Team Name:			Meal: Breakfast		
Creative u	se of lo	ocal chal	lenge	ingredient (eggs)	
1	2	3	4	5	
Poor creativity/transformed ingredi	ent			Very creative/transformed ingredient	
P	resent	ation an	d App	earance	
1	2	3	4	5	
Poor Presentation				Attractive, appealing	
	т	aste and	l Flavo	r	
1	2	3	4		
Poor taste/flavor				Great taste/flavor	
F	easibil	ity in a s	chool	kitchen	
1 Should not be offered in a scho		3	4	5 Could easily be prepared in a school	
		- f - t			
	F000 S	afety an	id Sani	tation	
1 Poor use of food safety		3	4	5 Great food safety practices	
Те	amwoi	rk and D	ivision	of Work	
				4 5	
Lacked teamwork & student involver				at teamwork & student involvement	
	Tir	ne Mana	ageme	nt	
1 Poor time manag	2 ement		4 N	5 Managed time well	
				0	
		Comm	ents		
Score: (Maximum of 35 p	oints)				
Deductions: Bonus:					
Γotal 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- breakfast food cost under \$1.50/meal