

# Jr Chef Judging Sheet - Round 2

Judge's Name: \_\_\_\_\_

Date: \_\_\_\_\_

Team Name: \_\_\_\_\_

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

Recipe Name: \_\_\_\_\_

## Team Entry Binder

Criteria	Points Possible	Points Given	Judges' Comments
Standardized Recipe included	5		
Recipe includes Taste-Teste results	5		
Work Plan: includes all necessary information and Steps	5		
Contestants followed written work plan	5		
Sufficient times allowed and followed for preparation, service and clean-up	10		
<b>Total Points:</b>	<b>30</b>		

## Personal Sanitation

Criteria	Possible Points	Points Given	Judges' Comments
Contestants Attire is appropriate and clean	5		
Hair Nets/Hats	5		
No long earrings, nail polish, jewelry/watches, or visible piercings	5		
Contestants washed hands before beginning and as needed (on-going)	10		
Gloves were used appropriately	5		
<b>Total Points:</b>	<b>30</b>		

## Creativity, Innovation, and Taste Appeal

Criteria	Points Possible	Points Given	Judges' Comments
Recipe has balanced and appropriate textures (Pasta and veg Al dente, tender and moist protein)	8		
Recipe includes a contrast of flavors	8		
Creativity of flavors and ingredients in lieu of salt and saturated fat	10		
Visual Appeal	6		
<b>Total Points:</b>	<b>32</b>		

General Nutrition Knowledge and Interaction			
Criteria	Possible Points	Points Given	Judges' Comments
Contestants had good eye contact and verbal skill when communicating	7		
Contestants demonstrate basic culinary and nutrition knowledge of dish	7		
Contestants were able to answer questions on why Farm to School is important to them and others	6		
<b>Total Points:</b>	<b>20</b>		
Sanitation			
Criteria	Points Possible	Points Given	Judges' Comments
Sani and Cleaning buckets set up correctly and used throughout competition	5		
Tabletops cleaned and sanitized prior to start	5		
Produce cleaned properly	5		
All Items stored at correct temps	10		
Teams cleaned as they went, kept workspace clean and organized	5		
All equipment and food prep area were cleaned, and sanitized after use including countertops, stove, reach-ins, etc	10		
All cooking equipment was washed, rinsed, and sanitized correctly	10		
<b>Total Points:</b>	<b>50</b>		
Culinary Skills			
Criteria	Points Possible	Points Given	Judges' Comments
Use of correct principles and methods of Food Preparation:			
Variety of steps included in the recipe	8		
Adequate culinary and knife skills	10		
Proper use of Equipment and smallwares	10		
Thermometers used and cleaned properly	10		
<b>Total Points</b>	<b>38</b>		
<b>Results</b>	<b>200</b>		

Team Name: \_\_\_\_\_

Judges' INT/Date \_\_\_\_\_