



All American Certified Angus Beef® Cook-Off

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



SCORECARD – ROAST CATEGORY

RECIPE CATEGORY (<i>Taste</i>)	MAXIMUM POINTS	ENTRY
<p>CREATIVITY Use of recipe, sauces (points for original recipe), garnishes for chosen cut of CAB® product. Appropriateness of suggested side dishes. (These do not have to be prepared.)</p>	40	_____
<p>TASTE Is the combination of textures and flavors pleasing? Is the beef flavorful, tender, juicy? Did you enjoy sampling this dish?</p>	30	_____
<p>APPEARANCE OF DISH Does the dish look appetizing? Is the theme of the entry enhanced by the cut of CAB® product?</p>	30	_____
RECIPE TOTAL POINTS	100	_____

COMMENTS:

SHOWMANSHIP CATEGORY (<i>Skit or Demonstration</i>)	MAXIMUM POINTS	ENTRY
<p>KNOWLEDGE</p> <p>Is each team member knowledgeable about the CAB[®] information packet judges have received? Is each member comfortable answering questions about CAB[®] brand, recipe, cut of meat chosen, cooking details?</p>	30	<hr/>
<p>PRESENTATION</p> <p>Does the skit/demonstration convey CAB[®]/beef knowledge to a consumer? Is the information offered evenly balanced and offered by each team member? Is skit/demonstration done within the 5 minute time limit?</p>	30	<hr/>
<p>OVERALL NEATNESS</p> <p>Are area/props/table/handouts neat?</p>	10	<hr/>
<p>THEME AND CREATIVITY</p> <p>Does the theme have strong message for consumers? Is the theme done creatively? Does the skit hold your attention? Are props used effectively? Do costumes enhance CAB[®] message? Does table setting add to the theme's impact?</p>	30	<hr/>
SHOWMANSHIP TOTAL POINTS	100	<hr/>

COMMENTS: