



Judging Rubric Measurable

This addendum clarifies the judging expectations of the Kentucky Department of Agriculture Farm to School Junior Chef Competition. We want our Judges and student chefs to better understand the judging expectations so that they will be as successful as they can be.

Recipe Requirements	Possible Points	Successful teams will...
Recipe is replicable by School Nutrition professionals and easily replicated in a lunchroom setting.	15	Have the appropriate quantities for each meal component and be within the regulatory nutritional parameters
Judges' Comments:	15 Points	
Time Management		
Recipe and Work Plan are included in packet and must follow template provided.	5	Students were given a template to follow. Recipe and work plan should be completed and easy to understand.
All steps needed for preparation were included on plan.	8	It's important that the work plan is explained and

		followed by each student, they each have a job to do.
Sufficient times were allowed for preparation, service and clean up in work plan.	8	1 ½ hours to cook and serve the dish to the judges. ½ hour to clean up
Contestants followed their written work plan.	13	A must that students follow the work plan during the competition. Each student needs to have a job and know what they are responsible for.
Contestants were pleasant and courteous to guests.	2	Students will be nervous but should be polite and willing to answer questions concerning their dish and the way it's prepared.
Judges' Comments:	36 Points Possible	

Food Preparation Skills and Safety/Sanitation		
Use of correct principles and methods of food preparation.	12	Correct principles and methods for food preparation must be followed. Knowledge of how important safety and sanitation is a must.
All food preparation equipment and utensils were used safely and properly.	5	Used all equipment and utensils appropriately
All food was cleaned, stored, and cooked properly.	8	Clean, store and cook using Food Safety standards
Thermometer was used for food safety & quality.	14	Use of thermometers to ensure food is cooked to the correct temperature is a must

Contestants washed hands before handling food.	5	Properly wash their hands throughout the food preparation
Contestants' hair was controlled or restrained during dish prep (hair net or hat).	5	Prevent hair from contaminating food
No earrings, nail polish, jewelry or visible piercings	4	Remove anything which can contaminate food
Sanitizing Countertops	4	Sanitize countertops following food safety standards
Work & serving areas were left clean and tidy, i.e. tables, swept floor, etc.	4	Leave the working area as they found it
Contestant's clothing was appropriate and clean.	5	Have appropriate tops, bottoms and shoes
Judges' Comments:	66 Points Possible	
Creativity, Innovation, & Taste Appeal	Points	Score
Recipe had a pleasing overall appeal i.e. plating, variety of color how did they use the garnish	15	Have a dish that is appealing to the eye
Recipe had a pleasing overall flavor.	20	Have balanced flavors, texture, variety of color
Recipe included a contrast in textures, i.e. soft, chewy, crisp, tender, etc.	4	Have different textures appropriate for their dish
Recipe included a contrast in flavors, i.e. strong, mild, sweet, tart, salty, etc.	4	Have different flavors appropriate for their dish
Recipe textures were appropriate, i.e. tender meat, crisp veg, and lump-free gravy.	4	Have suitable textures for all ingredients
Natural flavors were enhanced by appropriate seasonings.	6	Not overpower the dish with seasonings

Creativity was used in the recipe development/preparation	10	Showcase originality with their dish
Judges' Comments:	63 Up to Points Possible	
General Nutrition Knowledge		
Contestant's responses to questions demonstrated nutritional knowledge.	5	Be prepared to articulate the nutritional benefits of their dish and how it credits with NSLP guidelines
Contestants exhibited knowledge and were able to articulate by the way of a speech, the importance of buying and using local products.	15	Articulate their understanding of local product's impact on Community food systems
Judges' Comments:	20 Points Possible	
Total:	200	