4-H FOOD CHALLENGE SCORECARD - PRESENTATION

Entry Category:AppetizerMain DishSide DishHealthy Dessert Team Presentation		
Knowledge of MyPlate and Dietary Guidelines: 5 Knowledge of MyPlate 5 Knowledge of Dietary Guidelines for Americans 5 Nutrition Knowledge: ************************************		
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Effectiveness of Communication:		
Displayed effective communication skills 6		
Poise and personal appearance 4		
Questions:		
Accurately and appropriately answered questions 6		
Additional Comments:		
Total Points (75)		

Judges Initials