





County: District:		Food, Nutrition & Health Labs		
4-H'ers Name:	Ju	dge's Scorecard for 4 th	– 6 th Grade	
Dish:				
Number: Grade:		Between Meal Snacks	Food Fare	
Judge's Name:				
		LABORATORY	_/50 points	
Grooming – Appearance	/5	Notes:		
Appropriately Dressed for Lab work				
Neatness				
Technique (Skilled Work)	/20			
Used recommended techniques and principles				
for preparing the product				
Used appropriate equipment and utensils				
Laboratory Management	/10			
_Organization of work area				
Neatness of work area				
Managed lab time well and within 1 hour limit				
Food Handling, Storage, and Safety	/15			
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				

	FIN	ISHED PRODUCT	30 points
Food	/10	Notes:	
Appealing appearance			
Tasty in flavor, no ingredient over-bearing			
Recipe	/10		
Met the nutritional needs for a snack			
Balanced in texture, flavor and color			
Display	/10		
Organization and creativity of display			

KNOWLEDGE OF SUBJECT			/20 points
Knowledge of My Plate food groups	/20	Notes:	
Knowledge of food preparation techniques			
appropriate for product prepared			
Understanding of role prepared dish has in			
daily diet.			
Total Score =			/100 points

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