

## 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

Comments:

Score
/ 20

## 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

Comments:

Score
/ 20

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

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

Comments:

Score
/ 20

**IV. Communication Skills (score each 1 - 4)**

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

Comments:

<b>Score</b>
<b>/ 20</b>

**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

Comments:

<b>Score</b>
<b>/ 20</b>

<b>Total Score</b>
<b>/ 100</b>

Judge's Signature \_\_\_\_\_

Judge's Signature \_\_\_\_\_

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