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|----------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------|--|
| <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; 0.5 hour clean-up time)</b>                                   | -                         |  |
| <b>Total of Tennessee Items Used:</b>                                                                                                                          |                           |  |
| <b>Total</b>                                                                                                                                                   | <b>200</b>                |  |

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