



# Judging Criteria

The Farm to School Challenge is to create a healthy, delicious entree that appeals to students of all ages using seasonal, local, and USDA Commodity foods. All entries will be judged by the following criteria:

- **Taste** – flavor and kid friendly
- **Appearance** – presentation on the plate
- **Creativity/Innovation** – ingenuity of the ingredients used, how the dish is prepared, how it is presented.
- **Best and Most Use of Local Ingredients** – highlighting local (**Bold Red Print**) and seasonal foods (**Bold Green Print**)
- **Best and Most use of USDA Commodity foods**
- **School Nutrition Program Appropriate** – time, affordability, compliance with NSLP meal pattern and nutrition standards
- **Food Safety** – observes professional grooming, hygiene, and applies food safety and sanitation principles to food production and plating.
- **Execution/Teamwork**
- **Entrees/Dishes may not contain nuts.**

## Equipment:

- **All cooking equipment will be provided on site unless otherwise informed.** Teams are required to submit an equipment list so we may ensure items needed are on site at Jefferson State Community College Shelby-Hoover Campus in Birmingham, Alabama (4600 Valleydale Road, 35242) on Friday, February 17, 2023. Teams will be requested to bring items that are not available on-site.
- **Teams are required to clean their stations.**

## Prizes:

### State Scholarship Awards from Sullivan University:

- **1st Place:** \$10,000 each student on the team
- **2nd Place:** \$6,000 each student on the team
- **3rd Place:** \$3,000 each student on the team