CONTESTANT NAME:						
	Outstanding	Good	Fair	Needs Improvement		
I. PRESENTATION				r		
Is theme represented in this entry?	5-4	3	2	1		(5)
Knowledge of MyPlate: Food group of individual ingredients, serving amount needed from each group daily; food group that dish falls into; knowledge of personal healthy lifestyles choices based on dietary guidelines	10-8	7-6	5-3	2-1		(10)
Nutrition Knowledge: Contestant understands what this dish contributes to the diet	10-8	7-6	5-3	2-1		(10)
Food Preparation: Knows the key steps in preparation of food and function of ingredients	10-8	7-6	5-3	2-1		(10)
Food Safety Concerns & Practices: Knows food safety concerns in preparation and storage of dish	10-8	7-6	5-3	2-1		(10)
II. INTERVIEW (category specific)		-	-			-
KnowledgeofMyPlate	10-8	7-6	5-3	2-1		(10)
Nutrition Knowledge	10-8	7-6	5-3	2-1		(10)
Food Preparation	10-8	7-6	5-3	2-1		(10)
Food Safety	5-4	3	2	1		(5)
4-H Food & Nutrition Project Activities	5-4	3	2	1		(5)
III. FOOD EVALUATION		•	•			•
Food Presentation/Quality: Appearance of food (texture, uniformity); garnishing	5-4	3	2	1		(5)
IV. EFFECTIVENESS OF COMMUNICATION						
Voice, poise, personal appearance	5-4	3	2	1		(5)
V. PAPERWORK		-	-			-
Summary of project experiences	5-4	3	2	1		(5)
ADDITIONAL COMMENTS:				TOTAL POINTS: ADDITIONAL DEDUCTIONS:		
				FINAL SCORE:		

2019 DISTRICT 5 4-H FOOD SHOW SCOPECARD