

County: _____ District: _____
4-H'ers Name: _____
Dish: _____
Number: _____ Grade: _____
Judge's Name: _____

**Food, Nutrition & Health Labs  
Judge's Scorecard for 4<sup>th</sup> – 6<sup>th</sup> Grade**

\_\_ Between Meal Snacks    \_\_ Food Fare

**LABORATORY \_\_\_\_\_ /50 points**

<b>Grooming – Appearance</b> __ Appropriately Dressed for Lab work __ Neatness	___ /5	Notes:
<b>Technique (Skilled Work)</b> __ Used recommended techniques and principles for preparing the product __ Used appropriate equipment and utensils	___ /20	
<b>Laboratory Management</b> __ Organization of work area __ Neatness of work area __ Managed lab time well and within 1 hour limit	___ /10	
<b>Food Handling, Storage, and Safety</b> __ Washed hands before preparing food __ Demonstrated safe handling of food and equipment __ Used recommended food safety practices in transporting and storing meat, dairy and other perishable products for the project	___ /15	

**FINISHED PRODUCT \_\_\_\_\_ 30 points**

<b>Food</b> __ Appealing appearance __ Tasty in flavor, no ingredient over-bearing	___ /10	Notes:
<b>Recipe</b> __ Met the nutritional needs for a snack __ Balanced in texture, flavor and color	___ /10	
<b>Display</b> __ Organization and creativity of display	___ /10	

**KNOWLEDGE OF SUBJECT \_\_\_\_\_ /20 points**

__ Knowledge of My Plate food groups __ Knowledge of food preparation techniques appropriate for product prepared __ Understanding of role prepared dish has in daily diet.	___ /20	Notes:
---	---------	--------

<b>Total Score = _____ /100 points</b>
--