

## BEEF CHAR-GRILL

	Possible Score	Excellent	Good	Fair	Poor	Actual Score
I. Safety and Efficiency Safety and ease in handling equipment.	7					
	comments:					
II. Appearance of Contestant Neatness and appropriateness of dress.	8					
	comments:					
III. Food Handling and Safety Cleanliness of grill and other utensils. Proper use of food safety and preparation products. (meat thermometer, food handling gloves, hair net, etc.)	15					
	comments:					
IV. Cut Selection and Imaginative Use New ideas in selecting and preparing cuts, choice of spices, sauces, and/or seasoning.	20					
	comments:					
V. Palatability and Overall Acceptance Tenderness, juiciness, flavor, and uniformity of doneness. Proper degree of doneness.	35					
	comments:					
VI. Attractiveness of Final Product Uniformity of color, freedom from excess grease and charred edges. Attractiveness of ready-to-serve entry.	15					
	comments:					
TOTAL SCORE	100					
Judge's Signature						