

2018 Culinary Challenge Lunch Score Sheet

CREATIVITY (20 Points)	Points
The team's entry would attract students to try it (0 - 10 points)	
The meal demonstrates a creative use of ingredients (0 - 10 points)	
Subtotal (0 to 20 Points)	
TASTE (40 Points)	Points
Taste offers broad appeal, developed flavors, and balanced seasoning (0 to 15 points)	
All of the components complement one another (0 to 10 points)	
Meal offers interesting balance of textures (0 to 10 points)	
Name of the entry appropriately reflects the ingredients (0 to 5 points)	
Subtotal (0 to 40 Points)	
APPEARANCE (20 points)	Points
Table Display (0 to 5 points)	
Student Appearance (0 to 5 points)	
Meal Presentation (0 to 10 points)	
Subtotal (0 to 20 Points)	
VERBAL PRESENTATION (20 Points)	Points
Team Participation - Involvement of team members in presentation - (0 to 5 points)	
Presentation Content - Did the team give an articulate, well-planned presentation? - (0 to 10 points)	
Presentation Content - How well does the presentation communicate your "inspiration" - (0 to 5 points)	
Subtotal (0 to 20 Points)	
GRAND TOTAL (0 to 100 Points)	