### BBQ BOOTCAMP GRILL-OFF SCORESHEET

#### Preparation and Process – 25 pts
- Safe food preparation (5)
- Effective use of equipment/utensils (5)
- Effective use of time (5)
- Work space clean and safe (5)
- Process format and steps appropriate for skill (5)

#### Nutritional and Culinary Knowledge – 25 pts
- Nutrition knowledge demonstrated (5)
- Beef product knowledge (5)
- Culinary food preparation skills demonstrated (5)
- Addresses food safety issues (5)
- Knowledge of serving size/cost information (5)

#### Final Product Presentation – 40 pts
- Incorporation of local food products (5)
- Creativity and originality (5)
- Appearance and color (5)
- Flavor (5)
- Texture (5)
- Tenderness (5)
- Moisture (5)
- Aroma (5)

#### Team Presentation and Interview – 30 pts
- Reflection of meal: consumers/families (5)
- Introduction and friendliness of team (5)
- Teamwork demonstrated through presentation (5)
- Appropriately dressed and groomed (5)
- Effective use of time (5)
- Response to questions/communication (5)

### Comments:
- Strengths/accomplishments
- Skills learned/Areas to improve
- Possible new challenges
- Questions to think about

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<table>
<thead>
<tr>
<th>BBQ BOOTCAMP GRILL-OFF BEEF SCORESHEET</th>
<th>Comments:</th>
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<tbody>
<tr>
<td><strong>Taste - 20 pts</strong></td>
<td>Strengths/accomplishments</td>
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<td>Final product flavor, aroma and texture</td>
<td>Skills learned/Areas to improve</td>
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<td>Overall creativity and originality</td>
<td>Possible new challenges</td>
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<td>Questions to think about</td>
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| **Appearance - 20 pts**                | |
| Final product appearance and color     | |
| Overall product presentation and originality | |

| **Team Knowledge - 20 pts**            | |
| Nutritional and culinary knowledge demonstrated | |
| Knowledge and promotion of beef meat cuts | |

**Did team provide a recipe (2 pts)? Y or N**

\[
\begin{align*}
\text{__________/ 62 Total} \\
\text{__________/ 182 Total Overall Score}
\end{align*}
\]
Suggested Questions for Cook-off Team Presentations:

1. What did you make? How did you prepare this item? How did you use North Dakota-grown items in your dish?

2. What challenges did your team encounter?

3. How does this food experience fit your abilities and interests?

4. Do you cook at home? Is anyone considering working in the food industry? How might you sell this dish to a family/consumer to consider for a meal?

5. How much do you think this meal item would cost? Would you make it again?

6. What would you change about what you prepared today if you could?

7. What nutrients does this dish provide? Tell us the caloric and/or carbohydrate contents of this item. What is the name of this cut of beef and where does it come from on the carcass? What would be the most important nutrient(s) you would get from beef?

8. How might you use some of these same skills in other areas of your life?

9. What did you learn about working as a team? What do you like most about beef?