

Final Plate Judging Score Sheet

Judge: _____

Date: _____

CRITERIA	MAX PTS.	#1	#2	#3	#4	#5	#6	#7	#8
Serving methods & presentation (<i>Fresh & colorful, easy to eat, closely placed items for maintaining temperature, hot/cold serving plate, stylistic but practical</i>)	10								
Portion size and nutritional balance (<i>35:65 balance of protein and carbohydrate. Weight boundary within the tolerance of total meal. Nutritional breakdown supplied</i>)	10								
Creativity & Practicality (<i>Is the dish creative, showing something new or an old idea modernized? Can the dish be prepared for a party of 40?</i>)	20								
Flavor, taste, texture & doneness (<i>Do the specified major ingredients carry the dominant flavors? Do the components fit together? Are the temperatures correct? Do the textures reflect the cooking technique? Is the sauce the correct flavor for the meat/fish and is it the correct consistency and smooth?</i>)	40								
Total Plate Score	80								

Total Plate Score _____

Comments

Judge's Signature: _____