

**2016-2017 District 1 Food Show  
Junior/Intermediate SCORECARD**

**NAME:** \_\_\_\_\_ **County:** \_\_\_\_\_

**ENTRY CATEGORY:**

**Juniors:**

\_\_\_ **Fruit Cobbler**

\_\_\_ **Stuffed Eggs**

\_\_\_ **Crafty Foods**

\_\_\_ **Fruit Salad**

\_\_\_ **Yogurt Dish**

**Intermediates:**

\_\_\_ **Fruit Pie**

\_\_\_ **Ground Meat**

\_\_\_ **Crafty Foods**

\_\_\_ **Fresh Fruit Dish**

\_\_\_ **Cheese Dish**

CATEGORY	COMMENTS	POOR	FAIR	AVG	GOOD	EXC
<b>The Interview</b>						
What are the individual food groups?		1	2	3	4	5
What food group does your recipe fall into?		1	2	3	4	5
How many servings are provided by this recipe?		1	2	3	4	5
How many servings are needed for someone your age and gender from each group daily?		1	2	3	4	5
What are the key nutrients provided by this recipe?		1	2	3	4	5
What key steps were taken to prepare this recipe?		1	2	3	4	5
What are some important ingredients in your recipe and what do they do?		1	2	3	4	5
What food safety practices were taken while preparing this recipe?		1	2	3	4	5
How should this dish be stored?		1	2	3	4	5
What community service, leadership and workshops have you participated in that relate to your 4-H Food and Nutrition project?		1	2	3	4	5
Appearance of food (texture, uniformity)/Garnishing		1	2	3	4	5

Effectiveness of Communication - Voice		1	2	3	4	5
Effectiveness of Communication – Poise		1	2	3	4	5
Effectiveness of Communication – Personal Appearance		1	2	3	4	5

**II. Paperwork**

Complete Recipe		1	2	3	4	5
Summary of Experiences		1	2	3	4	5

(16) (32) (48) (64) (80)

*(80 Total Points Possible)* Total Score: \_\_\_\_\_

**Additional Comments**