

HORTICULTURE USE SCORECARD

CONTESTANT NAME: _____

PARISH: _____

CONTESTANT NUMBER: _____

REQUIRED ACTIVITY	POINTS POSSIBLE	POINTS EARNED
SUBJECT MATTER		
<p>A. Importance of subject matter should relate to: (20)</p> <ul style="list-style-type: none"> • Role of fruit/vegetable/herb in the diet and how it fits into a healthy lifestyle • Types and forms of fruit/vegetable/herb available on market • Cooking characteristics(how var. cooking methods affect taste, texture, color, etc.) • Fruit/vegetable/herb as it relates to economy in Louisiana and the world • Production practices related to the fruit/vegetable/herb • Food safety practices <p>B. Makes accurate and clear statements. (3)</p> <p>C. Replies knowledgeably to practical questions. (3)</p> <p>D. Gives reference for subject matter presentation. (2)</p> <p>E. Discusses any project work related to fruit/vegetable/herb or nutrition. (2)</p>	30 POINTS	
PRESENTATION SKILLS		
<i>**Presentation Skills score will be used for tie breaker if needed</i>		
<p>A. Arranges ingredients and equipment for convenience. (2)</p> <p>B. Works in logical sequence. (3)</p> <p>C. Works neatly and with ease. (5)</p> <p>D. Is well groomed and poised. (3)</p> <p>E. Demonstrates or describes all steps clearly. (5)</p> <p>F. Avoids long periods of silence during demonstration. (3)</p> <p>G. Demonstrates good communication skills including eye contact, facial expression, clear speaking voice, etc. (5)</p> <p>H. Uses proper food safety practices during demonstration.(3)</p> <p>I. Copy of recipe provided to judges (1)</p> <p>J. *Does not exceed 15 minutes</p>	30 POINTS	
THE PRODUCT		
<i>The Product must contain at least one cup of the fruit/vegetable/herb.</i>		
<p>A. Pleasing appearance. (5)</p> <p>B. Distinctive flavor. (5)</p> <p>C. Economically practical. Cost of dish given. (5)</p> <p>D. Nutritious. General nutritional value given. (5)</p> <p>E. High-fat ingredients used in moderation. (5)</p> <p>F. Presentation of finished product. (5)</p>	30 POINTS	
LAB WORK		
<i>Scored by Lab Monitor/Superintendent</i>		
<p>A. Kitchen and food safety practices. (5)</p> <p>B. Area clean and neat. (3)</p> <p>C. Efficient use of lab time. (2)</p>	10 POINTS	
TOTAL	100 POINTS	