

COLD FOOD SCORE SHEET

[CATEGORIES A, B, C2&3, G]

SHOW: _____ EXHIBIT/COMPETITOR # _____

DATE: _____ CATEGORY # _____

CRITERIA	POSSIBLE PTS.	ACTUAL PTS.
Presentation and Layout	0-5	
Glazing	0-5	
Composition and Harmony of Ingredients	0-10	
Correct Preparation and Craftmanship	0-15	
Serving Methods and Portion	0-5	
TOTAL	40	

COMMENTS:

JUDGE'S GUIDELINE FOR STANDARDS

36 - 40 PTS. GOLD
32 - 35.99 PTS. SILVER
28 - 31.99 PTS. BRONZE

JUDGE'S PRINTED NAME

JUDGE'S SIGNATURE

EXHIBIT/COMPETITOR #

COLD FOOD SCORE SHEET

[CATEGORIES C1 AND C4 DECORATED CAKES]

SHOW: _____ EXHIBIT/COMPETITOR # _____

DATE: _____ CATEGORY # _____

CRITERIA	POSSIBLE PTS.	ACTUAL PTS.
Presentation and General Impression	0-10	
Evenness of Icing, Glaze or Fondant	0-5	
Use of Various Techniques	0-5	
Exactness of Skills Displayed	0-10	
Knowledge of Skills Displayed	0-10	
TOTAL	40	

JUDGE'S GUIDELINE FOR STANDARDS

36 - 40 PTS.	GOLD
32 - 35.99 PTS.	SILVER
28 - 31.99 PTS.	BRONZE

COMMENTS:

JUDGE'S PRINTED NAME

JUDGE'S SIGNATURE

EXHIBIT/COMPETITOR #

SHOW PIECE SCORE SHEET

[CATEGORY D]

SHOW: _____ EXHIBIT/COMPETITOR # _____

DATE: _____ CATEGORY # _____

SHOW PIECE DESCRIPTION (IF NECESSARY) _____

CRITERIA	POSSIBLE PTS.	ACTUAL PTS.
Scale/Size/Proportion (Is the showpiece in proper scale for what it is? Is the piece in proportion and realistic for use as a functional showpiece? Does the piece fit within size restrictions? Essentially, is the piece in proper balance?)	0-5	
Artistic Achievement/Detail (Is the piece artistic in nature, does it seem life like and/or have a feel of reality, depth, contrast, beauty and artistic appeal?)	0-15	
Craftsmanship/Quality of Work (Does the showpiece demonstrate quality workmanship and skill in the quality of the work presented. Is there demonstrated precision in the work? Is there a level of excellence that is evident in viewing the piece just at first glance?)	0-20	
TOTAL	40	

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28 - 31.99 PTS.	BRONZE

COMMENTS:

JUDGE'S PRINTED NAME

JUDGE'S SIGNATURE

EXHIBIT/COMPETITOR #

LIVE ACTION SHOWPIECE SCORE SHEET

[CATEGORY E]

COMPETITOR: _____

SHOW: _____ DATE: _____

MENU/ITEM _____

CRITERIA	POSSIBLE PTS.	ACTUAL PTS.
Organization <ul style="list-style-type: none">▪ Sanitation/Work habits (0-5)▪ Utilization of ingredients and use of allotted time (0-5)	0-10	
Presentation <ul style="list-style-type: none">▪ Overall impact of display (0-5)▪ Originality (0-5)	0-10	
Workmanship <ul style="list-style-type: none">▪ Use of various techniques (0-5)▪ Uniformity (0-5)▪ Exactness of skills displayed (0-5)▪ Knowledge of skills displayed (0-5)	0-20	
TOTAL	40	

COMMENTS:

JUDGE'S GUIDELINE FOR STANDARDS

36 - 40 PTS.	GOLD
32 - 35.99 PTS.	SILVER
28 - 31.99 PTS.	BRONZE

JUDGE SIGNATURE

PRINTED NAME

HOT FOOD KITCHEN FLOOR SCORE SHEET

[CATEGORY F/G]

COMPETITOR: _____ CATEGORY _____

SHOW: _____ DATE: _____

KITCHEN/FLOOR EVALUATION (0-40 POINTS)

CRITERIA	POSSIBLE PTS.	ACTUAL PTS.
Sanitation/Food Handling	0-5	
Mise en Place /Organization	0-5	
Culinary and Cooking Techniques and Proper Execution	0-20	
Proper Utilization of Ingredients Total	0-5	
Timing / Work Flow (½ point deduction for each minute late)	0-5	
TOTAL KITCHEN/FLOOR SCORES	40	

COMMENTS:

JUDGE'S GUIDELINE FOR STANDARDS

36 - 40 PTS.	GOLD
32 - 35.99 PTS.	SILVER
28 - 31.99 PTS.	BRONZE

JUDGE'S SIGNATURE

PRINTED NAME

HOT FOOD TASTING SCORE SHEET

[CATEGORY F/G]

COMPETITOR: _____ CATEGORY _____

SHOW: _____ DATE: _____

CRITERIA	POSSIBLE PTS.	1ST	2ND	3RD	4TH
Serving Methods and Presentation (Fresh and colorful, easy to eat, closely placed items for maintaining temperature, hot/cold serving plate, stylistic but practical)	0-5				
Portion Size and Nutritional Balance (35:65 balance of protein and carbohydrate. Weight boundary within the tolerance of total meal. Nutritional breakdown supplied)	0-5				
Creativity, Menu and Ingredient Compatibility (Do the recipe ingredients complement each other in color, flavor, and texture? Are the ingredients balanced in size and amounts?)	0-15				
Flavor, Taste, Texture and Doneness (Do the specified major ingredients carry the dominant flavors? Do the components fit together? Are the temperatures correct? Do the textures reflect the cooking technique? Is the sauce the correct flavor for the meat/fish and is it the correct consistency and smooth?)	0-35				
TOTAL	60				

JUDGE'S GUIDELINE FOR STANDARDS

54 - 60 PTS.

GOLD

48 - 53.99 PTS.

SILVER

42 - 47.99 PTS.

BRONZE

SUBTOTAL _____

/NUMBER OF COURSES _____

= SERVICE/TASTING SCORE _____

COMMENTS:

COURSE 1:

COURSE 2:

COURSE 3:

COURSE 4:

JUDGE'S SIGNATURE

PRINTED NAME

HOT FOOD TALLY SCORE SHEET

[CATEGORY F/G]

COMPETITOR: _____

SHOW: _____ DATE: _____

KITCHEN/FLOOR SCORES

Judge 1	0-40	
Judge 2	0-40	
Judge 3	0-40	
Judge 4	0-40	
Judge 5	0-40	
SUBTOTAL		

SERVICE/TASTING SCORES

Judge 1	0-60	
Judge 2	0-60	
Judge 3	0-60	
Judge 4	0-60	
Judge 5	0-60	
SUBTOTAL		

/NUMBER OF JUDGES _____

FINAL KITCHEN/
FLOOR SCORE _____

_____ FINAL KITCHEN/FLOOR SCORE
_____ + FINAL SERVICE/TASTING SCORE
_____ = SUBTOTAL
(0-100 POINTS)

_____ **FINAL SCORE**
(0-40 POINTS) (SUBTOTAL/2.5)

/NUMBER OF JUDGES _____

FINAL KITCHEN/
TASTING SCORE _____

JUDGE'S GUIDELINE FOR STANDARDS
36 - 40 PTS. GOLD
32 - 35.99 PTS. SILVER
28 - 31.99 PTS. BRONZE

_____ **AWARD/MEDAL**

_____ Verification Signatures _____

Scores Complied By _____

Scores Reviewed By _____
Lead Judge

Printed Name _____

ICE CARVING SCORE SHEET

[CATEGORY H]

COMPETITOR: _____ TEAM _____

SHOW: _____ DATE: _____

CARVING _____

CRITERIA	POSSIBLE PTS.	ACTUAL PTS.
Artistic Achievement/Strength of Design	0-10	
Craftsmanship, Work Involved		
▪ Detail and precision (0-5 PTS)		
- Strong lines		
- Proportion		
- Uniform	0-10	
▪ Safety (0-5 PTS)		
Finished Appearance		
▪ Does piece have finished look?		
▪ Free of cracks, chips, excess slush?	0-10	
▪ Free of template paper		
Originality and Degree of Difficulty		
▪ Is carving unique?		
▪ Good design or composition?	0-10	
TOTAL	40	

NOTE: FIRST SAFETY VIOLATION WILL RESULT IN A VERBAL WARNING. SECOND VIOLATION WILL RESULT IN DISQUALIFICATION.

JUDGE'S GUIDELINE FOR STANDARDS

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32 - 35.99 PTS. SILVER
28 - 31.99 PTS. BRONZE

COMMENTS:

JUDGE SIGNATURE

PRINTED NAME

HOT FOOD COOKING AND PATISSERIE - TASTE BASED SCORE SHEET

[CATEGORIES K AND P/1-2]

COMPETITOR: _____

SHOW: _____ DATE: _____

MENU/ITEM _____

CRITERIA	POSSIBLE PTS.	ACTUAL PTS.
Organization <ul style="list-style-type: none">Sanitation/Work habits (0-5)Utilization of ingredients and use of allotted time (0-5) (½ point deduction for each minute late)	0-10	
Cooking Skills and Culinary Techniques <ul style="list-style-type: none">Creativity, skills, craftsmanship (0-5)Serving and portion size (0-5)	0-10	
Taste <ul style="list-style-type: none">Flavor and texture (0-10)Ingredient compatibility and nutritional balance (0-5)Presentation (0-5)	0-20	
TOTAL	40	

COMMENTS:

JUDGE'S GUIDELINE FOR STANDARDS

36 - 40 PTS.

GOLD

32 - 35.99 PTS.

SILVER

28 - 31.99 PTS.

BRONZE

JUDGE SIGNATURE

PRINTED NAME

