

JUDGE # _____

ROAST -2022STATE _____
DIVISION _____**RECIPE /CAB MAIN COURSE****SHOWMANSHIP/SKIT**

(MAXIMUM POINTS)

CREATIVITY (40) _____

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.)

TASTE (30) _____

Is the combination of textures and flavors pleasing? Is the beef flavorful, tender, juicy?
Did you enjoy sampling this dish?

APPEARANCE OF DISH (30) _____

Does the dish look appetizing? Plating. Is the theme of the entry enhanced by the cut of CAB[®] product?

RECIPE TOTAL POINTS (100) _____*Comments:***KNOWLEDGE (30)** _____

Is each team member knowledgeable about the CAB[®] information packet judges have received?
Is each member comfortable answering questions about the CAB[®] brand, recipe, cut of meat chosen, cooking details?

PRESENTATION (30) _____

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? Would the presentation be appropriate for promotion of CAB to a consumer audience?

OVERALL EFFECT (10) _____

Are area/props/table/handouts neat? Table setting and props convey CAB message.

THEME AND CREATIVITY (30) _____

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, theme and table decorations enhance CAB[®] message? Does table setting add to the theme's impact?

SHOWMANSHIP TOTAL (100) _____**RECIPE PLACING (based on recipe score)** _____**SHOWMANSHIP PLACING (based on show score)** _____

Time _____ deduct 1 point from total score
for every 30 seconds over 5 minutes - _____

TOTAL SCORE (RECIPE SCORE + SHOWMANSHIP SCORE (200) _____)**JUDGE OVERALL RANK (NO TIES)** _____

JUDGE # _____

STEAK -2022STATE _____
DIVISION _____**RECIPE /CAB MAIN COURSE****SHOWMANSHIP/SKIT**

(MAXIMUM POINTS)

CREATIVITY (40) _____

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.)

TASTE (30) _____

Is the combination of textures and flavors pleasing? Is the beef flavorful, tender, juicy?
Did you enjoy sampling this dish?

APPEARANCE OF DISH (30) _____

Does the dish look appetizing? Plating. Is the theme of the entry enhanced by the cut of CAB® product?

RECIPE TOTAL POINTS (100) _____*Comments:***KNOWLEDGE (30)** _____

Is each team member knowledgeable about the CAB® information packet judges have received?
Is each member comfortable answering questions about the CAB® brand, recipe, cut of meat chosen, cooking details?

PRESENTATION (30) _____

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? Would the presentation be appropriate for promotion of CAB to a consumer audience?

OVERALL EFFECT (10) _____

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THEME AND CREATIVITY (30) _____

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, theme and table decorations enhance CAB® message? Does table setting add to the theme's impact?

SHOWMANSHIP TOTAL (100) _____**RECIPE PLACING (based on recipe score)** _____**SHOWMANSHIP PLACING (based on show score)** _____

Time _____ deduct 1 point from total score
for every 30 seconds over 5 minutes - _____

TOTAL SCORE (RECIPE SCORE + SHOWMANSHIP SCORE (200)) _____**JUDGE OVERALL RANK (NO TIES)** _____

JUDGE # _____

Ultimate CAB Burger -2022 (other)

STATE _____
DIVISION _____

RECIPE /CAB MAIN COURSE

SHOWMANSHIP/SKIT

(MAXIMUM POINTS)

CREATIVITY (40) _____

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.)

TASTE (30) _____

Is the combination of textures and flavors pleasing? Is the beef flavorful, tender, juicy? Did you enjoy sampling this dish?

APPEARANCE OF DISH (30) _____

Does the dish look appetizing? Plating. Is the theme of the entry enhanced by the cut of CAB[®] product?

RECIPE TOTAL POINTS (100) _____

Comments:

KNOWLEDGE (30) _____

Is each team member knowledgeable about the CAB[®] information packet judges have received? Is each member comfortable answering questions about the CAB[®] brand, recipe, cut of meat chosen, cooking details?

PRESENTATION (30) _____

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? Would the presentation be appropriate for promotion of CAB to a consumer audience?

OVERALL EFFECT (10) _____

Are area/props/table/handouts neat? Table setting and props convey CAB message.

THEME AND CREATIVITY (30) _____

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, theme and table decorations enhance CAB[®] message? Does table setting add to the theme's impact?

SHOWMANSHIP TOTAL (100) _____

RECIPE PLACING (based on recipe score) _____

SHOWMANSHIP PLACING (based on show score) _____

Time _____ deduct 1 point from total score for every 30 seconds over 5 minutes - _____

TOTAL SCORE (RECIPE SCORE + SHOWMANSHIP SCORE (200) _____

JUDGE OVERALL RANK (NO TIES) _____