



Scoring Sheets Definitions & Guidance
Concours International des Jeunes Chefs Rôtisseurs

Tasting Room Jury

<p><u>Presentation</u></p> <ul style="list-style-type: none"> • Portion size and Nutritional Balance. • Arrangement and Composition. • Complementary Colours, Temperature of food. • Clean plates & food within the rim. 	20
<p><u>Creativity & Complexity</u></p> <ul style="list-style-type: none"> • Number and Execution of Components. • Skills Displayed on the plate. • Technical Degree of Difficulty. 	10
<p><u>Menu Compatibility</u></p> <ul style="list-style-type: none"> • Menu description matches what's presented on the plate. 	5
<p><u>Flavour</u></p> <ul style="list-style-type: none"> • Overall Balance of Taste & Aroma. • Texture & Doneness. • <i>Would I pay for this dish?</i> 	30
Tasting Room Total Score	65



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Kitchen Skills Jury

<p><u>Professionalism, Hygiene & Personal Safety</u></p> <p>1) Demeanour, professional conduct in the kitchen. (-2) 2) Dress code (Shoes, Pants, Apron, No towels on person or apron). (-3) 3) Personal grooming (Hairnet, Facial Hair, Nails, No jewellery). (-2) 4) Hand-washing regimen, At start, between tasks, at end. (-3) 5) Glove or Tongs/Tweezers regimen at plating stage. (-2)</p>	12
<p><u>Food Safety, Workstation Safety & Sanitation</u></p> <p>1) Clean as you go Cleaning & Sanitation of workstation regimen (at start, between tasks, at end). (-2) 2) Cross-Contamination prevention (sinks, boards, international colour coding, cloths, toolboxes, fridge drip contamination). (-3) 3) Tasting Spoon regimen, (no double dipping or use of fingers). (-2) 4) Time-Temperature control (food not left out). (-3) 5) Knife safety (one at a time, correct knife for task, board secured, sharpness). (-2)</p>	12
<p><u>Organisation & Planning</u></p> <p>1) Workstation Setup, neat, clear and uncluttered counters. (-3) 2) Systematic Food Preparation. (-2) 3) Cooking and Cleaning Workflow. (-2) 4) Observed Work Plan documentation and methodical execution. (-2) 5) Storage procedures (Containers Covered/Wrapped and Labelled, Storage of Utensils and Equipment). (-3)</p>	12
<p><u>Product Utilisation & Wastage</u></p> <p>1) Use of Mandatory items. (deduct 4 marks if less than 25% of any item not used, maximum of 8 points deducted.) 2) All products fully utilised, including items taken from Common Table. (-2) 3) Waste Minimised. No over-production. (-3) 4) Food and Non-food Waste separated (recycling/composting). (-3)</p>	12
<p><u>Techniques and Skills Execution</u></p> <p>1) Correct Food Preparation and Cooking techniques used. (-2) 2) Correct Equipment used. (-2) 3) Accuracy. (-2) 4) Quality. (-2) 5) Speed. (-2) 6) Finesse (-2)</p>	12
<p>Kitchen Sub Total</p>	60
<p>Less: <u>Plate Temperature</u></p> <ul style="list-style-type: none"> • Is the correct temperature of plate used? (Y/N) Hot or Ambient <i>(Hot Plate for hot food items / Ambient Plate for cold food items)</i> <p style="text-align: right; color: red;">Deduct two points per 'No' per course (Kitchen Supervisor) (Maximum 6 points)</p>	-
<p>Less: <u>Service Timing</u></p> <ul style="list-style-type: none"> • Was the food served on time? <p style="text-align: right; color: red;">Deduct one point per minute late for each course served late (Kitchen Supervisor) (no Maximum)</p>	-
<p>Less: <u>Finishing Timing</u></p> <ul style="list-style-type: none"> • Was the cooking station left clean and tidy? <i>(20 minutes to clean after the last course was served)</i> <p style="text-align: right; color: red;">Deduct one point per minute late, (Kitchen Supervisor) Maximum 10 points.</p>	-
<p>Kitchen Total Score <i>(minus timing and temperature penalties)</i></p>	