



In-Person Participant JUNEAU COUNTY FOODS REVUE Evaluation Sheet



Name _____ Grade _____

Category _____

CATEGORIES	POSSIBLE POINTS	ACTUAL POINTS	COMMENTS
Menu – MyPlate Food Groups Understanding and use of food groups in entry/menu, meal is balanced, healthy choices, variety	15		
Menu – Appetite Appeal Color, presentation, appropriate serving temperature, textures, complimentary flavors	10		
Menu Card Demonstrated appropriate planning and overall knowledge of menu, format and completeness of card, neatness	5		
Table Setting Neatness and coordination of place setting, creativity, use of textures and color, appropriate for meal, table service and presentation, size, color, and design of centerpiece	30		
Food Entry Presentation and Knowledge Knowledge of preparation, correctly prepared, neatness of prepared item, presentation of food, appeal	15		
Judge’s Interview Goals achieved, appropriate level of difficulty for experience, what was learned while preparing exhibit; appearance of participant	25		
TOTAL	100		
Recipe contains Dairy <input type="checkbox"/>	“Best Use of Dairy” Grade Group Award		<input type="checkbox"/>
Recipe contains Eggs <input type="checkbox"/>	“Best Use of Eggs” Grade Group Award		<input type="checkbox"/>

Place: **BLUE RED WHITE CLOVERBUD**