



**Scoring Sheets Definitions & Guidance**  
**Concours International des Jeunes Chefs Rôtisseurs**

**Tasting Room Jury**

<p><b><u>Presentation</u></b></p> <ul style="list-style-type: none"> <li>• Portion size and Nutritional Balance.</li> <li>• Arrangement and Composition.</li> <li>• Complementary Colours, Temperature of food.</li> <li>• Clean plates &amp; food within the rim.</li> </ul> <p style="text-align: right;"><i>Guidance:</i>  Very good 16+ points,  Good 12+ points,  Acceptable 10+ points,  Not acceptable 10- points.</p>	20
<p><b><u>Creativity &amp; Complexity</u></b></p> <ul style="list-style-type: none"> <li>• Number and Execution of Components.</li> <li>• Skills Displayed on the plate.</li> <li>• Technical Degree of Difficulty.</li> </ul> <p style="text-align: right;"><i>Guidance:</i>  Complex 7+ points,  Acceptable 5+ points,  Not Complex 5- points.</p>	10
<p><b><u>Menu Compatibility</u></b></p> <ul style="list-style-type: none"> <li>• Menu description matches what's presented on the plate.</li> </ul> <p style="text-align: right;"><i>Guidance:</i>  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..</p>	5
<p><b><u>Flavour</u></b></p> <ul style="list-style-type: none"> <li>• Overall Balance of Taste &amp; Aroma.</li> <li>• Texture &amp; Doneness.</li> <li>• <i>Would I pay for this dish?</i></li> </ul> <p style="text-align: right;"><i>Guidance:</i>  Very good 25+ points,  Good 20+ points,  Acceptable 15+ points,  Not acceptable below 15 points</p>	30
<b>Tasting Room Total Score</b>	<b>65</b>



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**Kitchen Skills Jury**

<p><b><u>Professionalism, Hygiene &amp; Personal Safety</u></b></p> <p>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)</p>	12
<p><b><u>Food Safety, Workstation Safety &amp; Sanitation</u></b></p> <p>1) Clean as you go Cleaning &amp; 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)</p>	12
<p><b><u>Organisation &amp; Planning</u></b></p> <p>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)</p>	12
<p><b><u>Product Utilisation &amp; Wastage</u></b></p> <p>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)</p>	12
<p><b><u>Techniques and Skills Execution</u></b></p> <p>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)</p>	12
<p><b>Kitchen Sub Total</b></p>	<b>60</b>
<p><b>Less: <u>Plate Temperature</u></b></p> <ul style="list-style-type: none"> <li>• 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></li> </ul> <p style="text-align: right; color: red;">Deduct two points per 'No' per course (Kitchen Supervisor) (Maximum 6 points)</p>	-
<p><b>Less: <u>Service Timing</u></b></p> <ul style="list-style-type: none"> <li>• Was the food served on time?</li> </ul> <p style="text-align: right; color: red;">Deduct one point per minute late for each course served late (Kitchen Supervisor) (no Maximum)</p>	-
<p><b>Less: <u>Finishing Timing</u></b></p> <ul style="list-style-type: none"> <li>• Was the cooking station left clean and tidy?  <i>(20 minutes to clean after the last course was served)</i></li> </ul> <p style="text-align: right; color: red;">Deduct one point per minute late, (Kitchen Supervisor) Maximum 10 points.</p>	-
<p><b>Kitchen Total Score</b>  <i>(minus timing and temperature penalties)</i></p>	