**NOTE: Allowances and/or accommodations will be made where possible for disadvantaged youth and those with special needs as appropriate – please tell us if this is required for any reason**

**Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ 4-H Age (as of 01/01of 4-H year) \_\_\_\_\_\_\_ Years in 4-H: \_\_\_\_\_\_\_\_ 4-H Club or Program: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Recipe Title: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Time taken:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**1 point = Needs Improvement, 2 points = Meets Expectations, 3 points = Above Expectations, 4 points = Outstanding Time: 15- 30 minutes; too long or too short will be deducted 3 points**

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| **PRESENTER** | **Considerations** | **Points** | **Comments** |
| **DRESS & CLEANLINESS** | Appropriate dress for cooking, no dangling clothes, rings, hair tied back, apron, extra thought put into appearance |  |  |
| **USE OF VOICE**  | Voice audible above normal background noise with few hesitations |  |  |
| **BODY LANGUAGE**  | Appears calm and relaxed, conveying confidence. Stands erect and uses appropriate and effective body language |  |  |
| **ENTHUSIASM/****INFLECTION** | Clear enthusiasm displayed throughout in attitude and inflection |  |  |
| **RESPONDING TO QUESTIONS**  | Repeats all questions to audience then gives a detailed, accurate response, showing desire to seek out unknown answers or give possible sources |  |  |
| SUBJECT | **Considerations** | **Points** | **Comments** |
| SAFETY/Hygiene | Works safely and hygienically and draws attention to its importance to the audience |  |  |
| RECIPE - AGE AND EXPERIENCE | Recipe well suited for age/level of presenter, challenging and well executed |  |  |
| NYS INGREDIENT\*CAN BE LABELLED | Uses a NYS ingredient and discusses its production/source and interesting facts |  |  |
| MEASURING AND TECHNIQUES | Correctly uses a variety of cooking techniques/strategies relevant to recipe including measuring 1 wet and 1 dry ingredient |  |  |
| Delivery | **Considerations** | **Points** | **Comments** |
| INTRODUCTION | Engages audience’s attention and introduces self and recipe concisely  |  |  |
| USE OF NOTES OR VISUAL CUES | Uses visual aids as required to demonstrate smoothly and effectively; logically follows recipe |  |  |
| MENU CARD | The Menu Card is of high quality, attractively presented and uses correct spelling/grammar |  |  |
| written and spoken GRAMMAR/VOCABULARY | Uses proper grammar, appropriate vocabulary, correct pronunciation and technical terms; provides quality explanation |  |  |
| APPEARANCE &/or SMELLOF DISH | Dish looks appetizing, is well presented and, if relevant, smells delicious  |  |  |
| SUMMARY  | Presents evaluators with finished dish to taste and asks for feedback/questions |  |  |
| **Additional Evaluator Feedback** |
| **Evaluator 1 Name**: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ **Evaluator 2 Name**: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |

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| SCORES Pages 1+2 |  **\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Point to deduct if too long or short \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_** |  |
| Total Points |  | 15-28=White 29-40=Red 41-54=Blue 55-60=Purple | **RIBBON COLOR AWARDED**  |  |