



Concours International des Jeunes Chefs Rôtisseurs

KITCHEN JUDGE SCORING FORM



Date: _____ Location: _____

Judge Name _____						
Competitors	Professionalism / Hygiene / Safety	Food & Workstation Safety / Sanitation	Organisation & planning	Product Utilisation & Wastage	Techniques and Execution	Total score
	12	12	12	12	12	12
Professionalism, Hygiene & Personal Safety 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)						
Food Safety, Workstation Safety & Sanitation 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)						
Organisation & Planning 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)						
Product Utilisation & Wastage 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)						
Techniques and Skills Execution 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)						
JUDGING NOTES						
A1						0
A2						0
A3						0
A4						0
A5						0
A6						0
A7						0
A8						0
A9						0
A10						0
A11						0
A12						0
B1						0
B2						0
B3						0
B4						0
B5						0
B6						0
B7						0
B8						0
B9						0
B10						0
B11						0
B12						0