



**Concours International des Jeunes Chefs Rôtisseurs**  
**KITCHEN JUDGE SCORING FORM**



Date: \_\_\_\_\_ Location Budapest, Hungary

Competitors	Judge Name _____					Total score	<b>Professionalism, Hygiene &amp; Personal Safety</b> 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) <b>Food Safety, Workstation Safety &amp; Sanitation</b> 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) <b>Organisation &amp; Planning</b> 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) <b>Product Utilisation &amp; Wasteage</b> 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) <b>Techniques and Skills Execution</b> 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)
	Professionalism / Hygiene / Safety	Food&Workstation Safety / Sanitation	Organisation & planning	Product Utilisation & Wastage	Techniques and Execution		
	12	12	12	12	12		
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		