

# Ohio Grown: Student Chef Showcase Request for Applications



**Released:** Nov. 13, 2024

**Application Due:**  
Feb. 5, 2025, at 11:59 p.m.

*No late submissions will be accepted.*



**Department of  
Education &  
Workforce**

# Table of Contents

- TABLE OF CONTENTS..... 1**
- CONTEST SUMMARY..... 2**
  - Background..... 2
  - Funding Source ..... 2
  - Contest Timeline & Deadlines ..... 2
  - Contact..... 3
- ELIGIBILITY ..... 3**
  - Recipe Eligibility..... 4
- HOW TO APPLY..... 4**
  - Pre-Submission Requirements ..... 4
  - Application Submission Process ..... 5
  - Application Deadline..... 5
- RECIPE APPLICATION REVIEW ..... 5**
  - Review Process ..... 5
  - Applicant Notification ..... 6
- COOKING COMPETITION..... 7**
  - Overview ..... 7
  - Team Reimbursement Stipends..... 7
  - Live Cooking Competition Day Anticipated Agenda ..... 8
  - Cooking Competition Requirements ..... 8
  - Location and Logistics: ..... 8
  - Winner Selection and Awards ..... 10
  - Additional Considerations..... 10
  - Funding Source ..... 11
- NON-DISCRIMINATION POLICY ..... 11**
- APPENDIX A - OHIO GROWN: STUDENT CHEF COMPETITION 2024-2025 HARVEST OF THE MONTH CALENDAR ..... 12**
- APPENDIX B – OHIO GROWN: STUDENT CHEF SHOWCASE RELEASE FORM..... 13**
- APPENDIX C – TECHNICAL REVIEW RUBRIC..... 14**
- APPENDIX D – QUALITY REVIEW RUBRIC..... 15**
- APPENDIX E – COOKING COMPETITION JUDGE’S SCORECARD..... 18**

# Contest Summary

## BACKGROUND

The Department of Education and Workforce (“the Department”) Office of Nutrition is excited to announce the first annual Ohio Grown: Student Chef Showcase. This contest is funded through the United States Department of Agriculture (USDA) 2022 Farm to School Formula Grant. The objectives of the formula grant are:

1. To build and increase the capacity of participating institutions to procure and use local food in program meals; and/or
2. To provide agricultural education opportunities for participating children.

The formula grant supports the development and implementation of a statewide Harvest of the Month (HOTM) program which will include activities, promotional materials, and standardized recipes featuring local, HOTM food items. The Ohio Grown: Student Chef Showcase is a student-centered competition that will encourage student interest in the culinary arts and attention to the value of sourcing and consuming local, fresh foods through the development of an original recipe. The contest directly supports the Ohio Harvest of the Month campaign as HOTM items will be featured ingredients in student-developed dishes.

## FUNDING SOURCE

This project is funded at least in part with Federal funds from the USDA. The contents of this publication do not necessarily reflect the view or policies of the USDA, nor does mention of trade names, commercial products, or organizations imply endorsement by the U.S. Government.

## CONTEST TIMELINE & DEADLINES

Ohio Grown: Student Chef Showcase	
Application Period Opens	Nov. 13, 2024
<a href="#">Ohio Grown: Student Chef Showcase Application Webinar</a> *	Dec. 3, 2024, from 2:30 p.m. – 3:30 p.m.
Application Period Closes	Feb. 5, 2025, at 11:59 p.m. ET
Announcement of Cooking Competition Finalists	Mid-March 2025
Live Cooking Competition	May 9, 2025, from 9 a.m. – 2 p.m.

*\* The Ohio Department of Education and Workforce is committed to providing access and inclusion and reasonable accommodation in its services, activities, programs, and employment opportunities in accordance with the Americans with Disabilities Act (ADA) and other applicable laws. To request a reasonable accommodation due to a disability, please contact Katie Barnes, ADA coordinator, at [ADAaccommodation@education.ohio.gov](mailto:ADAaccommodation@education.ohio.gov) or (614) 387-2200 (voice) no later than three days before scheduled webinar.*

**Note:** The Department is not responsible for any technical or logistical problems resulting in the Department not receiving the application on time. It is the responsibility of the applicant to ensure the submission is received before the deadline. Once the application is submitted, applicants will receive a confirmation email from the Department.

## CONTACT

Please contact Rebecca Naab [Rebecca.Naab@education.ohio.gov](mailto:Rebecca.Naab@education.ohio.gov) (614-981-2371) with questions regarding the competition.

# Eligibility

## TEAM ELIGIBILITY

Student teams participating in the Ohio Grown: Student Chef Showcase must meet the following criteria:

1. Teams must consist of three to five students in grades six through 12. Students may only participate on one team.
2. Students must attend a school that participates in the National School Lunch Program (NSLP). Schools participating exclusively in the Special Milk Program (SMP) are ineligible.
3. One adult supervisor must advise the team (school district employee or parent/guardian). The adult supervisor must meet the school district's minimum requirements for volunteers and staff (such as clearing the appropriate background check).
  - a. Verification of adult supervisor will be confirmed via principal completion of [Ohio Grown: Student Chef Showcase Release Form](#).
4. The adult supervisor must have or complete one of the following food safety trainings or certifications. Verification of the adult supervisor's food safety training will be submitted as part of the application process.
  - a. Complete the [Institute of Child Nutrition's Food Safety in Schools Course](#); or
  - b. [Ohio Person in Charge Certification](#) (Level 1); or
  - c. [Ohio Manager Certification](#) (Level 2); or
  - d. [SERV Safe](#) Food Handler Certification
5. The adult supervisor will be the primary contact between the Department and the student team. The adult supervisor should provide the team with culinary guidance, teach food safety techniques, assist with the nutrient and cost analysis, and help meet contest deadlines. The adult supervisor may not assist with the development of the recipe.
6. If the team is selected as a finalist, the adult team supervisor must be present at the Cooking Competition but may only provide guidance on cooking techniques and food safety.
7. All students participating must be in good standing with the school attended.

- a. Verification of the students' standing will be confirmed the [Ohio Grown: Student Chef Showcase Release Form](#) completed by the school's principal.

## RECIPE ELIGIBILITY

Competition recipes must meet the following criteria to be considered.

1. Teams must submit an original recipe.
2. The recipe must feature at least one Ohio Harvest of the Month produce item. The list of Ohio Harvest of the Month items can be found in [Appendix A](#). The featured ingredient must be a top four recipe ingredient by weight.
3. The recipe must identify at least one method for sourcing the Harvest of the Month food locally. This could include but is not limited to a local farm, food hub, or wholesaler.
4. The recipe must serve six to eight people.
5. The recipe must include at least one heating step (such as baking, sautéing, boiling, and more).
6. The recipe may NOT be a smoothie, dessert, or breakfast item.
7. The recipe must be for a lunch entrée dish that meets the [National School Lunch Program](#) meal pattern.

## How to Apply

### PRE-SUBMISSION REQUIREMENTS

1. All team members must view the following videos prior to recipe development. The adult supervisor will verify all videos were watched by team members in the application.
  - [MyPlate for School Meals](#) (5:37 min.) developed by the Wisconsin Department of Public Instruction
  - The United States Department of Agriculture's [A Flash of Food Safety](#) (5 videos total) (13:36 min.)
  - A [Knife Safety Demonstration](#) video (2:04 min.) developed by the Edible Schoolyard
2. The team or the school district must supply the ingredients for developing the recipe.
3. The team should consider the cooking competition criteria as they develop their recipe.
4. Teams must complete a nutrient and cost analysis of the recipe using the [Ohio Grown: Student Chef Showcase Nutrient & Cost Analysis Worksheet](#). Submissions that do not include a nutrient and cost analysis will be considered incomplete.

## APPLICATION SUBMISSION PROCESS

Applications missing any of the following documentation will be considered incomplete and not eligible for further review. Teams must submit the following application documents:

1. A complete online application.
  - a. Within the online application, applicants must create a Google Drive or Microsoft OneDrive digital folder in which additional documentation listed below will be uploaded. Title the folder as follows: "Team Name, School District, Additional Application Documents" Once all documented is complete and uploaded into the folder, verify access to [Rebecca.Naab@education.ohio.gov](mailto:Rebecca.Naab@education.ohio.gov). The folder web address must be shared in application Question 21.
  - b. Additional documentation to be uploaded into digital folder:
    - i. Photo of completed, plated entree. Photograph should be high resolution to accurately depict dish and ingredients used.
    - ii. Completed [Ohio Grown: Student Chef Showcase Nutrient & Cost Analysis Worksheet](#).
    - iii. Ohio Grown: Student Chef Showcase Release Form (must be completed by the school's principal) found in [Appendix B](#).
    - iv. Adult supervisor's food safety verification (ICN certificate, Ohio Department of Health certificate, or SERV Safe certificate).

Once the online application is submitted, the digital folder will be reviewed to ensure Department team members can access the files. Once verified, an email will be sent to confirm submission. Please keep for your records. If the Department is unable to access the folder, you will be contacted to fix the issue prior to the submission date of Feb. 5, 2025, at 11:59 p.m. ET.

## APPLICATION DEADLINE

Contest applications are due by **11:59 p.m. ET on Feb. 5, 2025**. *No late applications will be accepted.*

# Recipe Application Review

## REVIEW PROCESS

### *TECHNICAL REVIEW*

All submitted applications will undergo a technical review by Department staff to ensure the applications are complete and meet all basic requirements. The Technical Review Rubric can be found in [Appendix C](#).

Applications that do not meet these requirements will be considered incomplete and removed from further consideration.

## QUALITY REVIEW

A review committee composed of Department staff will evaluate all eligible applications based on the criteria in the Quality Evaluation Rubric found in [Appendix D](#) . All applications will be scored by a total of three reviewers and averaged to determine a final score. The top five scoring applications will be selected as finalists and invited to participate in the live Cooking Competition.

1. **Basic Recipe Information:** The recipe should include all ingredients by weight with clear instructions and food safety steps. Additional meal component items must be selected along with the recipe to showcase a complete meal.
2. **Culinary Skills & Creativity:** Recipes will be judged on culinary techniques, such as knife skills executed (like chopping, dicing, or mincing) and cooking methods used (like baking, roasting, or sautéing). The recipe will also be judged on the innovative use of ingredients and flavor combinations.
3. **Recipe Presentation:** The recipe will be scored on its name, description (included on the application form), and the photograph of the entree. Recipe descriptions should include the taste, texture, and appearance of the dish. It is recommended that you use descriptive words such as “colorful,” “crisp,” “hearty,” “spicy,” etc.
4. **Ohio Harvest of the Month Item:** The recipe must include at least one Ohio HOTM item. The item must be one of the top four ingredients by weight in the recipe. Potential local sources of the featured HOTM ingredient should be provided.
5. **School Food Service Reproducibility:** The recipe should be easily modified for use in school food service. Scoring will take into consideration recipe cost, cooking time, and ingredient selection.
6. **Nutritional Analysis:** The nutritional analysis should include all recipe ingredients in the appropriate quantities.

Recipes that include more than one Harvest of the Month ingredient will be awarded an additional one bonus point on the Quality Review Rubric.

*Note: The Ohio Department of Education and Workforce reserves the right to ask applicants clarifying questions about their applications and recipes.*

## APPLICANT NOTIFICATION

All applicants will be notified of their selection status by mid-March 2025.

The top five highest scored applicants will be selected as finalists and invited to participate in the live Cooking Competition held on May 9, 2025, at Columbus State Community College. Selected Cooking Competition teams will be notified via email to the identified adult team supervisor provided in the team’s application.

School districts may submit applications for more than one team; however, for districts submitting more than one application, only the highest scored application will be considered

for the live Cooking Competition. A school district may not have more than one team in the live Cooking Competition.

Teams invited to the Cooking Competition must submit a complete acceptance package within seven business days of the initial live Cooking Competition notification. Failure to submit the acceptance package by the designated deadline will result in dismissal from the competition, and the next qualifying candidate will be selected.

The complete acceptance package includes:

1. Liability Form for each student participant, signed by a parent or guardian if under the age of 18
2. Liability Form for adult supervisor
3. Media Release Form
4. Contest Rules Acknowledgement
5. Recipe Ingredient Request Form

## Cooking Competition

### OVERVIEW

The district of the invited Cooking Competition teams will receive a reimbursement stipend not to exceed \$500.00 to standardize, perfect, and taste-test their recipes. A standardized recipe is defined as one that "... has been tried, adapted, and retried several times for use by a given food service operation and has been found to produce the same good results and yield every time when the exact procedures are used with the same type of equipment and the same quantity of ingredients." For additional information on recipe standardization, view the [USDA Recipe Standardization Guide for School Nutrition Programs](#).

Teams must scale up the final recipe to yield 50 servings and adjust as necessary based on feedback from a taste test conducted with classmates. Teams should test the final recipe multiple times to ensure consistent results. The adjusted recipe may be slightly different than the submitted recipe to allow for better use within food service operations. Recipe adjustments should not significantly change the submitted nutritional analysis and meal crediting.

The final recipes may be featured by the Ohio Department of Education and Workforce as Ohio Harvest of the Month recipes for participating school food service departments to use in school meals, Harvest of the Month events, and taste tests.

### TEAM REIMBURSEMENT STIPENDS

Allowable costs include transportation costs to and from the live Cooking Competition and ingredients to perfect and test recipes prior to the competition. Unallowable costs include



hotels, meals, parking, or other additional travel costs. Adult team supervisors are responsible for gathering associated receipts (gas and grocery).

Completed reimbursement forms and receipts will be submitted through the Claims Reimbursement and Reporting System (CRRS) to receive funding. The school food service department has access to the CRRS. The Department of Education and Workforce will only be able to reimburse the school district for costs incurred with appropriate documentation. Reimbursements will be paid into the school's food service account. School districts are responsible for reallocating funding through internal district procedures if necessary.

## LIVE COOKING COMPETITION DAY ANTICIPATED AGENDA

Time	Activity
9 – 9:30 a.m.	Arrival/Check In
9:30 – 10 a.m.	Introductions, Kitchen Tour
10 a.m. – noon	Student Cook Time
Noon – 1 p.m.	Student Presentations (10-minute student presentations with two minutes between each)
1 – 1:30 p.m.	Final Score Calculation, Team Breaks
1:30 – 2 p.m.	Announcement of Winners, Team Photos, Additional Clean Up (if needed)

*\*Timeline subject to change*

## COOKING COMPETITION REQUIREMENTS

- The team must prepare, cook, and plate their recipe (yield of six to eight servings) in less than two hours. Ingredients will be provided, and no food preparation may be done in advance.
- The team must plate five completed servings of their dish.
- The team must give the judging panel a presentation (not to exceed 10 minutes) of their dish that includes an introduction of team members, a description of the dish, an explanation of the dish creation, the local source of the Harvest of the Month ingredient(s) that would be used to replicate this dish at their school, and the student taste test results.

## LOCATION AND LOGISTICS:

The Ohio Grown: Student Chef Showcase Cooking Competition will be held at the cooking lab facility at Columbus State Community College (550 E. Spring Street, Columbus, OH 44215) on **May 9, 2025, from 9:30 a.m. to approximately 2 p.m.**

Student teams will be responsible for cleaning their station, including equipment, and returning items to their proper place during the Cooking Competition. Teams may not bring their own utensils or equipment to the competition. Each team will be provided with:

- Baking pans/sheets
- Food processor
- Measuring cups
- Rolling pin
- Slotted spoons
- Thermometers
- Whisks
- Cutting boards
- Frying pans
- Measuring spoons
- Saucepans
- Spatulas
- Tongs
- Electric hand mixer
- Knives
- Mixing bowls
- Scales
- Strainers
- Vegetable peelers

Teams will have access to the following large equipment:

- Oven
- Freezer
- Refrigerator
- Stovetop
- Salamander/Warming Device

*Additional equipment may be available upon request but cannot be guaranteed.*

The Department will provide the following additional supplies:

- Aprons and hairnets
- Disposable gloves
- Parchment paper

Prior to the start of the competition, student teams will receive a tour of the kitchen space from a Columbus State Community College culinary instructor to ensure teams feel comfortable in the cooking environment. An Office of Nutrition staff member will be assigned to each participating team to provide additional technical assistance if needed.

## **JUDGING CRITERIA**

Dishes will be evaluated by a panel of judges based on the following criteria.

- *Overall Appeal (25 pts):* The dish will be judged on creativity, student appeal, use of local foods, and school food service reproducibility.
- *Appearance and Execution (25 pts):* The dish will be judged on color/plate appeal, aroma, and cooking quality.
- *Taste (25 pts):* The dish will be judged on the use of flavors, variety of textures, and serving temperature.
- *Presentation (25 pts):* Presentations should be no longer than 10 minutes in length and will be scored on thoroughness of dish introduction and ability to answer judge questions. Teams should discuss development of dish, nutritional content, results of student taste tests, and interaction with school food service staff (if applicable).

A copy of the Cooking Competition Judge's Scorecard can be viewed in [Appendix E](#).

## WINNER SELECTION AND AWARDS

Final team scores will be determined by averaging the judges' scores. The highest score will be the winner of the Cooking Competition.

In the event the highest scores are tied, the top teams will compete in a "Culinary Bee." The Culinary Bee will be conducted orally and in rounds. Each team will have two minutes to respond to their question. A coin toss will determine the starting team. At the start of each round, the first team will be given a question. If the first team answers correctly, a new question will be provided to the opposing team(s) to complete the round. If the first team fails to answer correctly, the same question will be given to the opposing team(s). If the other team(s) fails to answer the question correctly, a new round begins. The team that correctly answers a question within a round in which the other team(s) fail to answer correctly will be named champion. Judges may participate in the exchange of information between themselves and the teams if they feel that clarification is needed.

If a champion remains undetermined after all questions have been exhausted, the judges may opt to conduct a tiebreaker, of their own design, to declare the final champion.

Content for the questions in the Culinary Bee will come from the required videos [MyPlate for School Meals](#), [A Flash of Food Safety](#), [Knife Safety Demonstration](#), and knowledge and skills necessary to the development of a recipe's nutrient and cost analysis.

Requests for Culinary Bee accommodations should be directed to the Department at least three weeks in advance of the Cooking Competition. Judges have discretionary power to amend the Culinary Bee requirements on a case-by-case basis.

All finalists will receive a banner to display at their school and recognition on the Ohio Department of Education and Workforce website. The champion will receive a championship banner.

## ADDITIONAL CONSIDERATIONS

### *STUDENT ACCOMMODATIONS*

Student competitors may request accommodations for potential food allergies or additional needs while working within the kitchen. Adult team supervisors should contact [Rebecca.Naab@education.ohio.gov](mailto:Rebecca.Naab@education.ohio.gov) with student competitor accommodation requests related to food allergies or additional needs at least three weeks prior to the Cooking Competition.

*The Ohio Department of Education and Workforce is committed to providing access and inclusion and reasonable accommodation in its services, activities, programs, and employment opportunities in accordance with the Americans with Disabilities Act (ADA) and other applicable laws. To request a reasonable accommodation due to a disability, please contact Katie Barnes,*

ADA coordinator, at [ADAaccommodation@education.ohio.gov](mailto:ADAaccommodation@education.ohio.gov) or 614-387-7716 (voice) no later than April 21, 2025.

## FUNDING SOURCE

This project is funded at least in part with Federal funds from the U.S. Department of Agriculture. The contents of this publication do not necessarily reflect the view or policies of the U.S. Department of Agriculture, nor does mention of trade names, commercial products, or organizations imply endorsement by the U.S. Government.

## Non-Discrimination Policy

In accordance with federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, this institution is prohibited from discriminating on the basis of race, color, national origin, sex (including gender identity and sexual orientation), disability, age, or reprisal or retaliation for prior civil rights activity.

Program information may be made available in languages other than English. Persons with disabilities who require alternative means of communication to obtain program information (e.g., Braille, large print, audiotape, American Sign Language) should contact the responsible state or local agency that administers the program or USDA's TARGET Center at (202) 720-2600 (voice and TTY) or contact USDA through the Federal Relay Service at (800) 877-8339.

To file a program discrimination complaint, a Complainant should complete a Form AD-3027, USDA Program Discrimination Complaint Form which can be obtained online at: <https://www.usda.gov/sites/default/files/documents/USDA-OASCR%20P-Complaint-Form-0508-0002-508-11-28-17Fax2Mail.pdf>, from any USDA office, by calling (866) 632-9992, or by writing a letter addressed to USDA. The letter must contain the complainant's name, address, telephone number, and a written description of the alleged discriminatory action in sufficient detail to inform the Assistant Secretary for Civil Rights (ASCR) about the nature and date of an alleged civil rights violation. The completed AD-3027 form or letter must be submitted to USDA by:

- 1. Mail:**  
U.S. Department of Agriculture  
Office of the Assistant Secretary for Civil Rights  
1400 Independence Avenue, SW  
Washington, D.C. 20250-9410; or
- 2. Fax:**  
(833) 256-1665 or (202) 690-7442; or
- 3. Email:**  
[program.intake@usda.gov](mailto:program.intake@usda.gov)

This institution is an equal opportunity provider.

# Appendix A - Ohio Grown: Student Chef Competition 2024-2025 Harvest of the Month Calendar

Month	Produce Item
January	Hydroponic Lettuce
February	Carrots
March	Herbs
April	Spinach
May	Asparagus
June	Berries
July	Cucumbers
August	Peaches
September	Tomatoes
October	Apples
November	Sweet Potatoes
December	Potatoes

# Appendix B – Ohio Grown: Student Chef Showcase Release Form

## Ohio Grown: Student Chef Showcase Release Form

Competition Team Name: \_\_\_\_\_

I certify the following adult supervisor meets all district requirements to work with students.

Adult Supervisor Name: \_\_\_\_\_

I certify that the student team members listed below are in good standing with all school district rules, policies and procedures.

Student Team Member 1: \_\_\_\_\_

Student Team Member 2: \_\_\_\_\_

Student Team Member 3: \_\_\_\_\_

Student Team Member 4: \_\_\_\_\_

Student Team Member 5: \_\_\_\_\_

School and District: \_\_\_\_\_

Principal Signature: \_\_\_\_\_

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

*This institution is an equal opportunity provider.*

# Appendix C – Technical Review Rubric

The following application components must be included for applications to be accepted and reviewed. Applications that do not include each required item listed below will not be scored on the quality elements.

Technical Review	Yes	No	Comments
<b>Technical Elements</b>			
Applicant Name, School District, and IRN	Yes	No	
Adult team supervisor name, title, email, and phone number	Yes	No	
Ohio Harvest of the Month Item top four ingredient by weight.	Yes	No	
Recipe is a lunch entrée.	Yes	No	
Recipe includes at least one heating step.	Yes	No	
All application sections are fully complete	Yes	No	
School district is in good standing with the Department of Education and Workforce	Yes	No	
<b>Additional Documentation</b>			
Completed Nutrient and Cost Analysis Worksheet	Yes	No	
High-Resolution Photo of Completed Dish	Yes	No	
Verification of Adult Supervisor Qualifications (Student Chef Showcase Release Form)	Yes	No	
Verification of Student Members in Good Standing (Student Chef Showcase Release Form)	Yes	No	
Verification of Adult Supervisor Food Safety Training	Yes	No	

# Appendix D – Quality Review Rubric

Each application that has met the technical review requirement will have a quality review completed. The following quality criteria will be scored by a minimum of three reviewers consisting of representatives from the Department of Education and Workforce. Scorers will evaluate each application and award points based on the following criteria.

<b>Section 1: Basic Recipe Information</b>			
<b>Review Criteria</b>	Some ingredients are missing, or incorrect measurements are listed.	All ingredients and measurements are listed.	All ingredients and measurements are listed in order of usage.
Recipe ingredients	1	2	3
<b>Review Criteria</b>	Recipe instructions are unclear and do not provide accurate cooking order.	Recipe instructions provide adequate information but lack details for clarity.	Recipe instructions are accurate, clear, and easy to follow.
Recipe instructions	1	2	3
<b>Review Criteria</b>	Additional components to make a complete meal with all 5 meal components not identified.	Additional components to make a complete meal identified, but incorrect.	Correct components identified to make a complete meal with all 5 meal components.
Making a complete meal	1	2	3
<b>Review Criteria</b>	Food safety criteria missing.	Some food safety instructions are noted in the recipe.	Food safety instructions are noted throughout the recipe.
Food Safety	1	2	3
<b>Section 1 Total:</b>			<b>/12</b>
<b>Section 2: Culinary Skills &amp; Creativity</b>			
<b>Review Criteria</b>	No culinary cooking techniques used in preparations other than basic knife skills.	Basic knives skill and 2 culinary cooking technique used.	More than 2 different culinary cooking techniques used (ex: grilling, braising, baking)
Cooking techniques	1	2	3
<b>Review Criteria</b>	Recipe lacks creative thought and can be easily found in school nutrition recipe searches.	Recipe shows some creative elements but falls short in uniqueness of dish.	Recipe is unique and showcases student creativity. Recipe offers a unique flavor profiles, colors, and flavors.



Recipe creativity	1	2	3
<b>Section 2 Total:</b>			<b>/6</b>
<b>Section 3: Recipe Presentation</b>			
<b>Review Criteria</b>	Photo of recipe is not clear and/or lacks thoughtful presentation. Lack of color, texture, or other visually appealing elements.	Recipe presentation is adequate, but falls short in 1 or more visual elements (color, texture, spacing).	Recipe is colorful, presentation is thoughtful and plated cleanly. Looks appealing and appetizing.
Recipe photo	1	2	3
<b>Review Criteria</b>	Recipe name is not original and does not reflect recipe.	Recipe name reflects dish.	Recipe is creative and reflects dish.
Recipe Name	1	2	3
<b>Review Criteria</b>	Recipe description lacks details and descriptive terms.	Recipe description provides basic description of dish but lacks details.	Recipe description provides detailed description of dish including culinary adjectives (ex: hearty, crisp, spicy).
Recipe Description	1	2	3
<b>Section 3 Total:</b>			<b>/9</b>
<b>Section 4: Ohio Harvest of the Month Item</b>			
<b>Review Criteria</b>	No indication of the weight of the Harvest of the Month item in the recipe.	Harvest of the Month item not a top 4 ingredient by weight.	Harvest of the Month item is top 4 ingredient by weight.
<a href="#">Harvest of the Month (HOTM) Item</a>	1	2	3
<b>Review Criteria</b>	Recipe does not include information on where local HOTM item could be sourced.	Recipe includes at least one local source of HOTM item.	Recipe includes more than one local source of the HOTM item.
Local producer connection	1	2	3
<b>Section 4 Total:</b>			<b>/6</b>
<b>Section 5: School Food Reproducibility</b>			
<b>Review Criteria</b>	Per plate cost is above the federal lunch	Per plate cost is between \$3.95 - \$4.45	Per plate cost is under \$3.95

	reimbursement free rate of \$4.45		
Per plate cost analysis (cost of created recipe plus additional components to make a complete meal)	1	2	3
<b>Review Criteria</b>	No utensils or equipment are listed.	Some equipment or utensils are missing.	All equipment and utensils are listed.
Equipment	1	2	3
<b>Review Criteria</b>	More than 2 hours.	Between 1-2 hours.	Under 1 hour.
Time to complete (recipe preparation to service)	1	2	3
<b>Review Criteria</b>	Recipe ingredients are not readily available or are cost prohibitive for School Nutrition Programs.	Recipe ingredients are readily available and/or cost effective for School Nutrition Programs with modifications.	Recipe ingredients are readily available and cost effective for School Nutrition Programs.
Ingredient Selection	1	2	3
<b>Section 5 Total:</b>			<b>/12</b>
<b>Section 6: Nutritional Analysis</b>			
<b>Review Criteria</b>	Missing ingredients and quantities.	All ingredients included but quantities inaccurate.	All ingredients included in proper quantities.
Nutrient analysis accuracy	1	2	3
<b>Section 6 Total:</b>			<b>/3</b>
			<b>Bonus:</b> Award an additional 1 point if additional HOTM ingredient(s) included in the recipe.
<b>Bonus Point for Additional Harvest of the Month Ingredient(s):</b>			
<b>TOTAL SCORE:</b>			<b>/48</b>

# Appendix E – Cooking Competition Judge’s Scorecard

Team: \_\_\_\_\_

Recipe: \_\_\_\_\_

Please use the rating system for the following statements:

1- Unsatisfactory	2 –Substandard	3 – Adequate	4 – Favorable	5 - Excellent
-------------------	----------------	--------------	---------------	---------------

Comments:

Scoring Criteria	Points Awarded
<b>Overall Appeal</b>	
Recipe was original.	/5
Recipe would appeal to students.	/5
Ingredients were used creatively.	/5
I would want to recreate the recipe.	/5
Recipe could be incorporated into a school food service operation.	/5
<b>Total</b>	<b>/25</b>
<b>Appearance and Execution</b>	
Dish is visually appealing.	/5
Dish has a pleasing aroma.	/5
Team appropriately plated/garnished dish.	/5
Dish is cooked just right (not over or under done, not too moist or too dry).	/10
<b>Total</b>	<b>/25</b>
<b>Taste</b>	
Dish has a good flavor combination.	/10
Appropriate seasoning was used.	/5
Texture of the dish is tender, moist, or crunchy as appropriate.	/5
Dish is served at a pleasing temperature.	/5
<b>Total</b>	<b>/25</b>
<b>Team Presentation</b>	
Team presented dish with confidence.	/5
Team described the creation of the dish.	/5
Team discussed classmate taste test results.	/5
Team answered the judges’ questions thoroughly.	/10
<b>Total</b>	<b>/25</b>
<b>Total Score</b>	<b>/100</b>