



# Junior Chef Judging Sheet

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

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

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

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

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

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

**Fruits and Vegetables:** Beets, Apples, Carrots, Onions, Broccoli, Cauliflower, Potatoes, Corn, Green Beans, Cabbage, Zucchini, Permelen, 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

Recipe Requirements	Points	Score
Recipe meets the National School Lunch Program meal pattern and nutrition standards.	5	
Recipe incorporates at least one (1) USDA Commodity Food item.	5	
Recipe is replicable by School Nutrition professionals and easily replicated in a lunchroom setting.	5	
<b>Judges' Comments:</b>	<b>15 Points</b>	
Time Management	Points	Score
Recipe and Work Plan are included in packet and must follow template provided.	10	
All steps needed for preparation were included on plan.	8	
Sufficient times were allowed for preparation, service and clean up in work plan.	8	
Contestants followed their written work plan.	8	
Contestants were pleasant and courteous to guests.	2	
<b>Judges' Comments:</b>	<b>36 Points</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.	5	
All food was cleaned, stored, and cooked properly.	6	
Thermometer was used for food safety & quality.	8	
Contestants washed hands before handling food.	5	
Contestants' hair must be completely covered with a hair net.	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	
Contestant's clothing was appropriate and clean.	5	
<b>Judges' Comments:</b>	<b>66 Points</b>	
<b>Creativity, Innovation, and Taste Appeal</b>		
	<b>Points</b>	<b>Score</b>
Recipe has a pleasing overall appeal.	15	
Food was arranged attractively on the plate.	5	
Recipe had a pleasing overall flavor.	15	
Recipe included a contrast in textures, i.e. soft, chewy, crisp, tender, etc.	4	
Recipe included a contrast in flavors, i.e. strong, mild, sweet, tart, salty, etc.	4	
Recipe textures were appropriate, i.e. tender meat, crisp veg, and lump-free gravy.	4	
Natural flavors were enhanced by appropriate seasonings.	6	
Creativity was used in the recipe development.	10	
<b>Judges' Comments:</b>	<b>63 Points</b>	
<b>General Nutrition Knowledge</b>		
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.	15	
<b>Judges' Comments:</b>	<b>20 Points</b>	
<b>Subtract 5 points for each 5 minutes contestants exceed the 1.5 hour time allocation. Disqualified after 15 minutes</b>	-	
<b>Total:</b>	<b>200</b>	
<b>Bonus: 1 point per KY Proud ingredient in excess of five (5) products for a maximum of 5 (circle total amount). *All KY Proud ingredients will be noted in red on the recipe. (Garnish does not count for points)</b>	<b>1,2,3,4,5</b>	
<b>Final Score:</b>		