



Jeunes Chefs Rotisseurs
New Scoring System Guide
January 2018

The new scoring uses much of the WACS system of scoring. The maximum total number of points is 100, and there can be any number of judges, as all calculations are done by averages.

There are five documents to assist you with scoring in the new format.

1. New scoring Excel spreadsheet.

- a. Entries are posted to the spreadsheet, and all calculations are done automatically. If you are using the spreadsheet, the three Totals and not the single Total or the Average is input to the spreadsheet.

2. Tally Sheet Scoring. If you are using the Excel spreadsheet, you do not need to use this sheet.

- a. Use this sheet if you are not using the Excel spreadsheet.
- b. The Service/Tasting Average Score is added to this sheet.

3. Kitchen Judge Scoring Form.

- a. There are five categories to be judged, for a total of 40 points
- b. The timing has been taken off this sheet. The kitchen judges will not record the timing

4. Kitchen Supervisor Time Fault Sheet.

- a. Use this sheet to record the time faults for each competitor.
- b. This number is then transferred to either the Excel spreadsheet or the Tally Sheet Scoring form

5. Service / Tasting Judge Scoring Form.

- a. There are four categories to be judged for each of three courses, to a total of 60 points per category
- b. The points are then averaged for the three courses and a single average number is calculated. If using the spreadsheet, this is done automatically.
- c. The Competitor number must be entered twice on the form
- d. The Scoring Section of the form may be cut from the form to allow the jury to keep their comment sheet. The Scoring section will be handed to the competition officials for scoring.
- e. No scoring of any kind must be on the Comments section of the sheet or it will be confiscated.