

Tennessee Junior Chef Competition

Cooking Competition Judging Rubric

Team Name: _____ **School District:** _____

Recipe Name: _____ **Judge Name:** _____

Presentation of Dish	Points	Score
Presentation included an introduction of team members, description of recipe development, nutritional content of recipe, and meal components provided in dish.	10	
Students identified the local ingredients used in their dish and exhibited an understanding of the importance of buying and using local products.	6	
Students discussed their interaction with school nutrition program.	6	
Student's responses to questions demonstrated their knowledge.	8	
Judge's Comments:	30 Points Possible	
Overall Appeal	Points	Score
The recipe is creative and original. Ingredients complement each other.	20	
Recipe includes two or more Tennessee grown ingredients that are integral to the dish.	15	
Recipe is applicable to and replicable by school nutrition program.	20	
Judge's Comments:	55 Points Possible	
Recipe Appearance and Execution		
Dish is colorful, plate is visually appealing (food was arranged attractively on plate).	15	
Dish has a pleasing aroma.	5	
Dish is cooked properly (cooking techniques are well-executed).	10	



Judge's Comments:	30 Points Possible	
Taste		
Dish included appropriate contrast in flavors (i.e. strong, mild, sweet, tart, salty, etc.).	8	
Dish included appropriate contrast in textures (i.e. soft, chewy, crisp, tender, etc.) and textures are appropriate (i.e. tender meat, crisp veggies, etc.).	7	
Dish is pleasant in taste and properly seasoned.	10	
Dish was served at proper temperature.	10	
Judge's Comments:	35 Points Possible	
Sanitation and Food Safety		
Transfer the Food Safety Judge's score to this section and include it in your calculation of total score (below).		
Judge's Comments:	50 Points Possible	
Subtract 5 points for each 5 minutes teams exceed the 2-hour time allocation. (1.5 cook hour; .5 hour clean up time)	-	
Bonus for any additional (over two) Tennessee grown products used in recipe (one point per additional local product used, maximum of 5 bonus points):	5	
Total	200 + 5	

This program was adapted from the Georgia Department of Education Student Chef Competition.