

EXHIBITOR #: _____ PRODUCT: _____

UNIT #: _____ CLASS #: _____ AGE: _____

SALAD WITH HOMEMADE DRESSING

SCORE SHEET #11

	<u>MAXIMUM POINTS</u>	<u>SCORE</u>	
<u>APPEARANCE</u> (40)			
Vegetables are fresh and clean	10	_____	
Contrast in color and shape	10	_____	
Cut or torn into bite sized pieces	10	_____	
Arranged attractively on plate or in a bowl	10	_____	
<u>TEXTURE</u> (20)			
Vegetables are characteristically crisp or firm	10	_____	
Dressings, compliment chosen vegetables	10	_____	
<u>FOOD VALUE</u> (10)			
Vegetables compliment each other in nutritional value	10	_____	
<u>NEW SKILLS LEARNED</u> (30)			
Ingredients, preparation time and manner of serving	15	_____	
Presentation, knowledge of recipe, tools, preparation	15	_____	
	TOTAL	100	
<u>RATING</u>		_____	
<u>Excellent</u> 100-90	<u>Very Good</u> 89-80	<u>Good</u> 79-70	<u>Fair</u> 69-0

COMMENTS: