

# Concours International des Jeunes Chefs Rôtisseurs 2026 TASTING JUDGE SCORING FORM



Association  
Mondiale de la  
Gastronomie



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




**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.**

	Appetiser		Main		Dessert	
Preliminary	Final	Preliminary	Final	Preliminary	Final	