

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

# IDOS 3-Pot Format Food Judging Score Card

Team Name:	Description	Points Possible	Bread	Main Dish	Dessert
<b>Name of Recipe</b>					
<b>Cleanliness and Preparation</b>	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			
<b>Originality</b>	Originality Creative ingredients Recipe origin	3			
<b>Overall Appeal</b>	Visually appealing Pleasing aroma Appropriate garnish & presentation	5			
<b>Execution of Recipe</b>	Cooked just right (not over or under done), color, volume, too moist or too dry (per recipe)	5			
<b>Taste</b>	Good flavor combination, Appropriate seasoning Spices & herbs balanced for best flavor Texture is tender, moist, or crunchy as appropriate	7			
<b>Public Interaction and Sportsmanship</b>	Shares ideas, encourages other participants, communicates with spectators, promotes Dutch Oven culture.	3			
<b>Difficulty Bonus</b>	If it is a difficult recipe for the DO, you may award up to 2 bonus points	2			
<b>Total</b>	Points Possible Per Dish = 30 Total Points Possible = 90	30			

<b>Comments:</b>	

<b>Total Score</b>

Judges Initials:

---