



All American Certified Angus Beef® Chef's Challenge

Sponsored by the American Angus Auxiliary and Certified Angus Beef LLC
July 11, 2017, National Junior Angus Show, Des Moines, Iowa



SCORECARD

ENTRY #: _____

DIVISION: _____

PLACING: _____

	Maximum Points	Entry
TECHNIQUE AND PREPARATION Are they comfortable answering questions about the CAB® brand, their recipe, the cooking challenge? Knowledgeable about the <i>Certified Angus Beef</i> ® brand? Use of workspace, preparation technique, familiarity with ingredients.	10	_____
PLATING Appetizing and attractive plating, use of color, texture, garnish. Appropriate portion, plate and flatware. Visual appeal.	10	_____
USE OF CAB® AND SECRET INGREDIENTS Appropriate use of CAB® product in recipe/preparation. Use of secret ingredients and how they complement each other.	25	_____
ORIGINALITY	25	_____
TASTE Is the combination of textures and flavors pleasing? Is the beef flavorful, tender, and juicy? Did you enjoy sampling this dish?	30	_____
	Total Points:	_____

COMMENTS: