

EXHIBITOR #: _____ PRODUCT: _____

UNIT #: _____ CLASS #: _____ AGE: _____

OVEN BAKED CHICKEN

SCORE SHEET #24

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

	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: