



## COMPETITION RECIPES/FORMULAS

COMPETITION FORMAT	
<b>Competition Recipes/Formulas</b>	Recipes/Formulas for the National Leadership Conference will be released annually in the spring and will be available by clicking on the red folder on the next page. <b>Check with your state adviser for district/regional/state recipes.</b>

## PRELIMINARY & FINALIST COMPETITIONS

COMPETITION FORMAT	
<b>Preliminary Competition (If Required)</b>	A preliminary competition will occur if the national competition facility limits the number of possible competitors during the set time. The preliminary competition will consist of a written test taken by all national participants onsite at the National Leadership Conference (NLC). Facility and time limitations will determine the number of finalists proceeding to the food production portion of the competition. Unless indicated otherwise by National FCCLA, the written test will be the American Culinary Federation's Certified Fundamentals Cook written exam.
<b>Finalists Competition</b>	Participants will report to the designated room at the specified time with all required equipment and wearing appropriate, clean attire. Participants will be given the officially published recipe, menu, and ingredients at check-in. Only the official recipes are permitted.

## COMPETITION PROCEDURES & TIME REQUIREMENTS

TIME	LEVELS 3 & 4
<b>10 minutes</b>	Uniform and equipment inventory check.
<b>20 minutes</b>	Identical food items will be available to each participant. No other food products, garnishes, or condiments may be brought to the event unless otherwise stated. Participants will have 20 minutes to organize the work area and obtain supplies if required. Examples of allowable activities include placing equipment, verifying oven temperatures, measuring products, and cleaning/washing products. No products may be cut, peeled, sliced, etc.
<b>1 hour</b>	Participants will have 1 hour to prepare required food products according to recipe specifications.
<b>10 minutes</b>	After 1 hour, participants will present two plates for evaluation of appearance, taste, and temperature.
<b>20 minutes</b>	Participants will have 20 minutes to clean up their workstations and return unused food to the central station.
<b>5 minutes</b>	Evaluators will use the rubric to score and write comments for each participant throughout the session by observing their work habits, techniques, development and use of planning sheet, product presentation, appearance, taste, and creativity. Then, evaluators will meet with each other to discuss participants' strengths and suggestions for improvement.
<b>Total Time: 2 Hours 5 minutes</b>	

## SPECIFICATIONS

SPECIFICATIONS	LEVELS 3 & 4
<b>State Leadership Conference (SLC) Testing</b>	States may administer a culinary knowledge test at regional/district and state competitions if required to determine finalists. A test is not required if it is not needed.
<b>Uniform and Appearance</b>	Participants will be well groomed and wear appropriate, clean attire meeting the following standards: Wear clean and appropriate professional chef attire. This attire consists of any color chef coat or jacket, industry pants or commercial uniform pants, an apron, a hair covering or chef hat, and closed-toe kitchen shoes with non-slip soles and sealed, non-melting uppers ( <b>canvas shoes are not suitable</b> ). For accessories, limit them to a watch; no other jewelry or accessories are allowed. Facial hair is permitted if adequately covered. If your hair extends beyond the neckline, it must be properly restrained with a hairnet. Keep makeup minimal, and avoid using cologne. In cases where nail polish or artificial nails are worn, gloves are required. Chef attire may feature acceptable graphics such as the FCCLA logo, school, chapter, or state name or logo, and individual name. Additional logos are not permitted and must be covered with cloth tape.

**SPECIFICATIONS (CONTINUED)**

SPECIFICATIONS	LEVELS 3 & 4
<b>Safety and Sanitation</b>	Participants and their work areas are kept sanitary and organized, meeting the following standards: The workstation is kept neat, clean, and organized in a safe and sanitary manner. Hand washing is done frequently. Food contact surfaces are cleaned and sanitized frequently. Proper knife safety is demonstrated, and small equipment is handled properly, according to industry standards. Complete final cleanup and return supplies after the event within the designated time.
<b>Food Production</b>	Participants will have 60 minutes to prepare food products and garnish. Participants must be proficient in the preparation of a minimum of three food products. Participants will demonstrate industry standards in the use of equipment, tools, and techniques. Participants will follow directions and recipes to prepare food products that meet industry standards for appearance and taste.
<b>Equipment, Tools, and Techniques</b>	Use proper equipment, tools, products, vocabulary, and techniques in the preparation of food products and garnishes. Use proper amount of product in food production and incorporate usable by-products or return to safe storage.
<b>Use of Products</b>	Follow directions for recipes in proper sequence, amounts, and preparation. Incorporate usable by-products into recipes, if appropriate.
<b>Mise en Place</b>	Work efficiently and display organizational skills. Mise en Place is well executed.
<b>Food Taste and Presentation</b>	Each participant will prepare two identical plates that have been attractively garnished. The participant will present all plates for evaluation of appearance, taste, and temperature at the end of the 60-minute period. There will be no extra time allowed to complete the preparation or presentation. All work must stop at the 60-minute time limit.
<b>Plating and Presentation</b>	Prepare two plates consistently, with appropriate portion size, functional garnish, and visual appeal.
<b>Taste, Texture and Seasoning</b>	Food items are prepared with appropriate color, texture, flavor, mouth feel, and appropriate seasoning and balance.
<b>Cooking Methods and Technique</b>	Preparation of product utilizing proper cooking methods and techniques. All food is served at safe and proper temperatures and with appropriate consistency. Maillard reaction is properly executed, as required by the recipe.

## CULINARY ARTS STAR EVENTS POINT SUMMARY FORM

Participant Name: \_\_\_\_\_  
 Chapter: \_\_\_\_\_ State: \_\_\_\_\_ Team #: \_\_\_\_\_ Station #: \_\_\_\_\_ Level: \_\_\_\_\_

1. Make sure all information at the top is correct. If a student named is not participating, cross their name(s) off. If a student does not show, write "No Show" across the top and return with other forms. Do NOT change student or station numbers.
2. Confirm STAR Competition(s) is mandatory solely for participation at the National Leadership Conference. States have the authority to decide whether this requirement applies to picking up the registration packet and confirming the event/schedule accuracy OR attending a state-specific orientation.
3. At the conclusion of the evaluation, verify the evaluator scores and fill in the information below. Calculate the final score and ask for evaluators' verification. Place this form in front of the completed rubrics and staple all items related to the presentation together.
4. At the end of the competition, double-check all scores, names, and student numbers to ensure accuracy. Sort results by *team* order and turn them into the Lead Consultant.
5. Check with the Lead Consultant if there are any questions regarding the evaluation process.

ROOM CONSULTANT CHECK	POINTS					
<b>Confirm STAR Competition</b> 0 or 1 point	Confirmed STAR Competition schedule in the FCCLA Adviser Portal by deadline (National Leadership Conference Only)					
	<b>0</b> No	<b>1</b> Yes				
<b>Event Online Orientation Form</b> 0 or 1 point	<b>0</b> Online Orientation Form not completed in the Student Portal by deadline	<b>1</b> Online Orientation Form completed in the Student Portal by deadline				
<b>Proof of Project Summary Form Submission</b> 0 or 1 point	<b>0</b> Not presented to Room Consultant at participation time	<b>1</b> Presented to Room Consultant at participation time				
<b>Uniform &amp; Appearance</b> 0-3 points	<b>0</b> Unprofessional uniform/attire or includes uncovered graphics/logo not permitted in event	<table style="width: 100%; border: none;"> <tr> <td style="text-align: center; padding: 5px;"><b>1</b></td> <td style="text-align: center; padding: 5px;"><b>2</b></td> </tr> <tr> <td style="padding: 5px;">Unprofessional appearance or attire as marked below: ___ Hair/beard restraints missing ___ Kitchen shoes not worn ___ Jewelry uncovered ___ Personal grooming does not meet guidelines</td> <td style="padding: 5px;"><b>3</b> Professional attire worn: ___ Hair/beard restraints ___ Kitchen shoes ___ No visible jewelry ___ Personal grooming meets guidelines</td> </tr> </table>	<b>1</b>	<b>2</b>	Unprofessional appearance or attire as marked below: ___ Hair/beard restraints missing ___ Kitchen shoes not worn ___ Jewelry uncovered ___ Personal grooming does not meet guidelines	<b>3</b> Professional attire worn: ___ Hair/beard restraints ___ Kitchen shoes ___ No visible jewelry ___ Personal grooming meets guidelines
<b>1</b>	<b>2</b>					
Unprofessional appearance or attire as marked below: ___ Hair/beard restraints missing ___ Kitchen shoes not worn ___ Jewelry uncovered ___ Personal grooming does not meet guidelines	<b>3</b> Professional attire worn: ___ Hair/beard restraints ___ Kitchen shoes ___ No visible jewelry ___ Personal grooming meets guidelines					

<b>EVALUATORS' SCORES</b>		<b>ROOM CONSULTANT TOTAL</b> (6 points possible)
Evaluator 1: _____	Initials: _____	
Evaluator 2: _____	Initials: _____	<b>AVERAGE EVALUATOR SCORE</b>
Evaluator 3: _____	Initials: _____	(94 points possible)
Total Score: _____	<i>Divided by # of Evaluators</i> <b>= AVERAGE EVALUATOR SCORE</b>	<b>FINAL SCORE</b>
	<i>Rounded only to the nearest hundredth (i.e., 79.99 not 80.00)</i>	(Average Evaluator Score plus Room Consultant Score)

**RATING ACHIEVED** (circle one)    **Gold:** 90-100    **Silver:** 70-89.99    **Bronze:** 1-69.99  
**VERIFICATION OF FINAL SCORE & RATING** (please initial)

Evaluator 1: \_\_\_\_\_ Evaluator 2: \_\_\_\_\_ Evaluator 3: \_\_\_\_\_ Adult Room Consultant: \_\_\_\_\_ Event Lead Consultant: \_\_\_\_\_

## CULINARY ARTS LEVELS 3 & 4 RUBRIC

Participant Name: \_\_\_\_\_

Chapter: \_\_\_\_\_ State: \_\_\_\_\_ Team #: \_\_\_\_\_ Station #: \_\_\_\_\_ Level: \_\_\_\_\_

SAFETY & SANITATION						POINTS
<b>Safety</b> 0–5 points	<b>0</b> Station is disorganized, safety is disregarded	<b>1 2</b> Station is lacking neatness and organization, questionable knife and small equipment safety	<b>3 4</b> Station is neat and organized, knife safety is good and most small equipment is handled safely and properly	<b>5</b> Station is very neat and organized, all knives and small equipment are handled safely and properly		
<b>Sanitation</b> 0–5 points	<b>0</b> Disregards safety and created unsafe and unsanitary conditions	<b>1 2</b> Shows minimal safety and sanitation practices, surfaces inconsistently cleaned and sanitized, inconsistent hand washing	<b>3 4</b> Inconsistently follows most safety and sanitation practices, food contact surfaces are cleaned and sanitized occasionally, occasional hand washing	<b>5</b> Follows all safety and sanitation practices, food contact surfaces are cleaned and sanitized frequently, frequent hand washing		
<b>Clean-up</b> 0–4 points	<b>0</b> Participant did not complete station clean-up with-in allotted 20 minutes	<b>4</b> Participant completed station clean-up with-in allotted 20 minutes				
FOOD PRODUCTION						POINTS
<b>Equipment, Tools &amp; Techniques</b> 0–10 points	<b>0</b> Selection and usage of tools/equipment lacks understanding and demonstration of skills	<b>1 2 3 4</b> Selection and usage of tools/equipment demonstrate some industry techniques	<b>5 6 7 8</b> Selection and usage of tools/equipment demonstrates most industry techniques	<b>9 10</b> Selects and uses all tools/equipment correctly and safely following industry techniques		
<b>Mise en Place</b> 0–5 points	<b>0</b> Mise en Place is poorly executed and displays unacceptable organizational skills	<b>1 2</b> Mise en Place is fairly organized and displays marginal organizational skills	<b>3 4</b> Mise en Place is organized and displays sufficient organizational skills	<b>5</b> Mise en Place is well executed and displays excellent organizational skills		
<b>Use of Products</b> 0–5 points	<b>0</b> Excess amount of products are prepared and used in each preparation. Useable by-products are not incorporated in the recipes or returned to safe storage	<b>1 2</b> Uncalculated amounts of product are prepared and used in each preparation. Usable by-products are not incorporated properly into the recipes or returned to safe storage	<b>3 4</b> Proper amount of product is prepared and used in most preparations. Some usable by-products are incorporated properly into the recipes or returned to safe storage	<b>5</b> Proper amount of product is prepared and used in each preparation. Usable by-products are incorporated properly into the recipes or returned to safe storage		
FOOD ITEM #1						POINTS
<b>Plating &amp; Presentation</b> 0–5 points	<b>0</b> Items are visually unappealing. Use of non-functional garnish	<b>1 2</b> Obvious over or under sized portions. Improper size and/or stained plate is used with smudges	<b>3 4</b> Slightly over or under portion size. Proper size plate with some smudges. No evidence of non-functioning garnish	<b>5</b> Clean plate, appropriate portion size. No evidence of non-functional garnishing. Visually appealing		
<b>Taste, Texture &amp; Seasoning</b> 0–5 points	<b>0</b> Poor use of contrasting colors and visible texture. All food items are seasoned incorrectly and out of balance with one another	<b>1 2</b> Fair use of contrasting colors, visible texture, flavor and mouth feel. Most foods are seasoned incorrectly and are out of balance with one another	<b>3 4</b> Good use of contrasting color, visible texture, flavor and mouth feel. Most foods are seasoned correctly and in balance with one another	<b>5</b> Excellent use of contrasting colors, visible texture, flavor and mouth feel. Food items are all seasoned correctly and in balance with one another		
<b>Cooking Methods &amp; Technique</b> 0–10 points	<b>0</b> Improper cooking methods and techniques used. Food served at unsafe temperatures. All sauces/dressings are served at incorrect temperature or consistency. Maillard reaction is poorly executed, if required	<b>1 2 3 4</b> Improper cooking methods and techniques used to produce food. Some food served at an unsafe or improper temperature. Most sauces/dressings are served at the incorrect temperature and consistency. Maillard reaction is improperly executed, if required	<b>5 6 7 8</b> Proper cooking methods and techniques mostly used to produce quality food. Most food is served at a safe and proper temperature. Most sauces/dressings are served at the correct temperature and consistency. Maillard reaction is executed, if required	<b>9 10</b> Proper cooking methods and techniques used to produce quality food. Served at safe and proper temperatures. All sauces/dressings are served at the correct temperature and consistency. Maillard reaction is properly executed, if required		

FOOD ITEM #2					POINTS
<b>Plating &amp; Presentation</b> 0–5 points	<b>0</b> Items are visually unappealing. Use of non-functional garnish	<b>1 2</b> Obvious over or under sized portions. Improper size and/or stained plate is used with smudges	<b>3 4</b> Slightly over or under portion size. Proper size plate with some smudges. No evidence of non-functioning garnish	<b>5</b> Clean plate, appropriate portion size. No evidence of non-functional garnishing. Visually appealing	
<b>Taste, Texture &amp; Seasoning</b> 0–5 points	<b>0</b> Poor use of contrasting colors and visible texture. All food items are seasoned incorrectly and out of balance with one another	<b>1 2</b> Fair use of contrasting colors, visible texture, flavor and mouth feel. Most foods are seasoned incorrectly and are out of balance with one another	<b>3 4</b> Good use of contrasting color, visible texture, flavor and mouth feel. Most foods are seasoned correctly and in balance with one another	<b>5</b> Excellent use of contrasting colors, visible texture, flavor and mouth feel. Food items are all seasoned correctly and in balance with one another	
<b>Cooking Methods &amp; Technique</b> 0–10 points	<b>0</b> Improper cooking methods and techniques used. Food served at unsafe temperatures. All sauces/dressings are served at incorrect temperature or consistency. Maillard reaction is poorly executed, if required	<b>1 2 3 4</b> Improper cooking methods and techniques used to produce food. Some food served at an unsafe or improper temperature. Most sauces/dressings are served at the incorrect temperature and consistency. Maillard reaction is improperly executed, if required	<b>5 6 7 8</b> Proper cooking methods and techniques mostly used to produce quality food. Most food is served at a safe and proper temperature. Most sauces/dressings are served at the correct temperature and consistency. Maillard reaction is mostly properly executed, if required	<b>9 10</b> Proper cooking methods and techniques used to produce quality food. Served at safe and proper temperatures. All sauces/dressings are served at the correct temperature and consistency. Maillard reaction is properly executed, if required	
FOOD ITEM #3					POINTS
<b>Plating &amp; Presentation</b> 0–5 points	<b>0</b> Items are visually unappealing. Use of non-functional garnish	<b>1 2</b> Obvious over or under sized portions. Improper size and/or stained plate is used with smudges	<b>3 4</b> Slightly over or under portion size. Proper size plate with some smudges. No evidence of non-functioning garnish	<b>5</b> Clean plate, appropriate portion size. No evidence of non-functional garnishing. Visually appealing	
<b>Taste, Texture &amp; Seasoning</b> 0–5 points	<b>0</b> Poor use of contrasting colors and visible texture. All food items are seasoned incorrectly and out of balance with one another	<b>1 2</b> Fair use of contrasting colors, visible texture, flavor and mouth feel. Most foods are seasoned incorrectly and are out of balance with one another	<b>3 4</b> Good use of contrasting color, visible texture, flavor and mouth feel. Most foods are seasoned correctly and in balance with one another	<b>5</b> Excellent use of contrasting colors, visible texture, flavor and mouth feel. Food items are all seasoned correctly and in balance with one another	
<b>Cooking Methods &amp; Technique</b> 0–10 points	<b>0</b> Improper cooking methods and techniques used. Food served at unsafe temperatures. All sauces/dressings are served at incorrect temperature or consistency. Maillard reaction is poorly executed, if required	<b>1 2 3 4</b> Improper cooking methods and techniques used to produce food. Some food served at an unsafe or improper temperature. Most sauces/dressings are served at the incorrect temperature and consistency. Maillard reaction is improperly executed, if required	<b>5 6 7 8</b> Proper cooking methods and techniques mostly used to produce quality food. Most food is served at a safe and proper temperature. Most sauces/dressings are served at the correct temperature and consistency. Maillard reaction is mostly properly executed, if required	<b>9 10</b> Proper cooking methods and techniques used to produce quality food. Served at safe and proper temperatures. All sauces/dressings are served at the correct temperature and consistency. Maillard reaction is properly executed, if required	
<b>Evaluator's Comments—Include two things done well and two opportunities for improvement:</b>					<p align="center"><b>TOTAL</b> <b>(94 Points Possible)</b></p> <p>Evaluator #: _____</p> <p>Evaluator Initials: _____</p> <p>RC Initials: _____</p>



## CULINARY ARTS LEVELS 3 & 4 RUBRIC (PRODUCTION)

Participant Name: \_\_\_\_\_  
 Chapter: \_\_\_\_\_ State: \_\_\_\_\_ Team #: \_\_\_\_\_ Station #: \_\_\_\_\_ Level: \_\_\_\_\_

SAFETY & SANITATION						POINTS
<b>Safety</b> 0–5 points	<b>0</b> Station is disorganized, safety is disregarded	<b>1 2</b> Station is lacking neatness and organization, questionable knife and small equipment safety	<b>3 4</b> Station is neat and organized, knife safety is good and most small equipment is handled safely and properly	<b>5</b> Station is very neat and organized, all knives and small equipment are handled safely and properly		
<b>Sanitation</b> 0–5 points	<b>0</b> Disregards safety and created unsafe and unsanitary conditions	<b>1 2</b> Shows minimal safety and sanitation practices, surfaces inconsistently cleaned and sanitized, inconsistent hand washing	<b>3 4</b> Inconsistently follows most safety and sanitation practices, food contact surfaces are cleaned and sanitized occasionally, occasional hand washing	<b>5</b> Follows all safety and sanitation practices, food contact surfaces are cleaned and sanitized frequently, frequent hand washing		
<b>Clean-up</b> 0–4 points	<b>0</b> Participant did not complete station clean-up with-in allotted 20 minutes	<b>4</b> Participant completed station clean-up with-in allotted 20 minutes				
FOOD PRODUCTION						POINTS
<b>Equipment, Tools &amp; Techniques</b> 0–10 points	<b>0</b> Selection and usage of tools/equipment lacks understanding and demonstration of skills	<b>1 2 3 4</b> Selection and usage of tools/equipment demonstrate some industry techniques	<b>5 6 7 8</b> Selection and usage of tools/equipment demonstrates most industry techniques	<b>9 10</b> Selects and uses all tools/equipment correctly and safely following industry techniques		
<b>Mise en Place</b> 0–5 points	<b>0</b> Mise en Place is poorly executed and displays unacceptable organizational skills	<b>1 2</b> Mise en Place is fairly organized and displays marginal organizational skills	<b>3 4</b> Mise en Place is organized and displays sufficient organizational skills	<b>5</b> Mise en Place is well executed and displays excellent organizational skills		
<b>Use of Products</b> 0–5 points	<b>0</b> Excess amount of products are prepared and used in each preparation. Useable by-products are not incorporated in the recipes or returned to safe storage	<b>1 2</b> Uncalculated amounts of product are prepared and used in each preparation. Usable by-products are not incorporated properly into the recipes or returned to safe storage	<b>3 4</b> Proper amount of product is prepared and used in most preparations. Some usable by-products are incorporated properly into the recipes or returned to safe storage	<b>5</b> Proper amount of product is prepared and used in each preparation. Usable by-products are incorporated properly into the recipes or returned to safe storage		
FOOD ITEM #1						POINTS
<b>Cooking Methods &amp; Technique</b> 0–10 points	<b>0</b> Improper cooking methods and techniques used. Food served at unsafe temperatures. All sauces/dressings are served at incorrect temperature or consistency. Maillard reaction is poorly executed, if required	<b>1 2 3 4</b> Improper cooking methods and techniques used to produce food. Some food served at an unsafe or improper temperature. Most sauces/dressings are served at the incorrect temperature and consistency. Maillard reaction is improperly executed, if required	<b>5 6 7 8</b> Proper cooking methods and techniques mostly used to produce quality food. Most food is served at a safe and proper temperature. Most sauces/dressings are served at the correct temperature and consistency. Maillard reaction is mostly properly executed, if required	<b>9 10</b> Proper cooking methods and techniques used to produce quality food. Served at safe and proper temperatures. All sauces/dressings are served at the correct temperature and consistency. Maillard reaction is properly executed, if required		
FOOD ITEM #2						POINTS
<b>Cooking Methods &amp; Technique</b> 0–10 points	<b>0</b> Improper cooking methods and techniques used. Food served at unsafe temperatures. All sauces/dressings are served at incorrect temperature or consistency. Maillard reaction is poorly executed, if required	<b>1 2 3 4</b> Improper cooking methods and techniques used to produce food. Some food served at an unsafe or improper temperature. Most sauces/dressings are served at the incorrect temperature and consistency. Maillard reaction is improperly executed, if required	<b>5 6 7 8</b> Proper cooking methods and techniques mostly used to produce quality food. Most food is served at a safe and proper temperature. Most sauces/dressings are served at the correct temperature and consistency. Maillard reaction is mostly properly executed, if required	<b>9 10</b> Proper cooking methods and techniques used to produce quality food. Served at safe and proper temperatures. All sauces/dressings are served at the correct temperature and consistency. Maillard reaction is properly executed, if required		



FOOD ITEM #3					POINTS
<b>Cooking Methods &amp; Technique</b> 0–10 points	<b>0</b> Improper cooking methods and techniques used. Food served at unsafe temperatures. All sauces/dressings are served at incorrect temperature or consistency. Maillard reaction is poorly executed, if required	<b>1 2 3 4</b> Improper cooking methods and techniques used to produce food. Some food served at an unsafe or improper temperature. Most sauces/dressings are served at the incorrect temperature and consistency. Maillard reaction is improperly executed, if required	<b>5 6 7 8</b> Proper cooking methods and techniques mostly used to produce quality food. Most food is served at a safe and proper temperature. Most sauces/dressings are served at the correct temperature and consistency. Maillard reaction is mostly properly executed, if required	<b>9 10</b> Proper cooking methods and techniques used to produce quality food. Served at safe and proper temperatures. All sauces/dressings are served at the correct temperature and consistency. Maillard reaction is properly executed, if required	
	<b>Evaluator's Comments—Include two things done well and two opportunities for improvement:</b>				
					<b>TOTAL</b> <b>(64 Points Possible)</b>
					Evaluator #: _____ Evaluator Initials: _____ RC Initials: _____

## CULINARY ARTS

### LEVELS 3 & 4 RUBRIC (PLATING, PRESENTATION & TASTING)

Participant Name: \_\_\_\_\_

Chapter: \_\_\_\_\_ State: \_\_\_\_\_ Team #: \_\_\_\_\_ Station #: \_\_\_\_\_ Level: \_\_\_\_\_

FOOD ITEM #1						POINTS
Plating & Presentation 0-5 points	0 Items are visually unappealing. Use of non-functional garnish	1 2 Obvious over or under sized portions. Improper size and/or stained plate is used with smudges	3 4 Slightly over or under portion size. Proper size plate with some smudges. No evidence of non-functioning garnish	5 Clean plate, appropriate portion size. No evidence of non-functional garnishing. Visually appealing		
	Taste, Texture & Seasoning 0-5 points	0 Poor use of contrasting colors and visible texture. All food items are seasoned incorrectly and out of balance with one another	1 2 Fair use of contrasting colors, visible texture, flavor and mouth feel. Most foods are seasoned incorrectly and are out of balance with one another	3 4 Good use of contrasting color, visible texture, flavor and mouth feel. Most foods are seasoned correctly and in balance with one another	5 Excellent use of contrasting colors, visible texture, flavor and mouth feel. Food items are all seasoned correctly and in balance with one another	
FOOD ITEM #2						POINTS
Plating & Presentation 0-5 points	0 Items are visually unappealing. Use of non-functional garnish	1 2 Obvious over or under sized portions. Improper size and/or stained plate is used with smudges	3 4 Slightly over or under portion size. Proper size plate with some smudges. No evidence of non-functioning garnish	5 Clean plate, appropriate portion size. No evidence of non-functional garnishing. Visually appealing		
	Taste, Texture & Seasoning 0-5 points	0 Poor use of contrasting colors and visible texture. All food items are seasoned incorrectly and out of balance with one another	1 2 Fair use of contrasting colors, visible texture, flavor and mouth feel. Most foods are seasoned incorrectly and are out of balance with one another	3 4 Good use of contrasting color, visible texture, flavor and mouth feel. Most foods are seasoned correctly and in balance with one another	5 Excellent use of contrasting colors, visible texture, flavor and mouth feel. Food items are all seasoned correctly and in balance with one another	
FOOD ITEM #3						POINTS
Plating & Presentation 0-5 points	0 Items are visually unappealing. Use of non-functional garnish	1 2 Obvious over or under sized portions. Improper size and/or stained plate is used with smudges	3 4 Slightly over or under portion size. Proper size plate with some smudges. No evidence of non-functioning garnish	5 Clean plate, appropriate portion size. No evidence of non-functional garnishing. Visually appealing		
	Taste, Texture & Seasoning 0-5 points	0 Poor use of contrasting colors and visible texture. All food items are seasoned incorrectly and out of balance with one another	1 2 Fair use of contrasting colors, visible texture, flavor and mouth feel. Most foods are seasoned incorrectly and are out of balance with one another	3 4 Good use of contrasting color, visible texture, flavor and mouth feel. Most foods are seasoned correctly and in balance with one another	5 Excellent use of contrasting colors, visible texture, flavor and mouth feel. Food items are all seasoned correctly and in balance with one another	
Evaluator's Comments—Include two things done well and two opportunities for improvement:						
					<b>TOTAL</b> <b>(30 Points Possible)</b>	
					Evaluator #: _____	
					Evaluator Initials: _____	
					RC Initials: _____	