



Junior Chef Judging Sheet

Judge Name Print: _____

Judge Signature: _____

Date: _____

Recipe Name: _____

Team Name: _____

County: _____

Fruits and Vegetables: Beets, Apples, Carrots, Onions, Broccoli, Cauliflower, Potatoes, Corn, Green Beans, Cabbage, Zucchini, Permelo, 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 Replication and Adaptability		
Recipe is replicable and adaptable by School Nutrition professionals and easily replicated in a lunchroom setting.	15	
Judges' Comments:	15 Points	
Time Management		
	Points	Score
Recipe and Work Plan are included in packet and must follow template provided.	5	
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.	13	
Contestants were pleasant and courteous to guests.	2	
Judges' Comments:	36 Points	

County

Food Preparation Skills, Safety and Sanitation		
Use of correct principles and methods of food preparation.	12	
All food preparation equipment and utensils were used safely and properly.	5	
All food was cleaned, stored, and cooked properly.	8	
Thermometer was used for food safety & quality.	14	
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	
Judges' Comments:	66 Points	
Creativity, Innovation, and Taste Appeal		
	Points	Score
Recipe has a pleasing overall appeal i.e. plating, variety of color and texture.	15	
Recipe had a pleasing overall flavor.	20	
Recipe included a contrast in textures appropriate to dish, 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	
Judges' Comments:	63 Points	
General Nutrition Knowledge		
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	
Judges' Comments:	20 Points	
Subtract 5 points for each 5 minutes contestants exceed the 1.5 hour time allocation. Disqualified after 15 minutes	-	
Total:	200	