

EXHIBITOR #: \_\_\_\_\_ PRODUCT: \_\_\_\_\_

UNIT #: \_\_\_\_\_ CLASS #: \_\_\_\_\_ AGE: \_\_\_\_\_

**CHOPPED MEAT DISH**

**SCORE SHEET #10**

	<b><u>MAXIMUM POINTS</u></b>	<b><u>SCORE</u></b>
<b>APPEARANCE (30)</b>		
Attractive	10	_____
Dish size appropriate for contents	10	_____
Contrast in color and shape	10	_____
<b>INGREDIENTS (30)</b>		
Fully cooked, tender and moist	15	_____
Flavorings (spices, marinade, etc.) well blended in proportion to each other and appropriate for dish	15	_____
<b>FLAVOR (10)</b>		
Taste pleasing	10	_____
<b>CREATIVITY (10)</b>		
Imaginative use of ingredients appropriate to ability and interest of participant.	10	_____
<b>NEW SKILLS LEARNED (20)</b>		
Knowledge of appropriate recipe, nutrition, possible substitution, presentation	20	_____
	<b>TOTAL . . . 100</b>	_____

**RATING**

<b><u>Excellent</u></b>	<b><u>Very Good</u></b>	<b><u>Good</u></b>	<b><u>Fair</u></b>
<b>100-90</b>	<b>89-80</b>	<b>79-70</b>	<b>69-0</b>

**COMMENTS:**