

Concours International des Jeunes Chefs Rôtisseurs

TASTING JUDGE SCORING FORM



Association
Mondiale de la
Gastronomie



Competitor Number →

Appetiser

Main Course

Dessert

Comments (please write legibly)

Temperature & Mandatory Items will be scored in the Kitchen

SCORING

Max Points

Presentation Portion Size & nutritional Balance, Arrangement & Composition, Temp of Food, clean plates, colours	20
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Creativity & Complexity Number and execution of components, technical difficulty	10
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Menu menu description matches plate	5
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Flavour Overall balance of taste & aroma	30
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SubTotal →

Appetiser		Main		Dessert	
Preliminary	Final	Preliminary	Final	Preliminary	Final



Competitor Number

Judge Name & Signature

TOTAL
*/65



Average
=Total /3*



No changes may be made to any Final Score.
The Final Score may not be more or less than 5% (five percent) of the Preliminary Score.
Enter the three individual totals, **NOT the Total or the Average.**