

CHARCUTERIE BOARDS – Judges Information

The word “charcuterie” (shaar-koo-tr-ee) originated in France, and it translates to "pork-butcher shop." While the original French translation refers to pork, modern charcuterie boards include other types of food like pate, cheese, crackers, fruit, nuts, and dips.

The basic goal of a charcuterie board is to create a pleasing contrast between the different qualities in each food item.

Suggestions of typical foods found on the boards:

■ Cheese - offer at least two options with different textures and different sharpness.

- Cheddar
- Colby Jack
- Parmesan

■ Cured Meat - pre-sliced meats are your savory foundation.

- Salami
- Ham
- Pepperoni

■ Crackers and Nuts - adds texture and crunch.

- Baguette
- Sea Salt Crackers
- Buttery Crackers
- Cashews
- Almonds

■ Veggies - add a nice contrast without adding sodium.

- Cherry Tomatoes
- Peppers
- Pea Pods

■ Spreads/Dips - provide richness and smoothness.

- Vegetable Cream Cheese
- Fruit Jam
- Hummus

■ Sweets/Fruit - these play off the salty elements.

- Chocolate
- Strawberries



- Dried Fruits

Judges Rubric

Group Number _____

DIRECTIONS: Each group was challenged to design a board that features all five food groups. The board needed to have at least two different foods that fit into the food groups as well.

You may use the chart below to write in the food items you see that fit into each food group. Then use the rubric below to judge each groups board.

| Fruits | Vegetables | Grains | Dairy | Protein |
|--------|------------|--------|-------|---------|
| | | | | |
| | | | | |

Rubric

| | 5 pts | 3-4 pts | 2 or less pts |
|--|---|--|---|
| All 5 food groups represented X2 | All 5 food groups were present | 4-3 food groups present | 2 or less present |
| Two different foods from each food group represented X2 | All five food groups had 2 different food options | Only four or three food groups only had 2 option present | More than three food groups had less than 1 option available |
| Thoughtful, attractive arrangement | Board is pleasing to the eye with a variety of shapes and sizes. Items arranged in an organized manner | Board looks nice, but most items are the same size or shape. Board could be more organized | Board is lacking organization. Items not cut or cuts are inappropriate for the food |
| Variety of colors, flavors (sweet, salty, etc.), textures (softy, crunchy) | Board contains a large variety of colors and textures that make the eating experience exciting and interesting | Board has some color and texture variation; however, more could have been done to create an exciting eating experience | Board dramatically lacking variety. All items are the same texture, and it is not an enjoyable eating experience. |
| Ease of eating | You can serve yourself easily and get at all foods without issue. Necessary serving items (spoons, forks, etc.) are included. | Most items are prepared correctly and can be eaten without issue. Some serving items may be missing. | Cannot serve oneself with items on the board. Items may need to be too large or too small for |

Please provide at least one positive comment and one comment for improvement :

____ / 35 points possible