19	18	17	
Preparation and Safety: What are the steps you used in preparing your dish, including food safety specific to your dish? (include Fight BAC principles as appropriate).	20	19	18	17	
Learning Experiences: Please tell us about your Food and Nutrition project experiences this year? Include community service and leadership activities	10	9	8	7	
Communication Skills: Voice, Poise, Presentation and Appearance	20	19	18	17	
Food Presentation: Food appearance, quality, texture, color and aroma	5	4	3	2	
Total Interview Score (possible 100)					

Skill Show Case Score (possible 10)

Knowledge Showcase Score (possible 10)

Updated 09/2021

TOTAL SCORE (possible 120)