2018-2019 MS Junior Chef Judging Guidelines Judge's Number: _____ Date: _____ Judge Signature: _____

Team Name:	Team Number:	_
School District		
Recipe Name:		
Does Team have "Recipe Packet" available	for each Judge? Yes	No

The Contest REQUIREMENTS are listed below:

Time Management	Possible Points	Score
Recipe is included in packet (must be TYPED).	4	
Work Plan for the recipe included in this packet and is TYPED.	2	
*Dish was prepared within given time of 1.5 hour's (30 minutes to clean-up).	2	
*All steps needed for preparation were included in the work plan.	2	
*Sufficient times were allowed for preparation, service and clean up in work plan.	2	
*Contestant's followed their written work plan.	2	
Judges' Comments:	14 Points	
Food Preparation Skills, Safety and Sanitation	Possible Points	Score
Use of correct principles and methods of food preparation.	12	
*All preparation was completed on-site (nothing was prepared ahead of time).	8	
*All food preparation equipment and utensils were used safely and properly.	2	
All food was cleaned, stored, and cooked properly.	6	
*Thermometer was used for food safety & quality.	6	
*Contestant's washed hands before handling food.	5	
*Contestant's hair was controlled or restrained during dish prep (hair net or hat).	5	
No earrings, nail polish, acrylic/artificial nails, jewelry or visible piercings		
*Sanitizing Countertops	4	
*Work & serving areas were left clean and tidy, i.e. tables, swept floor, etc.	4	
Judges' Comments:	56 Points	

Recipe Attractiveness and Taste Appeal	Possible Points	Score
Recipe had a pleasing overall appeal	18	
*Food was arranged attractively on the plate.	6	
Recipe had a pleasing overall flavor.		
*Recipe included a contrast in textures, i.e. soft, chewy, crisp, tender, etc.		
*Recipe included a contrast in flavors, i.e. strong, mild, sweet, tart, salty, etc.	5	
*Recipe textures were appropriate, i.e. tender meat, crisp veg, and lump-free gravy.	5	
*Natural flavors were enhanced by appropriate seasonings	8	
Creativity was used in the recipe development	15	
Lunchroom Replication		
* Recipe Components adhere to NSLP guidelines	10	
* Recipe can be replicated in school cafeteria currently or if tweaked	10	
Bonus Points: 1) Teams will earn one (1) point for every "MS GOODS" ingredient above the required two (2) ingredients. Up to three (3) points.	3	
2) Teams will earn 5 points additional points for using MS Spice Blends in recipes.	5	
Judges' Comments:	108	
	(8	
	Possible	
	Bonus	
	Points) Possible	Caara
Contestant's Attitude, Appearance and Responses	Possible	Score
Contestant's were pleasant and courteous to judges/guests.	5	
Contestant's clothing was appropriate, clean and wrinkle free .	5	
Team Leader's response to questions demonstrated knowledge of recipe.	5	
Contestant's exhibited knowledge and were able to articulate the importance of	4.5	
buying and using local products.	15	
Judges' Comments:	20	
	30 Points	
	Possible	
Subtract 5 points for each 5 minutes contestants exceed the 1.5 hour	-(?)	
cooking/presentation time allocation. Clean-up time is 30 minutes. (2 hours total).	-(:/	
Total "POSSIBLE" Points:	208	

[&]quot;MS GOODS" are local MS products obtained from local farmers; farmers must be *GAP/GHP* certified. https://www.ams.usda.gov/services/auditing/gap-ghp

[&]quot;MS Spice Blends" are NO SALT spices created specifically for MS (Italian, Southwest & Creole).

Additional Comments:

Judge's Signature:	Judge's #