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Final Judging Matrix

Category	Points Possible	Points Given
Recipe format <ul style="list-style-type: none"> a. Are the instructions clear? b. Does the recipe include six or fewer preparations steps? c. Does the recipe make sense? Do the steps follow a logical progression? d. Are the preparation steps the best way to create this dish? 	5	
Ingredients <ul style="list-style-type: none"> a. Do the ingredients complement one another? 	5	
Originality <ul style="list-style-type: none"> a. Is the school meal interesting? b. Does it display a unique or creative combination of flavors? 	10	
Taste/Texture <ul style="list-style-type: none"> a. Is the dish pleasing to the taste buds? b. Is the dish seasoned properly? c. Do the different ingredients compliment one another? d. Is there a balance of taste sensations (savory, salty, sweet, sour, etc.)? e. Do the components of the dish provide a variety of textures? f. Was the meal served at the proper temperature? g. Were any of the components over or undercooked? 	20	
Appearance/Presentation <ul style="list-style-type: none"> a. Does the meal look appetizing? b. Is there a variety of colors within the dish? c. Has the meal been plated in an appealing way? d. Was the team’s presentation articulate and professional? 	10	
Total	50	