



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



Name _____ Grade _____

Category _____

CATEGORIES	POSSIBLE POINTS	ACTUAL POINTS	COMMENTS
Menu – Food Groups Understanding and use of food groups in entry/menu, meal is balanced, healthy choices, variety	15		
Overall Menu Item Selections – Appetite Appeal Color, presentation, appropriate serving temperature, textures,	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 Honey <input type="checkbox"/>	“Best use of Honey” Grade Group Award <input type="checkbox"/>		

Place: **BLUE** **RED** **WHITE** **CLOVERBUD**