**D8 4-H FOOD CHALLENGE**

*All Age Divisions Scorecard – Preparation*

|  |  |  |  |
| --- | --- | --- | --- |
| **CATEGORY** |  | **TEAM MEMBERS** |  |
| **COUNTY & TEAM #** |  |  |

|  |  |  |  |
| --- | --- | --- | --- |
| Team Observation | Comments | Points | Score |
| ***Teamwork:*** |  |  |  |
| Effective use of communication among team members |  | 2 |  |
| Each team member played a key role in the preparation phase, whether cooking or preparing presentation  |  | 3 |  |
| ***Safety concerns and practices:*** |  |  |  |
| Exhibited knowledge of how to use equipment safely (heat, utensils, sharps, etc.) |  | 3 |  |
| Handled ingredients appropriately to avoid cross contamination |  | 3 |  |
| Personal Hygiene (hair, nails, jewelry, etc.) |  | 3 |  |
| ***Preparation:*** |  |  |  |
| Practiced correct cooking procedures based upon ingredients provided |  | 3 |  |
| Completed tasks effectively and in a logical order |  | 2 |  |
| ***Management:*** |  |  |  |
| Used work space effectively |  | 2 |  |
| Effective use of time |  | 2 |  |
| Preparation table was clean at the conclusion of the preparation period |  | 2 |  |
| ***Additional comments:******(based on observation)*** |  | Total Points (25) |  |