**JUDGE’S SCORE CARD**

- Better Breakfast (Jr)
- Dairy Foods (Jr, Sr)
- Festive Foods for Health (Jr, Sr)
- Food Fare (Jr., Sr.)
- Pizza (Jr.)

<table>
<thead>
<tr>
<th>LABORATORY</th>
<th>MAXIMUM SCORE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grooming - appearance</td>
<td>5</td>
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<tr>
<td>Technique (skilled work)</td>
<td>20</td>
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<tr>
<td>Laboratory management</td>
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<tr>
<td>Food handling, storage and safety</td>
<td>10</td>
</tr>
<tr>
<td>Finished product</td>
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<tr>
<td>Table setting</td>
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<tr>
<td>Food</td>
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<tr>
<td>Knowledge of subject</td>
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</tbody>
</table>

**COUNTY**

**DISTRICT**

**NAME**

**TOPIC**

**NUMBER**

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**GROOMING**

- Appropriately dressed for lab work
- Neatness

**TECHNIQUE**

- Used recommended techniques and principles for preparing the product
- Used appropriate equipment and utensils

**LABORATORY MANAGEMENT**

- Organization of work area
- Neatness of work area
- Managed lab time well

**FOOD HANDLING, STORAGE AND SAFETY**

- Washed hands before preparing food
- Demonstrated safe handling of food and equipment
- Used recommended food safety practices in transporting and storing meat, dairy and other perishable products for the project.

**FINISHED PRODUCT**

- Met the daily nutritional needs for a meal
- Balanced in texture, flavor and color
- Considered personal or family needs in planning
- All food groups from MyPlate represented
- (Exception: Only 4 of 5 needed for Better Breakfast)

**TABLE SETTING**

- Correct placement of flatware, when appropriate
- Suitable display of finished product

**FOOD**

- Appealing appearance
- Tasty in flavor, no ingredient over-bearing
- All ingredients cooked until done

**RECIPE**

- Knowledge of My Plate and major nutrients found in each food group used
- Knowledge of food preparation techniques appropriate for product prepared
- Knowledge of meal planning, as appropriate for project
- Understanding of role prepared dish has in daily diet.

**TOTAL SCORE**

Revised 9/15