



Requirements	Points Available	Points Awarded
<p><b>Criteria:</b> Team completed all steps. Application, Parental Form and Recipe</p> <ul style="list-style-type: none"> <li>• Yes</li> <li>• No (all steps must be complete for applications to be considered)</li> </ul>	No points awarded	Yes/No
<p><b>School Nutrition:</b> Recipe meets NSLP Nutritional guidelines for school meals.</p> <ul style="list-style-type: none"> <li>• Yes</li> <li>• No (must meet standards to be considered)</li> </ul>	No points awarded	Yes/No
<p><b>Kentucky Proud Products:</b> Recipe includes at least five (5) KY Proud ingredients. One bonus point will be given for each additional KY Proud ingredient, up to 5 points. <b>(Recipe may include more than ten (10) KY Proud ingredients, but bonus points awarded will not exceed 5).</b> <b>NOTE:</b> Local items used as garnish do not count towards recipe requirements.</p> <ul style="list-style-type: none"> <li>• Yes (Bonus points may be given for additional ingredients)</li> <li>• No (must have 5 KY Proud ingredients to be considered)</li> </ul>	1, 2, 3, 4, or 5	Yes/No
<p><b>USDA Foods:</b> Recipe incorporates at least one (1) USDA Food item.</p> <ul style="list-style-type: none"> <li>• Yes</li> <li>• No (must be included to be considered)</li> </ul>	No points awarded	Yes/No
<p><b>Recipe Preparation Time:</b> Recipe is replicable by School Nutrition Professionals in less than 1.5 hours. Preparation time includes all steps: prepare, cook, and plate.</p> <ul style="list-style-type: none"> <li>• <b>0 points:</b> Recipe time isn't noted or time is longer than 1.5 hours.</li> <li>• <b>1 point:</b> Preparation time is noted on the recipe and is less than 1.5 hours.</li> </ul>	1 point	

<p><b>Equipment:</b> All required equipment needs are listed.</p> <ul style="list-style-type: none"> <li>• <b>0 points:</b> No equipment is listed.</li> <li>• <b>1 point:</b> Some equipment is missing.</li> <li>• <b>2 points:</b> All equipment is listed.</li> </ul>	2 points	
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<p><b>Ingredients:</b> All required ingredients are listed (in order of usage). Correct units of measure are identified.</p> <ul style="list-style-type: none"> <li>• <b>0 points:</b> Ingredients and/or measurements are not listed.</li> <li>• <b>1 point:</b> Some ingredients are missing, or incorrect measurements are listed.</li> <li>• <b>2 points:</b> All ingredients and measurements are listed.</li> <li>• <b>3 points:</b> All ingredients and measurements are listed. Ingredients are necessary and compliment the dish.</li> </ul>	3 points	
<p><b>Innovative Use of Ingredients:</b> Ingredients are utilized in creative and innovative ways.</p> <ul style="list-style-type: none"> <li>• <b>0 points:</b> Ingredient use is not innovative.</li> <li>• <b>1 point:</b> Ingredients are used in creative and innovative ways.</li> </ul>	1 point	
<p><b>Instructions:</b> All required steps are listed. Instructions make sense and flow. Instructions are easy to understand and follow.</p> <ul style="list-style-type: none"> <li>• <b>0 points:</b> Instructions not listed.</li> <li>• <b>1 point:</b> Instructions have missing steps or improper flow.</li> <li>• <b>2 points:</b> Instructions are clear and include all necessary steps.</li> <li>• <b>3 points:</b> Instructions are clear and include all necessary steps. Instructions include descriptions to accurately perform the culinary technique.</li> </ul>	3 points	
<p><b>Food Safety:</b> Food safety principals are noted in the recipe instructions. For example: fresh fruits and vegetables must be washed; cooked foods must be cooked to the appropriate internal temperatures; correct temps must be annotated in the recipe.</p> <ul style="list-style-type: none"> <li>• <b>0 points:</b> No food safety instructions are noted in recipe.</li> <li>• <b>1 point:</b> Some food safety instructions are noted in recipe.</li> <li>• <b>2 points:</b> Food safety instructions are noted throughout recipe.</li> </ul>	2 points	

<p><b>Taste Test:</b> Team completes taste test and utilizes feedback received.</p> <ul style="list-style-type: none"> <li>• <b>0 points:</b> The recipe was not found to be acceptable by 85 percent or more of tasters and modifications were not made to the recipe.</li> <li>• <b>1 point:</b> 85 percent or more of tasters found the recipe to be acceptable. If the recipe was not acceptable by 85 percent of testers, modifications were made to the recipe.</li> </ul>	1 point	
<p><b>Student Acceptability:</b> Recipe incorporates elements that align with student acceptability.</p> <ul style="list-style-type: none"> <li>• <b>0 points:</b> Recipe is not student friendly.</li> <li>• <b>1 point:</b> Recipe is student friendly.</li> </ul>	1 point	
<p><b>Nutrient Analysis:</b> Nutrient analysis of recipe is reviewed. Modifications to recipe are made if needed.</p> <ul style="list-style-type: none"> <li>• <b>0 points:</b> Recipe does not meet nutrient analysis requirements and no modifications were made.</li> <li>• <b>1 point:</b> Recipe meets nutrient requirements. If recipe does not meet nutrient requirements and modifications were needed, adjustments were made.</li> </ul>	1 point	
<p><b>Recipe Photograph:</b> Recipe photograph of one serving of the recipe dish.</p> <ul style="list-style-type: none"> <li>• <b>0 points:</b> Photograph is not original or does not reflect recipe submitted.</li> <li>• <b>1 point:</b> Photograph shows one serving of recipe.</li> <li>• <b>2 points:</b> Photograph shows one serving of the recipe. Food is attractive and well displayed. Food is colorful and appetizing.</li> </ul>	2 points	
<p><b>Recipe Name:</b> Recipe name is creative and is reflective of dish.</p> <ul style="list-style-type: none"> <li>• <b>0 points:</b> Recipe name is not original and does not reflect recipe.</li> <li>• <b>1 point:</b> Recipe name reflects dish.</li> <li>• <b>2 point:</b> Recipe is creative and reflects dish.</li> </ul>	2 points	
<p><b>Recipe Description:</b> Recipe description includes language for dish's texture, flavor, and ingredients.</p> <ul style="list-style-type: none"> <li>• <b>0 points:</b> Recipe description does not describe dish.</li> <li>• <b>1 point:</b> Description of dish is provided.</li> <li>• <b>2 points:</b> Description identifies texture, flavor, and ingredients.</li> </ul>	2 points	

<b>Total Points</b>	<u>26</u> points	
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