

EXHIBITOR #: _____ PRODUCT: _____

UNIT #: _____ CLASS #: _____ AGE: _____

FRUIT CUP OR GELATIN

SCORE SHEET #1

SOME CHARACTERISTICS OF EXCELLENT FRESH FRUIT SALAD: Use fresh fruit that have a pleasing contrast in color, texture, and flavor. Be sure the fruit are cold and cut or torn to bite-sized pieces.

	<u>MAXIMUM POINTS</u>	<u>SCORE</u>
<u>APPEARANCE (40)</u>		
Fruits are fresh and clean, excluding store prepared	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 (30)</u>		
Fruits and gelatin are characteristically crisp or firm	10	_____
Dressings, compliment chosen fruits	10	_____
<u>FLAVOR & FOOD VALUE (20)</u>		
Nutritive content, fruits compliment each other in nutritional value	10	_____
Good characteristic of kind, no off flavors	10	_____
<u>NEW SKILLS LEARNED (20)</u>		
Ingredients, preparation time and manner of serving	10	_____
Presentation, knowledge of recipe, tools, preparation		10 _____

	TOTAL	100 _____

RATING

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

COMMENTS: