

2020 Culinary Challenge Lunch Competition Tabulation

EXAMPLE

School Name / Recipe Name

	Judge 1	Judge 2	Judge 3	Judge 4	Judge 5	Judge 6	Judge 7	Judge 8	TOTAL	AVERAGE
	Points	Points	Points	Points	Points	Points	Points	Points	Points	Points
CREATIVITY										
Appealing to students (1-10 points)	1	1	1	1	1	1	1	1	8	1
Creative use of ingredients (1-10 points)	2	2	2	2	2	2	2	2	16	2
SUBTOTAL	3	3	3	3	3	3	3	3	24	3
TASTE										
Well developed flavors and balance seasoning (1-10 points)	3	3	3	3	3	3	3	3	24	3
Ingredients complement one another (1-10 points)	4	4	4	4	4	4	4	4	32	4
Interesting balance of textures (1-10 points)	5	5	5	5	5	5	5	5	40	5
SUBTOTAL	12	12	12	12	12	12	12	12	96	12
APPEARANCE										
Appealingly plated and presented (1-10 points)	6	6	6	6	6	6	6	6	48	6
Students appropriately attired and presented (1-10 points)	7	7	7	7	7	7	7	7	56	7
SUBTOTAL	13	13	13	13	13	13	13	13	104	13
PRESENTATION										
All team members participated in the presentation (1-10 points)	8	8	8	8	8	8	8	8	64	8
Team gave an articulate, well-planned presentation (1-10 points)	9	9	9	9	9	9	9	9	72	9
Team's inspiration for and execution of their dish was well communicated (1-10 points)	10	10	10	10	10	10	10	10	80	10
SUBTOTAL	27	27	27	27	27	27	27	27	216	27
GRAND TOTAL	55	55	55	55	55	55	55		440	55