

Food Preservation

Name: _____

Club: _____

Level: _____

Age: _____

Project: _____

Year in Project: _____

Title of Entry: _____

I. Member Presentation (score each 1 - 4)

	Neat, clean, well groomed
	Hair tidy, if long pulled back from face
	Hands and nails clean - no nail polish
	Not touching mouth or face with hands
	Carried and set up food without assistance

Score
/ 20

Comments:

II. Food Presentation (score each 1 - 4)

	Eye appeal
	Flavor
	Quality and texture
	Appropriate base or serving container
	Appropriate level of difficulty for age and experience

Score
/ 20

Comments:

III. Knowledge About Food (score each 1 - 4)

	Food preparation
	Knowledge of nutritional value
	Food safety and handling
	Food handling
	Appropriate serving utensils

Score
/ 20

Comments:

IV. Communication Skills (score each 1 - 4)

	Eye Contact
	Confidence level
	Ability to introduce self to judges
	Prepared for presentation
	Volume of voice level

Score
/ 20

Comments:

V. Preservation (score each 1 - 4)

	Creativity
	Project related food included in dish
	Knows type of preservation method used
	Uses proper jar or container
	Jar or container is properly sealed

Score
/ 20

Comments:

Total Score
/ 100

Judge's Signature _____

Judge's Signature _____

	Score	Award
	96-100	Gold Medal
	90-95	Blue Ribbon
	80-89	Red Ribbon
	60-79	White Ribbon