Michigan FCF 2017 Spring Trace Cooking competition Score sheet

[Jas, Townsend and son cooking video](https://www.youtube.com/watch?v=fKNGPMefJ_A)

Dish #\_\_\_\_\_\_\_\_

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| **Ingredients: per YB** | **Rules** |
| 1 Carrot  1 Parsnip  ½ cup peas  1 Potato  ¼ cabbage  ¼ Onion  Bay leaf  Rosemary/thyme  Salt/Pepper  One tea spoon Cider vinegar  1 table spoon Pork fat/Cristal oil  One hand full Flour  1/8 cup milk  2 strips Bacon ( can change based on availability)  3 oz Beef ( can change based on availability) | Each Young Buck (YB) will be given the same ingredients. Each will be given the same Utensil and Cooking supplies. The YB may cook anything from the Ingredients provided. Note\* extra points will be given for creating one of the three dishes from the Video above.  After each Dish is made it will be judge by 3-4 blind tastes testers. Each judge will score the dish before discussing with other judges. They will score based on FOUR categories: 1-Look 2-Taste 3-how close it was to the Show cased recipe 4-uses of ingredients. |
|  |
| **Scoring (1=blah, 10 = YUM!)** |
| Look: 1 2 3 4 5 6 7 8 9 10 |
| Taste: 1 2 3 4 5 6 6 8 9 10 |
| Original Recipe: 1 2 3 4 5 6 7 8 9 10 |
| Ingredients used: 1 2 3 4 5 6 7 8 9 10 |

5 Bonus points!

If a young buck brings any garden ingredient from the approved list that **He Has Grown Himself.**

\*\*this score will be added after Judge to keep the Judges from placing the dish with a specific Young Buck.

Note\*\*all dishes will be adult supervised and must be declared edible before tasting (meat must be fulling cooked)