

Tennessee Junior Chef Competition

Food Safety Judging Rubric

Team Name: _____ **School District:** _____

Recipe Name: _____ **Judge Name:** _____

Sanitation and Food Safety	Points Possible	Points Earned
Proper hand hygiene is practiced at all times (Hand washing and glove usage should be considered).	10	
Food is protected from cross-contamination.	15	
Proper taste testing methods are practiced at all times.	5	
Proper sanitation methods are practiced, work and kitchen areas are left clean.	10	
Food thermometer is used, when appropriate.	10	
Temperature of food prior to service:		
Judge's Comments:	50 Total Points Possible	
Subtract 5 points for each 5 minutes teams exceed the 1.5 hour time allocation.		
Total	50	
Note: The total food safety score should be transferred to each of the other judges' sheets.		

This program was adapted from the Georgia Department of Education Student Chef Competition.