4-H FOOD CHALLENGE SCORECARD - PRESENTATION

| Team Name: | | Team #: | |
|--|-----------------------------|-------------------------|-------|
| Entry Category: Main Dish | _ Fruit/Veggie Bread/Cereal | Nutritious | Snack |
| Team Presentation | Comments | Points | Score |
| Knowledge of MyPlate: | | | |
| Serving sizes and examples of each group in MyPlate | | 4 | |
| Told how MyPlate represented in dish prepared | | 3 | |
| Team shared healthy lifestyle choices based on dietary guidelines | | 2 | |
| Nutrition Knowledge: | | | , |
| Knows key nutrition in prepared dish | | 6 | |
| Function of nutrients | | 5 | |
| Healthy substitutions | | 4 | |
| Food Preparation: | | | |
| Listed & explained steps in how dish was prepared | | 4 | |
| Explained function of ingredients in dish | | 4 | |
| Safety Concerns and Practices: | | | |
| Explained food safety according to Fight BAC | | 5 | |
| Serving Size Information: | | | |
| Demonstrated knowledge of serving size for prepared dish | | 4 | |
| Shared estimated cost of the prepared dish and indi- vidual serving | | 2 | |
| Food Appearance/Quality: | | | _ |
| Food is appealing and appetizing | | 3 | |
| Appeared to be cooked properly | | 2 | |
| Attractive and appropriate garnish | | 3 | |
| Creativity: | | ' | , |
| Used ingredients in a creative way | | 5 | |
| Incorporated pantry items into dish or garnish | | 3 | |
| Effectiveness of Communication: | | | |
| Displayed effective communication skills | | 6 | |
| Poise and personal appearance | | 4 | |
| Questions: | | | |
| Accurately and appropriately answered questions | | 6 | |
| Additional Comments: | | | |
| | | Total Points (75) | |