



KNIFE SKILLS New Mexico – State Event

Name:		District:	
School:			
Level: (Circle one)	Level 1	Level 2	Level 3

Directions:

1. Make sure all information at top is correct. If a student named is not participating, cross their name(s) off. If a team does not show, please write “No Show” across the top and return with other forms. Do NOT change team or group numbers.
2. At the conclusion of presentation, verify evaluator scores and fill in information below. Calculate the final score and ask for evaluators’ verification. Place this form in front of the completed rubrics and paper clip all items related to the presentation together. Please do NOT staple.
3. At the end of competition in the room, double check all scores, names, and team numbers to ensure accuracy. Sort results by team order and turn in to the Lead or Assistant Lead Consultant.
4. Please check with the Lead Consultant if there are any questions regarding the evaluation process.

ROOM CONSULTANT CHECK						POINTS
Orientation	0 Did not attend		2 Provided evidence of attendance			
“Ready to Eat: Size Guidelines	0 Less than ¾ of the tray had food that could be eaten in 2-3 bites			3 At least ¾ of the tray had food that could be eaten in 2-3 bites		
Serving platter/tray size guidelines 0-5	0 Exceeds max size by over 4”	1 Exceeds max size between 3-4”	2 Exceeds max size between 2-3”	3 Exceeds max size between 1-2”	4 Exceeds max size up to 1”	5 Did not exceed 24”square area

Evaluator’s Scores	Room Consultant Total (10 points possible)
Evaluator 1 _____	
Evaluator 2 _____	Average Evaluator Score (90 points possible)
Evaluator 3 _____	
Total Average Score _____	Final Score (Average Evaluator Score plus Room Consultant Total)

RATING ACHIEVED (circle one) GOLD 90-100 SILVER 70-89.99 BRONZE 1-69.99

VERIFICATION OF FINAL SCORE AND RATING (please initial)

Evaluator 1 _____ Evaluator 2 _____ Evaluator 3 _____ Event Lead Consultant _____