

CRITERIA (continued)	Points		Comments
	Possible	Earned	
3. TIME MANAGEMENT—10 possible points <ul style="list-style-type: none"> Planned a dish that fit capabilities of the individual Did not run over scheduled time Allowed sufficient time to clean up, pack supplies, and visit 	10		
4. EDUCATIONAL DISPLAY—30 possible points <p>EDUCATIONAL VALUE (10)</p> <ul style="list-style-type: none"> Includes accurate, factual information about the production and/or processing of the featured food Has one main idea, presented clearly and briefly Appropriate for audience <hr/> <p>DESIGN (10)</p> <ul style="list-style-type: none"> Attracts attention and holds viewer interest Has one center of interest Uses color effectively Lettering easy to read from 10 feet <hr/> <p>ORIGINALITY, CREATIVITY, NEATNESS (10)</p> <ul style="list-style-type: none"> Shows imagination, creative thought, originality General appearance is neat, simple, orderly 	10		
5. JUDGE'S INTERVIEW—15 possible points <ul style="list-style-type: none"> Able to discuss nutritional quality of featured food (5) Able to discuss historical and/or cultural aspects (5) Able to discuss principles of preparing featured food (5) 	5		
TOTAL SCORE			
1. QUALITY OF FOOD PREPARED	15		
2. FOOD PREPARATION SKILLS	30		
3. TIME MANAGEMENT	10		
4. EDUCATIONAL DISPLAY	30		
5. JUDGE'S INTERVIEW	15		
TOTAL POINTS	100		

Suggested rating: 90–100 = blue; 80–89 = red; 70–79 = white.

Award _____

Judge's name _____ (optional)