

4-H EGG CHEF CHALLENGE SCORECARD

100 POINTS POSSIBLE

	Maximum Score	Judges Score
I. PROGRAM CONTENT.....		35 ____
Introduction.....	(5) ____	
Visual impact: introduction sparks interest, importance established, purpose outlined.		
General Nutrition Information.....	(10) ____	
Accurate, complete, up-to-date, correct terminology: knowledge of nutrients in eggs, attention to balanced meals, health aspects, appropriate references.		
Knowledge of Eggs.....	(10) ____	
Nutritional value, preparation and storage, functional properties in foods, grading and sizing, use in menu planning, appropriate references.		
Summary of Main Points.....	(5) ____	
Response to Judges' Questions.....	(5) ____	
II. PRESENTATION AND SKILL.....		35 ____
Appearance.....	(5) ____	
Neatly and appropriately dressed, hair neat and restrained, hands and nails cleaned, no distracting jewelry.		
Delivery	(10) ____	
Voice projection, interpretation of information, confidence and speaking ease, avoidance of cliches, general effect on audience.		
Work Techniques.....	(15) ____	
Acceptable food demonstration techniques and equipment, ease and efficiency in work, materials conveniently arranged, work sequence, table and work area clean and neat.		
Visuals	(5) ____	
Appropriate, neat, clean, visually appealing, easily read or seen. Contributes to demonstration.		
III. THE PRODUCT.....		30 ____
Sensory Appeal.....	(15) ____	
Appetizing appearance, aroma, flavor.		
Reason for Selection.....	(5) ____	
Dish is selected for economy, convenience, nutrition or other suitable reasons.		
Health Aspects.....	(5) ____	
Dish appropriate nutritionally for intended use; not exceptionally high in fat, calories, sodium.		
Recipe	(5) ____	
Correctly written, preparation time not excessive, ingredients available and economical. It is appropriate for today's lifestyles.....		
SUBTOTAL.....		____
TOTAL	100	____