

# D-2 4-H Food Show | SENIOR Presentation Scorecard

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

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

Entry Category:    \_\_\_ Appetizer            \_\_\_ Main Dish            \_\_\_ Side Dish            \_\_\_ Healthy Dessert

	Comments	Points	Score
<b>I. PRESENTATION</b>			
<b>Theme:</b> <ul style="list-style-type: none"> <li>How does the theme fit with the dish?</li> </ul>		(5)	
<b>Knowledge of MyPlate:</b> <ul style="list-style-type: none"> <li>Food group(s) represented in dish.</li> <li>Serving amount needed from each group daily for age.</li> <li>How did MyPlate guide choice of dish?</li> <li>How does this dish reflect MyPlate?</li> </ul>		(10)	
<b>Nutrition Knowledge:</b> <ul style="list-style-type: none"> <li>Key nutrients of dish and function of those nutrients</li> </ul>		(10)	
<b>Food Preparation:</b> <ul style="list-style-type: none"> <li>Preparation key principles and function of key ingredients</li> <li>Healthy substitutions</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> <li>Follows FightBAC principles</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>		(10)	
<b>III. 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>			
<ul style="list-style-type: none"> <li>Voice, poise, personal appearance</li> </ul>		(5)	
<b>V. SKILL SHOWCASE SCORE</b>			
<ul style="list-style-type: none"> <li>Proper demonstration of assigned skill.</li> </ul>		(10)	
<b>VI. KNOWLEDGE SHOWCASE SCORE</b>			
<ul style="list-style-type: none"> <li>Questions answered correctly</li> </ul>		(10)	
<b>Additional Comments:</b>		Total Points	Possible (100)