

# Concours International des Jeunes Chefs Rôtisseurs 2024 TASTING JUDGE SCORING FORM



Competitor Number →

**Appetiser**

**Main Course**

**Dessert**

**Comments (please write legibly)**

Temperature & Mandatory Items will be scored in the Kitchen

**SCORING**

Max Points

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

Appetiser		Main		Dessert	
Preliminary	Final	Preliminary	Final	Preliminary	Final

0

0

0

**Competitor Number**



**Judge Name & Signature**

**TOTAL**  
\*/65 →

0

**Average**  
=Total /3\* →

0

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.**