

FRESH MEAT CATEGORY

Revised 2001

ALL AMERICAN CERTIFIED ANGUS BEEF® COOK-OFF SCORECARD

STATE _____

DIVISION _____

RECIPE PLACING _____

SHOWMANSHIP PLACING _____

RECIPE CATEGORY (Taste)

Maximum Points

Entry

CREATIVITY

20

Use of recipe, sauces (points for original recipe), garnishes for chosen cut of CAB. Appropriateness of suggested side dishes. (These do not have to be prepared.)

USE OF CUT

20

Is this an appropriate cut of CAB for this recipe? Is it prepared with ease?

TASTE

30

Is the combination of textures and flavors pleasing? Is the beef flavorful, tender, juicy? Did you enjoy sampling this dish?

APPEARANCE OF DISH

30

Does the dish look appetizing? Is the theme of the entry enhanced by the cut of CAB?

RECIPE TOTAL POINTS 100

COMMENTS:

(OVER)

SHOWMANSHIP CATEGORY (Skit or Demonstration)

KNOWLEDGE	30	_____
Is each team member knowledgeable about the CAB information packet judges have received? Is each member comfortable answering questions about CAB, recipe, cut of meat chosen, cooking details?		
PRESENTATION	30	_____
Does the skit/demonstration convey CAB/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/hand-outs 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 message? Does table setting add to the theme's impact?		
SHOWMANSHIP TOTAL	100	_____

COMMENTS: