

# SCORE SHEET

## COMMUNICATION ARTS DAY - FOODS REVUE

**Name:**

<p><b>1. The Participant</b> <span style="float: right;"><b>20 Points</b></span></p> <p>Dressed appropriately? Well groomed? Hands neat and clean? Shows independence of adults?</p>	<p>Comments:</p> <p style="text-align: right;"><i>Points Awarded:</i></p>
<p><b>2. Menu Plan</b> <span style="float: right;"><b>25 points</b></span></p> <p>Nutritionally well-balanced? (Use of all food groups) Variety of flavor and texture? Variety in color and form? Menu poster (correct form, neat and attractive?)</p>	<p>Comments:</p> <p style="text-align: right;"><i>Points Awarded:</i></p>
<p><b>3. Prepared Food</b> <span style="float: right;"><b>20 points</b></span></p> <p>Attractive appearance? Appetizing aroma and texture? Use of a garnish? Recipe card included? Appropriate selection?</p>	<p>Comments:</p> <p style="text-align: right;"><i>Points Awarded:</i></p>
<p><b>4. Table Service</b> <span style="float: right;"><b>15 Points</b></span></p> <p>Attractive appearance (color, texture, total design)? Functional (easy to use, suitable clean-up)? Appropriate centerpiece? Overall effect?</p>	<p>Comments:</p> <p style="text-align: right;"><i>Points Awarded:</i></p>
<p><b>5. Management</b> <span style="float: right;"><b>20 Points</b></span></p> <p>Worksheet included? Time schedule organized? Cost analysis done? (Intermediate and Advanced only) Understanding of preparation steps? Answers to questions</p>	<p>Comments:</p> <p style="text-align: right;"><i>Points Awarded:</i></p>

**TOTAL POINTS:**

**PLACING:**