

## 4-H FAVORITE FOOD SHOW SCORE CARD

Name \_\_\_\_\_ Age \_\_\_\_\_ Chk 1<sup>st</sup> year \_\_\_\_\_ Chk Finals \_\_\_\_\_

Name of Favorite Food \_\_\_\_\_

Total Score \_\_\_\_\_ (200 pts.) Average 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
<b>I. THE EXHIBITOR</b>					
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					
<b>II. THE FAVORITE FOOD</b>					
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					
<b>III. THE MENU</b>					
Suitable for favorite food and chosen occasion					
Variety of flavors, texture, color temperature and shape					
Nutritionally sound, follows MyPlate recommendations					
Creativity in menu planning					
<b>IV. TABLE SETTING / DISPLAY</b>					
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					

