

ALL AMERICAN *CERTIFIED ANGUS BEEF*[®] CHEF'S CHALLENGE SCORECARD

(created in 2010)

Sample SCORECARD

ENTRY #: _____

DIVISION: _____

PLACING: _____

	Maximum Points	Entry
TECHNIQUE AND PREPARATION Are they comfortable answering questions about the CAB [®] brand, their recipe, the cooking challenge? Knowledgeable about the <i>Certified Angus Beef</i> [®] brand? Use of workspace, preparation technique, familiarity with ingredients.	10	_____
PLATING Appetizing and attractive plating, use of color, texture, garnish. Appropriate portion, plate and flatware. Visual appeal.	10	_____
USE OF CAB[®] AND SECRET INGREDIENTS Appropriate use of CAB [®] product in recipe/preparation. Use of secret ingredients and how they complement each other.	25	_____
ORIGINALITY	25	_____
TASTE Is the combination of textures and flavors pleasing? Is the beef flavorful, tender, and juicy? Did you enjoy sampling this dish?	30	_____
	Total Points:	_____

COMMENTS: