



FOOD PRODUCT DEVELOPMENT COMPETITION RUBRIC
Sponsored by the IFT-Southeast Section

Student Name: _____

Judge #: _____ (on envelope)

Project Title: _____

Instructions: Please assign the number you think most accurately describes the student's performance in each category in the points column.

	Poor/Not Addressed (0-1 points)	Fair (2-4 points)	Good (5-7 points)	Great (Rare Rating) (8-9 points)	Exceptional (Very Rare) (10 points)	Points
Product Introduction/ Background	No introduction or background of the product	Present but not clear or informative	Provided basic introduction and background information related to the product	Introduction and background were relevant and identified and significance of the current project within a larger field of study	Provided unique insight, relevance, with exceptional clarity introducing product and its scope and significance of project	
Developmental Concept	Concept/ not innovative	Concept/show some degree of innovativeness	Concept/degree of innovativeness	Concept/higher degree of innovativeness	Concept/Excellent and very high degree of innovativeness	
List of ingredients/ Formulation	Not or poorly explained	Explained, but seemed inadequate for the concept of the project	Adequate and clearly explained	Appropriate, clear, and well-connected to the product concept	Appropriate, clear, well-connected to the concept, and showed exceptionally creative and/or meticulous presentation	
Process Flow Diagram/Standard Operating Procedure	Not or poorly illustrated and explained	Explained, but seemed inadequate illustrated for the concept of the project	Adequately illustrated and clearly explained	Appropriate illustrated, clear, and well-connected to the product concept	Appropriate illustrated, clear, well-connected to the concept, and showed exceptionally creative and/or meticulous presentation	
Shelf life and Food Safety Plan	No Shelf Life and No HACCP plans	Adequate Shelf Life and HACCP plans	Adequately justified the Shelf Life and the HACCP plans clearly explained	The Shelf Life and the HACCP plans are appropriate clearly explained	The Shelf Life and the HACCP plans are exceptionally well done and greatly enhanced understanding.	
Consumer acceptance	No Taste and Consumer evaluation presented	Taste Consumer evaluation poorly conducted	Adequate Taste Consumer evaluation conducted and presented	Appropriate Taste and Consumer evaluation conducted and presented	Exceptional Taste and Consumer evaluation conducted and meticulously presented	
Cost & Marketability Plan	No Cost and Market Analysis	Cost and Market Analysis insignificant	Adequate Cost and Market Analysis and justifications	Appropriate Cost and Market Analysis and justifications	Excellent Cost and Market Analysis and justifications	
Response to Questions	Unable to address questions	Able to partially address some of the questions	Able to address most of the questions	Answers added to and ex-tended the topics discussed	Answers showed exceptional insight into the field	
Total						

Comments:
