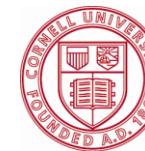




**FOOD FESTIVAL**  
**DEMONSTRATION/ILLUSTRATED TALK EVALUATION RUBRIC**



Cornell University  
Cooperative Extension

Youth Name: \_\_\_\_\_

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

**Presentation Level:**  Junior (8-12)  Senior (13+)

4-H Club or Program: \_\_\_\_\_

Years in 4-H: \_\_\_\_\_

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

4-H Age: (age as of Jan 1<sup>st</sup> of 4-H Year) \_\_\_\_\_

Length of Presentation \_\_\_\_\_ Start \_\_\_\_\_ End \_\_\_\_\_

Time allowed: Junior 15 – 25 minutes Senior 20 – 30 minutes

Evaluator 1 Name: \_\_\_\_\_ Evaluator 2 Name: \_\_\_\_\_

**1 pt = Needs Improvement 2 pt = Meets Expectations 3 pt = Above Expectations 4 pt = Outstanding**

PRESENTER	Considerations	Points	Comments
DRESS & CLEANLINESS	Appropriate dress for cooking, no dangling clothes, rings, hair tied back, apron, extra thought put into appearance		
USE OF VOICE	Voice audible above normal background noise with few hesitations		
BODY LANGUAGE	Appears calm and relaxed, conveying confidence. Stands erect and uses appropriate and effective body language		
ENTHUSIASM/ INFLECTION	Clear enthusiasm displayed throughout in attitude and inflection		
RESPONDING TO QUESTIONS	Repeats all questions to audience then gives a detailed, accurate response, showing desire to seek out unknown answers or give possible sources		
SUBJECT	Considerations	Points	Comments
SAFETY	Works safely and hygienically and draws attention to its importance to the audience		
RECIPE - AGE AND EXPERIENCE	Recipe well suited for age/level of presenter, challenging and well executed		
NYS INGREDIENT *CAN BE LABELLED	Uses a NYS ingredient and discusses its production/source		



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MEASURING AND TECHNIQUES	Correctly uses a variety of cooking techniques/strategies relevant to recipe including measuring 1 wet and 1 dry ingredient		
DELIVERY	Considerations	Points	Comments
INTRODUCTION	Engages audience's attention and introduces self and recipe concisely		
USE OF NOTES OR VISUAL CUES	Uses visual aids as required to demonstrate smoothly and effectively; logically follows recipe		
MENU CARD	The Menu Card is of high quality, attractively presented and uses correct spelling/grammar		
GRAMMAR/ VOCABULARY	Uses proper grammar, appropriate vocabulary, correct pronunciation and technical terms; provides quality explanation		
APPEARANCE AND TASTE OF DISH	Dish looks appetizing and tastes delicious		
SUMMARY	Presents evaluators with finished dish to taste and asks for feedback/questions		
Additional Evaluator Feedback			
<b>NOTE: Allowances and/or accommodations will be made where possible for disadvantaged youth and those with special needs as appropriate</b> <b>NOTE: Presentations that do not fall within the allocated time allowed will be deducted 3 points</b>			
SCORES PAGES 1+2			
TOTAL POINTS	15-28=White 29-42=Red 43-56=Blue 57-60=Purple	RIBBON COLOR AWARDED (except Cloverbuds)	