

# Texas 4-H Food Show | Preparation Scorecard

Contestant Name: \_\_\_\_\_

County: \_\_\_\_\_

Entry Category:     \_\_\_ Appetizer           \_\_\_ Main Dish           \_\_\_ Side Dish           \_\_\_ Healthy Dessert

Observation	Comments	Points	Score
<b>Safety Concerns &amp; Practices</b>			
Exhibited knowledge of how to use equipment safely (heat, utensils, sharps, etc.)		(5)	
Handled ingredients appropriately to avoid cross contamination		(5)	
Personal Hygiene (hair, nails, jewelry, etc.)		(5)	
<b>Preparation</b>			
Practiced correct cooking procedures based upon ingredients provided		(2)	
Completed tasks efficiently and in a logical order		(2)	
<b>Management</b>			
Used workspace efficiently		(2)	
Effective use of time		(2)	
Preparation table was clean at the conclusion of the preparation period		(2)	
<b>Additional Comments:</b> <i>(based on observation)</i>		Total Points	Possible (25)