



**In-Person Participant**  
**JUNEAU COUNTY FOODS REVUE**  
**Evaluation Sheet**



Name \_\_\_\_\_ Grade \_\_\_\_\_

Category \_\_\_\_\_

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

Place:            **BLUE      RED      WHITE      CLOVERBUD**