

### San Juan County Fair Food & Nutritional Skills Score Card

Examine each exhibit for the items listed below. Place a check in each row to indicate the placing you think each deserves. Keep in mind that the **whole** is more important than its **parts**.

Exhibitor No: \_\_\_\_\_

Ribbon: \_\_\_\_\_ Class: \_\_\_\_\_ Lot: \_\_\_\_\_

(A – Modified Recipe, B – Menu Plan, C – Gift Basket, D – Preserved Food Quick Meal)

Item Description: \_\_\_\_\_

|  | Yes | No | N/A |
|--|-----|----|-----|
| Entry Includes all required components                       |     |    |     |
| Entry follows safe food guidelines                           |     |    |     |
| Labels/written materials provide complete, clear information |     |    |     |

| Evaluation Area                               | Excellent | Good | Fair | No Placing |
|---|-----------|------|------|------------|
| Completeness & Organization (20%)             |           |      |      |            |
| Clarity & Accuracy of Written Materials (20%) |           |      |      |            |
| Quality of Food Component(s) (30%)            |           |      |      |            |
| Nutrition & Healthfulness (20%)               |           |      |      |            |
| Creativity & Purpose Fit (10%)                |           |      |      |            |

Explanation of evaluation areas located on back of this scorecard

Comments: \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_



### San Juan County Fair Food & Nutritional Skills Score Card

Examine each exhibit for the items listed below. Place a check in each row to indicate the placing you think each deserves. Keep in mind that the **whole** is more important than its **parts**.

Exhibitor No: \_\_\_\_\_

Ribbon: \_\_\_\_\_ Class: \_\_\_\_\_ Lot: \_\_\_\_\_

(A – Modified Recipe, B – Menu Plan, C – Gift Basket, D – Preserved Food Quick Meal)

Item Description: \_\_\_\_\_

|  | Yes | No | N/A |
|--|-----|----|-----|
| Entry Includes all required components                       |     |    |     |
| Entry follows safe food guidelines                           |     |    |     |
| Labels/written materials provide complete, clear information |     |    |     |

| Evaluation Area                               | Excellent | Good | Fair | No Placing |
|---|-----------|------|------|------------|
| Completeness & Organization (20%)             |           |      |      |            |
| Clarity & Accuracy of Written Materials (20%) |           |      |      |            |
| Quality of Food Component(s) (30%)            |           |      |      |            |
| Nutrition & Healthfulness (20%)               |           |      |      |            |
| Creativity & Purpose Fit (10%)                |           |      |      |            |

Explanation of evaluation areas located on back of this scorecard

Comments: \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_



## NOTES FOR JUDGES — Evaluation Area Definitions

(For use with Classes A–D in Department 15)

### 1. Completeness & Organization

Evaluates whether the exhibitor included *all required components* for the class (recipes, menus, jars, labels, explanation cards, basket card, etc.) and presented them in a clear, logical, easy-to-follow way.

### 2. Clarity & Accuracy of Written Materials

Assesses how clearly recipes, menus, ingredient lists, labels, or nutrition statements are written. Judges look for correct recipe format, readable steps, accurate information, and proper labeling.

### 3. Quality of Food Component(s)

Examines the appearance, uniformity, condition, or workmanship of the food item(s). For preserved foods, this includes jar appearance, pack quality, and condition of dried items

### 4. Nutrition & Healthfulness

Considers whether the entry reflects balanced nutrition, healthier substitutions, or accurate nutritional explanations.

### 5. Creativity & Purpose Fit

Evaluates originality and how well the entry meets its intended purpose—such as thoughtful recipe modifications, appealing themed baskets, varied menus, or inventive uses of preserved foods. Creative use of ingredients or presentation is also considered.

## NOTES FOR JUDGES — Evaluation Area Definitions

(For use with Classes A–D in Department 15)

### 1. Completeness & Organization

Evaluates whether the exhibitor included *all required components* for the class (recipes, menus, jars, labels, explanation cards, basket card, etc.) and presented them in a clear, logical, easy-to-follow way.

### 2. Clarity & Accuracy of Written Materials

Assesses how clearly recipes, menus, ingredient lists, labels, or nutrition statements are written. Judges look for correct recipe format, readable steps, accurate information, and proper labeling.

### 3. Quality of Food Component(s)

Examines the appearance, uniformity, condition, or workmanship of the food item(s). For preserved foods, this includes jar appearance, pack quality, and condition of dried items

### 4. Nutrition & Healthfulness

Considers whether the entry reflects balanced nutrition, healthier substitutions, or accurate nutritional explanations.

### 5. Creativity & Purpose Fit

Evaluates originality and how well the entry meets its intended purpose—such as thoughtful recipe modifications, appealing themed baskets, varied menus, or inventive uses of preserved foods. Creative use of ingredients or presentation is also considered.