



# Junior Chef Judging Sheet

Judge Number: \_\_\_\_\_

Judge Signature: \_\_\_\_\_

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

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

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

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

Time Management	Points	Score
Recipe is included in packet and is neatly written.	4	
Work Plan for the recipe included in this packet and is neatly written.	2	
Dish was prepared within given time of 1.5 hour's.	2	
All steps needed for preparation were included on plan.	2	
Sufficient times were allowed for preparation, service and clean up in work plan.	2	
Contestants followed their written work plan.	2	
<b>Judges' Comments:</b>	<b>14 Points Possible</b>	
<b>Food Preparation Skills, Safety and Sanitation</b>		
Use of correct principles and methods of food preparation.	12	
All preparation was completed on-site (nothing was prepared ahead of time).	8	
All food preparation equipment and utensils were used safely and properly.	2	
All food was cleaned, stored, and cooked properly.	6	
Thermometer was used for food safety & quality.	6	
Contestants washed hands before handling food.	5	
Contestants' hair was controlled or restrained during dish prep (hair net or hat).	5	
No earrings, nail polish, jewelry or visible piercings	4	
Sanitizing Countertops	4	
Work & serving areas were left clean and tidy, i.e. tables, swept floor, etc.	4	
<b>Judges' Comments:</b>	<b>56 Points Possible</b>	
<b>Recipe Attractiveness and Taste Appeal</b>	<b>Points</b>	<b>Score</b>

Recipe had a pleasing overall appeal	18	
Food was arranged attractively on the plate.	3	
Recipe easily replicated in a lunchroom setting.	20	
Recipe included more than five local ingredients.		
More than five local ingredients earns 1 point per ingredient up to 5 points		
Recipe had a pleasing overall flavor.	18	
Recipe included a contrast in textures, i.e. soft, chewy, crisp, tender, etc.	2	
Recipe included a contrast in flavors, i.e. strong, mild, sweet, tart, salty, etc.	2	
Recipe textures were appropriate, i.e. tender meat, crisp veg, and lump-free gravy.	2	
Natural flavors were enhanced by appropriate seasonings.	4	
Creativity was used in the recipe development	10	
Recipe adheres to NSLP guidelines	15	
<b>Judges' Comments:</b>	<b>99</b>	
	<b>Up to</b>	
	<b>Points</b>	
	<b>Possible</b>	
<b>Contestant Attitude, Appearance and Responses</b>		
Contestants were pleasant and courteous to guests.	5	
Contestant's clothing was appropriate and clean.	5	
Contestant's responses to questions demonstrated their knowledge.	5	
Contestants exhibited knowledge and were able to articulate by the way of a speech, the importance of buying and using local products.	16	
<b>Judges' Comments:</b>	<b>31</b>	
	<b>Points</b>	
	<b>Possible</b>	
<b>Subtract 5 points for each 5 minutes contestants exceed the 2.0 hour time allocation.</b>	<b>-(?)</b>	
<b>Total:</b>	<b>200</b>	

**Fruits and Vegetables:** Beets, Apples, Carrots, Onions, Broccoli, Cauliflower, Potatoes, Corn, Green Beans, Cabbage, Zucchini, Permelon, All varieties of Squash, Pumpkin, Turnips, Sweet Potatoes, Kale, Lettuce, Tomatoes, Cucumbers, Strawberries, Black Raspberries, Blueberries, Blackberries, Watermelon, All varieties of Peppers, Peaches, Okra, Egg Plant, Brussels Sprouts, Celery, Radishes, Herbs.

**Meats:** Beef, Poultry, Pork, Fish, Lamb and Goat

**Grains:** Cornmeal and Whole Wheat Flour

**Dairy:** Milk, Cheese, Butter and Sour Cream

**Plus:** Eggs, Honey and Sorghum