

# Tennessee Junior Chef Competition

## Cooking Competition Judging Rubric

**Team Name:** \_\_\_\_\_ **School District:** \_\_\_\_\_

**Recipe Name:** \_\_\_\_\_ **Judge Name:** \_\_\_\_\_

| <b>Presentation of Dish</b>  | <b>Points</b>             | <b>Score</b> |
|--|---------------------------|--------------|
| Presentation included an introduction of team members, description of recipe development, nutritional content of recipe, and meal components provided in dish. | 10                        |              |
| Students identified the local ingredients used in their dish and exhibited an understanding of the importance of buying and using local products.              | 6                         |              |
| Students discussed their interaction with school nutrition program.  | 6                         |              |
| Student's responses to questions demonstrated their knowledge.   | 8                         |              |
| <b>Judge's Comments:</b>   | <b>30 Points Possible</b> |              |
| <b>Overall Appeal</b>  | <b>Points</b>             | <b>Score</b> |
| The recipe is creative and original. Ingredients complement each other.  | 20                        |              |
| Recipe includes two or more Tennessee grown ingredients that are integral to the dish.   | 15                        |              |
| Recipe is applicable to and replicable by school nutrition program.  | 20                        |              |
| <b>Judge's Comments:</b>   | <b>55 Points Possible</b> |              |
| <b>Recipe Appearance and Execution</b>   |                           |              |
| Dish is colorful, plate is visually appealing (food was arranged attractively on plate).   | 15                        |              |
| Dish has a pleasing aroma.   | 5                         |              |
| Dish is cooked properly (cooking techniques are well-executed).  | 10                        |              |



|  |                           |  |
|--|---------------------------|--|
| <b>Judge's Comments:</b>   | <b>30 Points Possible</b> |  |
| <b>Taste</b>   |                           |  |
| Dish included appropriate contrast in flavors (i.e. strong, mild, sweet, tart, salty, etc.).   | 8                         |  |
| Dish included appropriate contrast in textures (i.e. soft, chewy, crisp, tender, etc.) and textures are appropriate (i.e. tender meat, crisp veggies, etc.). | 7                         |  |
| Dish is pleasant in taste and properly seasoned.   | 10                        |  |
| Dish was served at proper temperature.   | 10                        |  |
| <b>Judge's Comments:</b>   | <b>35 Points Possible</b> |  |
| <b>Sanitation and Food Safety</b>  |                           |  |
| Transfer the Food Safety Judge's score to this section and include it in your calculation of total score (below).  |                           |  |
| <b>Judge's Comments:</b>   | <b>50 Points Possible</b> |  |
| <b>Subtract 5 points for each 5 minutes teams exceed the 2-hour time allocation. (1.5 cook hour; .5 hour clean up time)</b>                                  | -                         |  |
| <b>Bonus for any additional (over two) Tennessee grown products used in recipe (one point per additional local product used, maximum of 5 bonus points):</b> | 5                         |  |
| <b>Total</b>   | <b>200 + 5</b>            |  |

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