

11th Annual Buckaroo Dutch Oven Cook-Off
September 14, 2019

Bean Master Food Judging Score Card

Team Name:	Description	Points Possible	Main Dish	Dessert
Name of Recipe				
Cleanliness and Preparation	Set up on time and ready to cook On time to Cook's meeting Personal cleanliness Appropriate food handling Clean prep area and ovens	5		
Originality	Originality Creative ingredients Recipe origin	3		
Overall Appeal	Visually appealing Pleasing aroma Appropriate garnish & presentation	5		
Execution of Recipe	Cooked just right (not over or under done), color, volume, too moist or too dry (per recipe)	5		
Taste	Good flavor combination, Appropriate seasoning Spices & herbs balanced for best flavor Texture is tender, moist, or crunchy as appropriate	7		
Public Interaction and Sportsmanship	Shares ideas, encourages other participants, communicates with spectators, promotes Dutch Oven culture.	3		
Difficulty Bonus	If it is a difficult recipe for the DO, you may award up to 2 bonus points	2		
Total	Points Possible Per Dish = 30 Total Points Possible = 60	30		

Comments:	

Total Score

Judges Initials: _____