



Student Chef Scoring Rubric HS RECIPE COMPETITION

Team Name: _____ School/District: _____

Recipe Name: _____

Requirements	Points Available	Points Awarded
<p>Criteria: Team completed all steps (1-15).</p> <ul style="list-style-type: none"> • Yes • No (all steps must be complete for applications to be considered) 	No points awarded	Yes/No
<p>School Nutrition: Recipe meets the following school nutrition meal standards: <i>meat/meat alternate + vegetable; meat/meat alternate + whole grain rich food; meat/meat alternate + fruit</i></p> <ul style="list-style-type: none"> • Yes • No (must meet standards to be considered) 	No points awarded	Yes/No
<p>USDA Foods: Recipe incorporates at least one (1) USDA Food item.</p> <ul style="list-style-type: none"> • Yes • No (must be included to be considered) 	No points awarded	Yes/No
<p>Georgia Grown: Recipe includes at least two (2) Georgia Grown ingredients.</p> <ul style="list-style-type: none"> • Yes • No (must be included to be considered) 	No points awarded	Yes/No
<p>Harvest of the Month: Recipe highlights at least 1 GaDOE Harvest of the Month item.</p> <ul style="list-style-type: none"> • 0 points: Recipe does not highlight at least 1 GaDOE Harvest of the Month item. • 1 point: Recipe highlights at least 1 GaDOE Harvest of the Month item. 	1 point	
<p>Recipe Preparation Time: Recipe is replicable by School Nutrition Professionals in less than 1.5 hours. Preparation time includes all steps: prepare, cook, and plate.</p> <ul style="list-style-type: none"> • 0 points: Recipe time isn't noted, or time is longer than 1.5 hours. • 1 point: Preparation time is noted on the recipe and is less than 1.5 hours. 	1 point	
<p>Equipment: All required utensils and equipment needs are listed. This should include all smallware (spatulas, whisk, peelers, etc.), cookware (pots, pans, etc.) and equipment (food processors, blenders, ovens, stoves, etc.).</p> <ul style="list-style-type: none"> • 0 points: No utensils or equipment are listed. • 1 point: Some equipment or utensils are missing. • 2 points: All equipment and utensils are listed. 	2 points	

<p>Ingredients: All required ingredients are listed (in order of usage). Correct units of measure are identified.</p> <ul style="list-style-type: none"> • 0 points: Ingredients and/or measurements are not listed. • 1 point: Some ingredients are missing, or incorrect measurements are listed. • 2 points: All ingredients and measurements are listed. • 3 points: All ingredients and measurements are listed in order of usage. 	3 points	
<p>Innovative Use of Ingredients: Ingredients are utilized in creative and innovative ways.</p> <ul style="list-style-type: none"> • 0 points: Ingredient use is not innovative. • 1 point: Ingredients are used in creative and innovative ways. 	1 point	
<p>Unique Recipe: Recipe is unique and innovative.</p> <ul style="list-style-type: none"> • 0 points: Little to no culinary techniques are demonstrated. • 1 point: Minimal culinary techniques are demonstrated. • 2 points: A small variety of culinary techniques are demonstrated. • 3 points: A wide variety of culinary techniques are demonstrated. <ul style="list-style-type: none"> • 0 points: Recipe is unoriginal and lacks creativity. • 1 point: Recipe is common, with some original components. • 2 points: Recipe is adapted from a common recipe with several original components. • 3 points: Recipe is completely original and demonstrates many creative components. 	6 points	
<p>Instructions: All required steps are listed. Instructions make sense and flow. Instructions are easy to understand and follow.</p> <ul style="list-style-type: none"> • 0 points: Instructions not listed. • 1 point: Instructions have missing steps or improper flow. • 2 points: Instructions are clear and include all necessary steps. • 3 points: Instructions are clear and include all necessary steps. Instructions include descriptions to accurately perform the culinary technique. 	3 points	
<p>Food Safety: Food safety principals are noted in the recipe instructions. For example, fresh fruits and vegetables must be washed. Cooked foods should be cooked to the appropriate internal temperatures.</p> <ul style="list-style-type: none"> • 0 points: No food safety instructions are noted in recipe. • 1 point: Some food safety instructions are noted in the recipe. • 2 points: Food safety instructions are noted throughout the recipe. 	2 points	
<p>Taste Test: Team completes taste test and utilizes feedback received to demonstrate that recipe aligns with student acceptability.</p> <ul style="list-style-type: none"> • 0 points: The recipe was not found to be acceptable by 60 percent or more of tasters and modifications were not made to the recipe. • 1 point: 60 percent or more of tasters found the recipe to be acceptable. If the recipe was not acceptable by 60 percent of testers, modifications were made to the recipe. 	1 point	

<p>School Nutrition Application: Recipe is replicable in School Nutrition Programs.</p> <ul style="list-style-type: none"> • 0 points: Recipe ingredients are not readily available and are cost prohibitive for School Nutrition Programs. • 1 point: Recipe ingredients are not readily available or are cost prohibitive for School Nutrition Programs. • 2 points: Recipe ingredients are readily available and/or cost effective for School Nutrition Programs with modifications. • 3 points: Recipe ingredients are readily available and cost effective for School Nutrition Programs. <ul style="list-style-type: none"> • 0 points: Recipe is not appropriate for regular use in School Nutrition Programs. • 1 point: Recipe is appropriate for regular use in School Nutrition Programs with modifications. • 2 points: Recipe is appropriate for regular use in School Nutrition Programs. <ul style="list-style-type: none"> • 0 points: Recipe cannot be easily quantified for quantity food production in School Nutrition Programs. • 1 point: Recipe can be easily quantified for quantity food production in School Nutrition Programs with modifications. • 2 points: Recipe can be easily quantified for quantity food production in School Nutrition Programs. 	7 points	
<p>Recipe Photograph: Recipe photograph of one serving of the recipe dish.</p> <ul style="list-style-type: none"> • 0 points: Photograph is not original or does not reflect recipe submitted. • 1 point: Photograph shows one serving of recipe. • 2 points: Photograph shows one serving of the recipe. The dish is attractive, well displayed, colorful, and appetizing. 	2 points	
<p>Recipe Name: Recipe name is creative and is reflective of dish.</p> <ul style="list-style-type: none"> • 0 points: Recipe name is not original and does not reflect recipe. • 1 point: Recipe name reflects dish. • 2 points: Recipe is creative and reflects dish. 	2 points	
<p>Recipe Description: Recipe description includes language for dish's texture, flavor, and ingredients.</p> <ul style="list-style-type: none"> • 0 points: Recipe description does not describe dish. • 1 point: Description of dish is provided. • 2 points: Description identifies texture, flavor, and ingredients. 	2 points	
	33 points	