

Foods and Nutrition Virtual Judging Scoresheet

Participant Name: _____

Club: _____

Unit/Item # : _____

<p><u>Introduction</u> (Introduction information complete, Video between 3-5 minutes) 5 Points</p>	
<p><u>Mis en Place</u> (Uses proper measuring tools, safe technique, good sanitation-hair tied back, washes hands, separate cutting boards for meat/non-meat) 30 Points</p>	
<p><u>Preparation</u> (Product is mixed properly, timely, workspace is kept neat,) 30 Points</p>	
<p><u>Final Product</u> (Visually pleasing, cooked through) 15 Points</p>	
<p><u>Serving</u> (Aesthetically plated, nice garnishment) 20 Points</p>	
<p><u>Miscellaneous</u> (extra credit given for a good story, excellent knowledge exhibited of techniques, anything you add “extra”) Up to 5 Points</p>	
<p>Total:</p>	

Excellent 90-100, Very Good 80-89 Good 70-79, Fair 60-69

Comments: