



Scoring Sheets Definitions & Guidance
Concours International des Jeunes Chefs Rôtisseurs

Tasting Room Jury

<u>Presentation</u> • Portion size and Nutritional Balance. • Arrangement and Composition. • Complementary Colours, Temperature of food. • Clean plates & food within the rim. <u>Guidance:</u> Very good 16+ points, Good 12+ points, Acceptable 10+ points, Not acceptable 10- points.	20
<u>Creativity & Complexity</u> • Number and Execution of Components. • Skills Displayed on the plate. • Technical Degree of Difficulty. <u>Guidance:</u> Complex 7+ points, Acceptable 5+ points, Not Complex 5- points.	10
<u>Menu Compatibility</u> • Menu description matches what's presented on the plate. <u>Guidance:</u> Well worded menu and matches plate 5 points, Less descriptive menu or some deviation from plate 4 points, Menu less descriptive or fair deviation from plate 3 points, Menu not descriptive (shopping list) or much deviation from plate 2 points, No Menu or just dish name or substantial deviation from plate 1 point..	5
<u>Flavour</u> • Overall Balance of Taste & Aroma. • Texture & Doneness. • <i>Would I pay for this dish?</i> <u>Guidance:</u> Very good 25+ points, Good 20+ points, Acceptable 15+ points, Not acceptable below 15 points	30
Tasting Room Total Score	65



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Kitchen Skills Jury

<u>Professionalism, Hygiene & Personal Safety</u> 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)	12
<u>Food Safety, Workstation Safety & Sanitation</u> 1) Clean as you go Cleaning & Sanitation of workstation regimen (at start, between tasks, at end). (-2) 2) Cross-Contamination prevention (sinks, boards, cloths, towels, 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)	12
<u>Organisation & Planning</u> 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)	12
<u>Product Utilisation & Wastage</u> 1) Use of Mandatory items. (deduct 4 marks if less than 50% 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)	12
<u>Techniques and Skills Execution</u> 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)	12
Kitchen Sub Total	60
Less: <u>Plate Temperature</u> 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> Deduct two points per 'No' per course (Kitchen Supervisor) (Maximum 6 points)	-
Less: <u>Service Timing</u> Was the food served on time? Deduct one point per minute late for each course served late (Kitchen Supervisor) (no Maximum)	-
Less: <u>Finishing Timing</u> Was the cooking station left clean and tidy? <i>(20 minutes to clean after the last course was served)</i> Deduct one point per minute late, (Kitchen Supervisor) Maximum 10 points.	-
Kitchen Total Score <i>(minus timing and temperature penalties)</i>	