## **Maine Farm to School Cook- Off Scoring Sheet** Team Name: \_\_\_\_\_ Meal: Lunch- Non-Vegetarian Creative use of local challenge ingredient (chicken) 1 2 3 4 Poor creativity/transformed ingredient Very creative/transformed ingredient **Presentation and Appearance** 2 3 4 5 1 **Poor Presentation** Attractive, appealing **Taste and Flavor** 2 3 4 5 Poor taste/flavor Great taste/flavor Feasibility in a school kitchen 2 3 4 5 Should not be offered in a school Could easily be prepared in a school **Food Safety and Sanitation** 3 4 Poor use of food safety Great food safety practices **Teamwork and Division of Work** 2 3 4 Lacked teamwork & student involvement Great teamwork & student involvement **Time Management** 2 3 4 1 Managed time well Poor time management 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