



## MS Junior Chef Judging Guidelines & Requirements

Team Name \_\_\_\_\_ Team Number \_\_\_\_\_

School District \_\_\_\_\_

Recipe Name \_\_\_\_\_

Does Team have "Recipe Packets" available for each Judge? \_\_\_\_\_ Yes \_\_\_\_\_ No

Time Management & Teamwork	Points	Score
Team submitted recipe packets in color.	5	
Team prepared, cooked, and plated the recipe within the timeframe of two (2) hours or less (yielding six (6) servings).	7	
The team followed the work plan to complete the recipe within the time frame (work plan must be TYPED).	5	
All steps needed for preparation were completed onsite in real time.	4	
<b>Judges' Comments:</b>	<b>21 Points</b>	
Food Preparation Skills, Safety and Sanitation	Points	Score
<b>Use of correct principles and methods of food preparation:</b>		
*Variety of steps were used in cooking preparation and procedures. This includes: proper use of equipment, cooking utensils, adequate culinary, knife & chopping skills	15	
*Sanitizing Countertops	15	
<b>All food was handled appropriately:</b>		
*Contestant's washed hands before and during handling of food.	10	
*Thermometer was used for food safety & quality.	10	
*Food was cleaned, stored, and cooked properly.	5	
*Contestants had on hair restraints during recipe prep (hair net or hat).	5	
*Workstations were left clean and tidy, i.e., dishes washed, tables cleaned, floor swept, etc.	4	
<b>Judges' Comments:</b>	<b>64 Points</b>	

<b>Recipe Requirements (Creativity, Innovation, &amp; Taste Appeal)</b>	<b>Points</b>	<b>Score</b>
Recipe meets the National School Lunch Program meal pattern and nutrition standards and must include <b>3 of the 5 meal components</b> . <i>(Components include: milk, fruits, vegetables, grains, and meat/meat alternates (MMA)).</i>	20	
Recipe incorporates at least two (2) local ingredients ( <b>MS GOODS</b> )	12	
Recipe incorporates at least one (1) USDA Food item <i>(Contact Child Nutrition Director)</i> .	18	
Recipe is replicable <b>and/or</b> adaptable by the Child Nutrition Program. Recipe costs <i>(is it affordable for School Nutrition Program)</i> , ingredients, equipment, staffing and time must be factored into the production of the recipe.	5	
Recipe textures were appropriate (i.e., tender meat, crisp veg, and lump-free gravy etc.)	5	
Natural flavors were enhanced by appropriate seasonings	8	
Recipe included a contrast in flavors, i.e., strong, mild, sweet, tart, salty, etc.	7	
Creativity was used in the recipe development	10	
Recipe is kid friendly	10	
<b>Possible Bonus Points:</b> * Up to two (2) additional points for every local " <b>MS GOODS</b> " ingredient above the required 2 ingredients. <i>(Local items used as Garnish does not count towards recipe requirements).</i>  *Five (5) additional points for using <b>MS Spice Blends</b> in recipes. <i>(Contact Child Nutrition Director)</i> .	2  5	
<b>Judges' Comments:</b>	<b>102 Points</b>	
<b>General Nutrition Knowledge</b>		
Contestants exhibited nutrition knowledge and were able to articulate the importance of buying and using local products.	<b>12 Points</b>	
<b>Contestant's Attitude, Appearance and Responses</b>		
No earrings, nail polish, acrylic/artificial nails, jewelry, or visible piercings	4	
Contestant's clothing was appropriate, clean and wrinkle free.	5	
Teams' response to questions demonstrated knowledge of recipe.	5	
Team was able to articulate the importance of buying and using local MS GOODS.	2	
<b>Judges' Comments:</b>	<b>16 Points</b>	
<b>Total "POSSIBLE" Points:</b>	<b>215</b>	

**Additional Comments and Notes:**

\* NOTE: Five (5) points will be subtracted for each 5 minutes contestants exceed the 1.5-hour cooking/presentation time. Clean-up time is 30 minutes (2 hours total).

**What are MS GOODS and MS Spice Blends?**

- **“MS GOODS”** are locally grown MS products from local farmers markets and/or farmers must be **GAP/GHP** certified. <https://www.ams.usda.gov/services/auditing/gap-ghp>
- **“MS Spice Blends”** are **NO SALT** spices created specifically for MS (Italian, Southwest & Creole)

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Judge’s Signature: \_\_\_\_\_ Judge’s # \_\_\_\_\_

Date: \_\_\_\_\_