

## **2019 Culinary Challenge Competition Score Sheet**

| CREATIVITY (20 Points)  | Points |
|---|--------|
| The team's entry would attract students to try it (0 – 10 points)                                     |        |
| The meal demonstrates a creative use of ingredients (0 – 10 points)                                   |        |
| Subtotal (0 – 20 Points)  |        |
| TASTE (40 Points)   |        |
| Taste offers broad appeal, developed flavors, and balanced seasoning (0 – 15 points)                  |        |
| All of the components complement one another (0 – 10 points)  |        |
| Meal offers interesting balance of textures (0 – 10 points)   |        |
| Name of the entry appropriately reflects the ingredients (0 – 5 points)                               |        |
| Subtotal (0 – 40 Points)  |        |
| APPEARANCE (20 Points)  |        |
| Meal Presentation (0 – 10 points)   |        |
| Student Appearance (0 – 10 points)  |        |
| Subtotal (0 – 20 Points)  |        |
| VERBAL PRESENTATION (20 Points)   |        |
| Team Participation – Involvement of team members in presentation (0 – 5 points)                       |        |
| Presentation Content – Did the team give an articulate, well-planned presentation? (0 – 10 points)    |        |
| Presentation Content – How well did the presentation communicate team's "inspiration?" (0 – 5 points) |        |
| Subtotal (0 – 20 Points)  |        |
|   |        |
|   |        |
| GRAND TOTAL   |        |
| (0 to 100 Points)   |        |