

Concours International des Jeunes Chefs Rôtisseurs KITCHEN JUDGE SCORING FORM

CHEFS ROLLING

Date: October 5 2024 Location Budapest, Hungary

| | | 98 - 199 | | | | | ************************************** |
|-------------|-----------------------------------|--------------------------------------|-------------------------|-------------------------------|--------------------------|-------|--|
| | Judge Name |) | | | | | Professionalism, Hygiene & Personal Safety 1) Demeanour, professional conduct in the kitchen. (-2) |
| Competitors | Professinalism / Hygiene / Safety | Food&Workstation Safety / Sanitation | Organisation & planning | Product Utilisation & Wastage | Techniques and Execution | Total | 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) Accuracy. (-2) 4) Quality. (-2) 5) Speed. (-2) 6) Einessel. 2) |
| | 12 | 12 | 12 | 12 | 12 | | 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 | |
| В3 | | | | | | 0 | |
| B4 | | | | | | 0 | |
| B5 | | | | | | 0 | |
| В6 | | | | | | 0 | |
| В7 | | | | | | 0 | |
| В8 | | | | | | 0 | |
| В9 | | | | | | 0 | |
| B10 | | | | | | 0 | |
| B11 | | | | | | 0 | |
| B12 | | | | | | 0 | |
| | | | | | | | Individual Kitchen scoring sheet 2021 (2022) |