

Sample Scorecard 2011

ALL AMERICAN *CERTIFIED ANGUS BEEF*<sup>®</sup> COOK-OFF SCORECARD

STATE \_\_\_\_\_

DIVISION \_\_\_\_\_

RECIPE PLACING \_\_\_\_\_

SHOWMANSHIP PLACING \_\_\_\_\_

RECIPE CATEGORY (Taste)	Maximum Points	Entry
CREATIVITY Use of recipe, sauces (points for original recipe), garnishes for chosen cut of CAB <sup>®</sup> product. Appropriateness of suggested side dishes. (These do not have to be prepared.)	40	_____
TASTE Is the combination of textures and flavors pleasing? Is the beef flavorful, tender, juicy? Did you enjoy sampling this dish?	30	_____
APPEARANCE OF DISH Does the dish look appetizing? Is the theme of the entry enhanced by the cut of CAB <sup>®</sup> product?	30	_____
RECIPE TOTAL POINTS	100	

---

COMMENTS:

(OVER)

**SHOWMANSHIP CATEGORY (Skit or Demonstration)**

KNOWLEDGE	30	_____
Is each team member knowledgeable about the CAB <sup>®</sup> information packet judges have received? Is each member comfortable answering questions about CAB <sup>®</sup> brand, recipe, cut of meat chosen, cooking details?		
PRESENTATION	30	_____
Does the skit/demonstration convey CAB <sup>®</sup> /beef knowledge to a consumer? Is the information offered evenly balanced and offered by each team member? Is skit/demonstration done within the 5 minute time limit?		
OVERALL NEATNESS	10	_____
Are area/props/table/handouts neat?		
THEME AND CREATIVITY	30	_____
Does the theme have strong message for consumers? Is the theme done creatively? Does the skit hold your attention? Are props used effectively? Do costumes enhance CAB <sup>®</sup> message? Does table setting add to the theme's impact?		
SHOWMANSHIP TOTAL	100	

---

COMMENTS: