

Exhibitor's Number _____

4-H FOODS FIESTA

FOOD EXHIBIT EVALUATION SHEET

NAME _____

CLUB _____

AGE DIVISION _____

FOOD CATEGORY _____

PROJECT EXHIBIT	POSSIBLE POINTS	MEMBERS POINTS	COMMENTS
Recipe is age/skill appropriate	10		
Place Setting appropriate to menu	10		
Menu and recipe on card displayed	10		
Eye appealing	10		
Taste	10		
Knowledge of menu and recipe: can explain costs and methods used to prepare food	10		
Knowledge of food prepared in relationship to My Plate	10		
Knowledge of making healthful, nutritious change to food by reducing fat, sugar, salt, and/or increasing whole grains. <i>Low/no fat choice; use nonfat Greek yogurt for sour cream or apple sauce for oil; egg white in place of whole eggs; use mashed or dry fruit; use of whole wheat/grain breads/pasta/rice/oatmeal; use pepper/other spices/low-sodium options; rinse canned products</i>	10		
Knowledge of proper foods safety and handling	10		
Good presentation skills including eye contact, posture/gestures, tone, has presentation memorized or uses notes minimally	10		
TOTAL Exhibit Score	100		

ADDITIONAL COMMENTS:
Evaluator's signature: _____