**Maine Farm to School Cook- Off Scoring Sheet**

Team Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Meal: Lunch

**Creative use of local challenge ingredient (carrots)**

1 2 3 4 5

Poor creativity/transformed ingredient Very creative/transformed ingredient

**Presentation and Appearance**

1 2 3 4 5

Poor Presentation Attractive, appealing

**Taste and Flavor**

1 2 3 4 5

Poor taste/flavor Great taste/flavor

**Feasibility in a school kitchen**

1 2 3 4 5

Should not be offered in a school Could easily be prepared in a school

**Food Safety and Sanitation**

1 2 3 4 5

Poor use of food safety Great food safety practices

**Teamwork and Division of Work**

1 2 3 4 5

Lacked teamwork & student involvement Great teamwork & student involvement

**Time Management**

1 2 3 4 5

Poor time management Managed time well

**Comments**

|  |
| --- |
|  |
|  |

Score: \_\_\_\_\_\_\_\_\_ (Maximum of 35 points)

Deductions:

Bonus:

**Total score: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Point deductions:**

5 points- pre-made item brought to competition (all prep must be completed on site)

5 points- not plating on time

5 points- missing meal component (note: milk can be excluded)

5 points- missing USDA Food (one USDA food required)

3 points- per missing local food (three local foods (including challenge ingredient) are required)

**Bonus points:**

5 points- recipe tested ahead of time (video provided to DOE)

5 points- lunch food cost under $2.50/meal