Vegetable Preparation Competition Scorecard

CANADA
4-H Nova Scotia

Competitor #:	Junior / Senior (circle one)
Competitor's Name:	
Club/County:	
Use of Standards of Perfection Techniques regarding preparation; proper number in the class; no injury to the skin due to cleaning.	_____/30
Selection, when necessary, of the best vegetables regarding; uniformity, freedom from blemishes, general appearance, etc.	_____/25
Arrangement of vegetables on the plate to their best advantage.	_____/15
Final cleanliness.	_____/25
Clean up of members' individual work area.	_____/5
Total Score	_____/ 100

Judges' Comments:

_____

_____

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_____

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_____

Judge's Initials: _____

Date: _____

Last Revised: December 2024