



## Cloverleaf Project Achievement Food Lab Scorecard for 4<sup>th</sup> – 6<sup>th</sup> Grade

4-H'er Name: \_\_\_\_\_ County: \_\_\_\_\_ Grade: \_\_\_\_\_

Dish: \_\_\_\_\_ Table Number: \_\_\_\_\_

Judge Name: \_\_\_\_\_ Circle One: Between Meal Snacks    Food Fare

| SCORING CRITERIA                                                                                                                                                                                                                 |           |               |        |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|---------------|--------|
| I. Laboratory (50 points possible)                                                                                                                                                                                               | MAX SCORE | JUDGE'S SCORE | Notes: |
| <b>Grooming/Appearance</b><br>Clean, neat, and appropriately dressed for lab work with apron, hairnet, closed-toe shoes, no jewelry, no nail polish or false nails                                                               | 5         |               |        |
| <b>Techniques/Skilled Work</b><br>Used recommended techniques and principles with the appropriate equipment and utensils, including measuring                                                                                    | 20        |               |        |
| <b>Work Area Management</b><br>Area remained organized, neat, and clean throughout recipe preparation. Time was managed effectively (within one hour)                                                                            | 10        |               |        |
| <b>Food Handling, Storage, and Safety</b><br>Washed hands before and throughout recipe prep, demonstrated safe handling of food including transportation, appropriately used gloves, no bare hand contact with ready-to-eat food | 15        |               |        |
| <b>Total for Laboratory (Max points 50):</b>                                                                                                                                                                                     |           |               |        |

| II. Finished Product (30 points possible)                                                                                                                      | MAX SCORE | JUDGE'S SCORE | Notes: |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|---------------|--------|
| <b>Food</b><br>Appealing appearance and flavor, with no single ingredient overpowering the dish                                                                | 10        |               |        |
| <b>Creativity and Recipe</b><br>Creative snack that meets the nutritional needs for a snack, at least two food groups represented, accurate serving size info. | 10        |               |        |
| <b>Display</b><br>Display is organized and creative. Food demonstrates balance in texture, flavor, and color                                                   | 10        |               |        |
| <b>Total for Finished Product (Max points 30):</b>                                                                                                             |           |               |        |

| III. Knowledge of Subject (20 points possible)                                                                                                                                                        | MAX SCORE | JUDGE'S SCORE | Notes: |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|---------------|--------|
| <b>Knowledge of Subject</b><br>Demonstrates knowledge of food groups, food safety and preparation, and the role of the prepared dish in a balanced diet. Judges should ask age-appropriate questions. | 20        |               |        |
| <b>FOOD FARE ONLY:</b> 10 of the 20 points in this section should be based on the budget-friendly recipe, knowledge, and explanation                                                                  |           |               |        |
| <b>Knowledge of Subject Total (Max points 20):</b>                                                                                                                                                    |           |               |        |

**Total (Max points 100):**

## Cloverleaf Food Lab - Judge's Scorecard Descriptions

This scoring guide is designed to support consistent judging of Food Lab competitions

| CATEGORY                         | SCORING CRITERIA                                                                                                                                                                                                                       | POINT RANGES                                                                                   |                                                                             |                                                                              |                                                      |
|----------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------|------------------------------------------------------------------------------|------------------------------------------------------|
| <b>Laboratory</b><br>(50 points) | <b>Grooming/Appearance</b><br>Clean, neat, and appropriately dressed for lab work with apron, hairnet, closed-toe shoes, no jewelry or nail polish/false nails                                                                         | <b>5</b><br>Participant is fully prepared and appropriately dressed for lab work               | <b>4 - 3</b><br>Minor issues that do not impact safety                      | <b>2 - 1</b><br>Multiple concerns with appearance or attire                  | <b>0</b><br>Unsafe or inappropriate attire           |
|                                  | <b>Techniques/Skilled Work</b><br>Used recommended techniques and principles with the appropriate equipment and utensils, including measuring                                                                                          | <b>20 - 18</b><br>Participant uses correct measuring utensils and equipment with proper skills | <b>17 - 14</b><br>Mostly correct techniques with minor errors               | <b>13 - 8</b><br>Some incorrect techniques or demonstrated uncertainty       | <b>7 - 0</b><br>Incorrect or unsafe techniques       |
|                                  | <b>Work Area Management</b><br>Area remained organized, neat, and clean throughout recipe preparation. Time was managed effectively, and the recipe was completed within one hour.                                                     | <b>10 - 9</b><br>Highly organized and efficient throughout the lab                             | <b>8 - 6</b><br>Generally organized with minor lapses                       | <b>5 - 3</b><br>Frequently disorganized or demonstrated poor time management | <b>2 - 0</b><br>Poor organization or time management |
|                                  | <b>Food Handling, Storage and Safety</b><br>Washed hands before and throughout recipe preparation; demonstrated safe handling of food including transportation, appropriately used gloves, no bare hand contact with ready-to-eat food | <b>15-14</b><br>Excellent and consistent food safety practices                                 | <b>13 - 10</b><br>Minor safety errors that do not create a significant risk | <b>9 - 5</b><br>Inconsistent or limited understanding of food safety         | <b>4 - 0</b><br>Unsafe practices observed            |

| CATEGORY                               | SCORING CRITERIA                                                                                                                                                 | POINT RANGES                                                                    |                                                                   |                                                                     |                                                                         |
|----------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------|-------------------------------------------------------------------|---------------------------------------------------------------------|-------------------------------------------------------------------------|
| <b>Finished Product</b><br>(30 points) | <b>Food</b><br>Appealing appearance and flavor, with no single ingredient overpowering the dish                                                                  | <b>10 - 9</b><br>High-quality food with excellent flavor and appearance         | <b>8 - 6</b><br>Generally good quality with minor issues          | <b>5 - 3</b><br>Noticeable issues with flavor or appearance         | <b>2 - 0</b><br>Poor quality or improperly prepared food                |
|                                        | <b>Creativity &amp; Recipe</b><br>Creative snack that meets the nutritional needs for a snack, at least two food groups represented, accurate serving size info. | <b>10 - 9</b><br>Recipe meets all criteria with strong creativity and nutrition | <b>8 - 6</b><br>Recipe meets most criteria with minor limitations | <b>5 - 3</b><br>Recipe meets some criteria with several limitations | <b>2 - 0</b><br>Recipe does not meet nutritional or creativity criteria |
|                                        | <b>Display</b><br>Display is organized and creative. Food demonstrates balance in texture, flavor, and color                                                     | <b>10 - 9</b><br>Attractive and appropriate presentation                        | <b>8 - 6</b><br>Adequate presentation with minor issues           | <b>5 - 3</b><br>Disorganized or distracting presentation            | <b>2 - 0</b><br>No effort toward presentation                           |

| CATEGORY                                   | SCORING CRITERIA                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        | POINT RANGES                                                        |                                                      |                                                      |                                                  |
|--------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------|------------------------------------------------------|------------------------------------------------------|--------------------------------------------------|
| <b>Knowledge of Subject</b><br>(20 points) | <b>Knowledge of Subject</b><br>Demonstrates knowledge of food groups, food safety and preparation, and the role of the prepared dish in a balanced diet. Judges should ask age-appropriate questions.<br><b>FOOD FARE ONLY:</b><br><u>10 of the 20 points should be based on budget-friendly recipe, knowledge, &amp; explanation</u>                                                                                                                                                                   | <b>20 - 18</b><br>Strong, confident understanding of subject matter | <b>17 - 14</b><br>Good understanding with minor gaps | <b>13-8</b><br>Limited or inconsistent understanding | <b>7-0</b><br>Minimal understanding demonstrated |
|                                            | <b>Suggested Questions: Please make sure these are developmentally appropriate (age and skill)</b> <ul style="list-style-type: none"> <li>• While preparing this recipe, what did you do to keep the food safe?</li> <li>• How did you safely transport your food to the contest today?</li> <li>• Tell me what food groups are included in the dish you are preparing.</li> <li>• Why is it important to eat plenty of fruit and vegetables?</li> <li>• How is this recipe budget-friendly?</li> </ul> |                                                                     |                                                      |                                                      |                                                  |