

North Carolina Jr. Chef Competition (NCJCC) Cook-off Scoring Sheet

Team Information:	Please enter the information in the second column of each row below.
Team Name	
Recipe Name	

NC Jr. Chef Coordinator Check-Off

Component	Description	Total Points
Material Submission	Teams submitted the following on time, 1 point each : ___ Application with recipe, cost, and nutrient analysis ___ Photo of plated recipe ___ Signatures (Principal, School Nutrition administrator) ___ Permission and Release Forms	
Work Plan	Work plan included and completed for all team members and products, 2 points	
Educational presentation/Videos	Teams viewed the following videos, 1 point each : ___ School Nutrition ___ Farm to School ___ NC Agricultural Products/Commodities ___ Food Safety	
NCJCC Coordinator Check-off Score		

Cook-off Rubric

Recipe Requirements	Not Demonstrated 0	Below Expectations 1-4	Meets Expectations 5-8	Exceeds Expectations 9-10	Score
Nutrition Compliance to National School Lunch Program (NSLP)	Recipe is not nutritious and does not comply with the NSLP guidelines.	Recipe meets few of the NSLP guidelines.	Recipes meets most of the NSLP guidelines.	Recipe is highly nutritious and meets all NSLP guidelines.	
Time and Affordability in School Nutrition Programs	Recipe would not work in a School Nutrition Program.	Recipe is limited in how it will work in a School Nutrition Program with minimal amount of consideration on labor, time constraints, and affordability.	Recipe would satisfactorily work in a School Nutrition Program and reasonably considers labor, time constraints, and affordability.	Recipe logically can be replicated in a School Nutrition Program and completely considers labor, time constraints, and affordability.	

Recipe Development	Not Demonstrated 0	Below Expectations 1-4	Meets Expectations 5-8	Exceeds Expectations 9-10	Score
Development Process, Creativity & Innovation	No required ingredients Recipe shows no innovation or creativity in its inception.	Only 1 of the required ingredients (2 North Carolina-grown ingredients, 1 USDA Foods item) included in the recipe. Recipe shows little innovation and does not come together well.	Only 2 of the required ingredients (2 North Carolina-grown ingredients, 1 USDA Foods item) included in the recipe. Recipe shows some innovative use of ingredients and comes together well. Dish is somewhat creative and youth friendly.	All required ingredients (2 North Carolina-grown ingredients, 1 USDA Foods item) included in recipe. Recipe is highly creative, and the use of ingredients is innovative and youth friendly. The dish overall demonstrates high creativity in its inception and showcases local ingredients.	

Team Name:

Recipe Development	Not Demonstrated 0	Below Expectations 1-4	Meets Expectations 5-8	Exceeds Expectations 9-10	Score
Appeal	Recipe has unsatisfactory overall flavor, contrast in textures, and natural flavors that are not enhanced by appropriate seasonings.	Recipe has less than adequate and minimal pleasing overall flavor, contrast in textures, and natural flavors enhanced by appropriate seasonings.	Recipe has adequate and somewhat pleasing overall flavor, contrast in textures, and natural flavors enhanced by appropriate seasonings.	Recipe has significant and pleasing overall flavor, contrast in textures, and natural flavors are enhanced by appropriate seasonings.	

Taste Tests	Not Demonstrated 0	Below Expectations 1-2	Meets Expectations 3-4	Exceeds Expectations 5	Score
Taste Tests	No taste tests were conducted.	Only the team taste tested the recipe.	Team taste tested the recipe with a small number of students and incorporated some feedback.	Team conducted taste tests with multiple students and/or multiple times and incorporated all necessary feedback.	

Safety and Sanitation	Not Demonstrated 0	Below Expectations 1-2	Meets Expectations 3-4	Exceeds Expectations 5	Score
Uniform, Appearance, and Hygiene	All team members are not wearing a clean chef coat, non-slip shoes, or hair restraints. All team members have jewelry, piercings, nail polish or artificial nails exposed.	Most team members lack wearing clean chef coat, non-slip shoes, and hair restraints. Several team members have jewelry or piercings, nail polish or artificial nails exposed.	Some team members are wearing clean chef coat, non-slip shoes, and hair restraints. Some jewelry or piercings, nail polish or artificial nails are visible.	All team members are wearing clean chef coat, non-slip shoes, and hair restraints. No jewelry or piercing, nail polish or artificial nails are visible.	
Safety	Disregards safety procedures. Created unsafe conditions with a disorganized workstation.	Lacking neatness and safety with food preparation equipment and utensils (knives, etc.). Workstation occasionally was disorganized.	Consistently uses safety and handling with food preparation equipment and utensils. Consistently kept an organized workstation.	All food preparation equipment and utensils were used safely and properly. Workstation was kept clean and tidy throughout.	
Sanitation Practices	Created unsanitary conditions by disregarding sanitation practices.	Minimal food sanitation practices used. Inconsistently used food thermometer and food handling and storage practices, washed hands, and sanitized counters. Some food served at safe temperatures.	Follows most safety and sanitation practices. Occasionally used food thermometer and safe food handling and storage practices, washed hands, and sanitized counters. Most food served at safe temperatures.	All safety and sanitation practices were adhered to throughout by all team members. Frequently used food thermometer and safe food handling and storage practices, washed hands and sanitized counters. All food served at safe temperatures.	

Execution and Teamwork	Not Demonstrated 0	Below Expectations 1-2	Meets Expectations 3-4	Exceeds Expectations 5	Score
Use of Food Product/Mise en Place	Improper use of ingredients and sequence. Mise en place is poorly executed.	Seldom use of ingredients in the correct form and sequence. Mise en place is fairly organized.	Satisfactory use of ingredients in the correct form and sequence. Mise en place is organized.	All recipe directions were followed. All ingredients are included in correct form and sequence. Mise en place is well executed.	

Team Name:

Execution and Teamwork	Not Demonstrated 0	Below Expectations 1-2	Meets Expectations 3-4	Exceeds Expectations 5	Score
Cooking Methods and Techniques	Selection and usage of tools/equipment lacks understanding and demonstration of skills. Improper cooking methods and techniques used.	Selection and usage of tools/equipment demonstrates some industry techniques. Some proper cooking methods and techniques used to produce food.	Selection and usage of tools/equipment demonstrates most industry techniques. Proper cooking methods and techniques mostly used to produce quality food.	Selects and uses all tools/equipment correctly and safely follows industry techniques. Proper cooking methods and techniques used to produce quality food.	
Organization, Workload, and Time Efficiency	Team demonstrates unacceptable organizational skills. Workload was not evenly distributed, and food was not prepared within the 90-minute time limit.	Team demonstrates marginal organizational skills. Some team members are skilled in individual tasks while others seem challenged, workload is unevenly distributed, and team members contribute unequally. Workplan is poorly developed. Attempted to plate within the 90-minute time limit.	Team demonstrates sufficient organizational skills. Some team members are adequately skilled in individual tasks, workload is satisfactorily distributed, and some team members contribute equally. Workplan is mostly accurate. Team prepared and plated the recipe within the 90-minute time limit.	Team demonstrates excellent organizational skills. All team members are highly skilled in individual tasks, workload is evenly distributed, and all team members contribute equally. Workplan is accurate. Team prepares and plates the recipe within the 90-minute time limit.	

Presentation/ Appearance	Not Demonstrated 0	Below Expectations 1-2	Meets Expectations 3-4	Exceeds Expectations 5	Score
Plating Presentation	Recipe not presented on a clean plate, has no garnishing, and does not have visual appeal. Portion under sized and not yielding 6 servings.	Recipe inadequately presented on a clean plate, with little functional garnishing and visual appeal. Portion sizing incorrect and not yielding 6 mostly equal servings.	Recipe satisfactorily presented on a clean plate, with somewhat functional garnishing and visual appeal. Reasonable portion size with yield of 6 mostly equal servings.	Recipe appropriately presented on a clean plate, with functional garnishing and visual appeal. Proper portion size with yield of 6 equal servings.	
Oral Presentation	Presentation is not done or was not planned and does not cover components of the project. Unsatisfactorily and/or incorrectly answers evaluators' questions.	Presentation includes fewer than 2 of the relevant elements for the plated dish. Somewhat unclear elements of the following were included: description of dish, recipe creation process, and taste test results. With minimal amount of clarity, team articulates to evaluators the presentation and answers questions somewhat reasonably.	Presentation includes more than 2 of relevant elements for the plated dish. Some elements of the following were included: description of dish, recipe creation process, and taste test results. With some degree of clarity, team articulates the presentation to evaluators and answers questions reasonably.	Presentation covers all necessary information for the plated dish, including description of dish, recipe creation process, and taste test results. Team clearly and accurately articulates the presentation to evaluators and answers questions correctly.	
Knowledge of Nutrition, School Meals, and Farm to School	Team members showed little to no understanding or knowledge of nutrition and school meals and could not articulate knowledge of farm to school.	Team members showed minimal understanding or knowledge of nutrition and school meals and less than adequately articulated knowledge of farm to school.	Team members were satisfactorily able to demonstrate knowledge of nutrition and school meals and somewhat articulate knowledge of farm to school.	Team members were able to demonstrate accurately knowledge regarding nutrition and school meals and clearly articulate knowledge of farm to school.	

Team Name:

Evaluator Scores

Evaluators	Scores	Initials
1		
2		
3		
4		
5		
Total Score		
Average Evaluator Score (Total score divided by the number of evaluators rounded only to the nearest hundredth, i.e., 79.99, not 80.00)		

Final Scores

Scores	Team Points
NCJCC Coordinator Check-Off Score (10 points possible)	
Average Evaluator Score (90 points possible)	
Final Score (Average Evaluator Score plus NCJCC Coordinator Check-off)	

Team Name: