

# COLD FOOD SCORE SHEET

## [CATEGORIES SA, SB, SC2&3, SG]

STUDENT

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 Craftsmanship	0-15	
Serving Methods and Portion	0-5	
<b>TOTAL</b>	<b>40</b>	

Comments:

### Award Guidelines

36 - 40 points	Gold
32 - 35.99 points	Silver
28 - 31.99 points	Bronze

\_\_\_\_\_  
Judge's Printed Name

\_\_\_\_\_  
Judge's Signature

\_\_\_\_\_  
Exhibit/Competitor #

# COLD FOOD SCORE SHEET

## [CATEGORIES SC1 AND SC4 DECORATED CAKES]

STUDENT

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	
<b>TOTAL</b>	<b>40</b>	

Comments:

### Award Guidelines

36 - 40 points	Gold
32 - 35.99 points	Silver
28 - 31.99 points	Bronze

\_\_\_\_\_  
Judge's Printed Name

\_\_\_\_\_  
Judge's Signature

\_\_\_\_\_  
Exhibit/Competitor #

# SHOW PIECE SCORE SHEET

## [CATEGORY SD]

STUDENT

Show: \_\_\_\_\_ Exhibit/Competitor #: \_\_\_\_\_

Date: \_\_\_\_\_ Category: \_\_\_\_\_

Show piece description (if necessary): \_\_\_\_\_

Criteria	Possible pts.	Actual pts.
<b>Scale/Size/Proportion</b> (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	
<b>Artistic Achievement/Detail</b> (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	
<b>Craftsmanship/Quality of Work</b> (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	
<b>TOTAL</b>	<b>40</b>	

Comments:

### Award Guidelines

36 - 40 points      Gold  
 32 - 35.99 points      Silver  
 28 - 31.99 points      Bronze

\_\_\_\_\_  
 Judge's Printed Name

\_\_\_\_\_  
 Judge's Signature

\_\_\_\_\_  
 Exhibit/Competitor #

# HOT FOOD KITCHEN FLOOR SCORE SHEET

## [CATEGORY SG]

STUDENT

Show: \_\_\_\_\_ Exhibit/Competitor #: \_\_\_\_\_

Date: \_\_\_\_\_ Category: \_\_\_\_\_

### Hot Food 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	0-10	
Proper Utilization of Ingredients Total	0-15	
Timing/Work Flow (½ point deduction for each minute late)	0-5	
<b>TOTAL HOT FOOD KITCHEN FLOOR SCORES</b>	<b>40</b>	

Comments:

#### Award Guidelines

36 - 40 points Gold

32 - 35.99 points Silver

28 - 31.99 points Bronze

\_\_\_\_\_  
Judge's Signature

\_\_\_\_\_  
Judge's Printed Name

# HOT FOOD TASTING SCORE SHEET

## [CATEGORY SG]

STUDENT

Show: \_\_\_\_\_ Exhibit/Competitor #: \_\_\_\_\_

Date: \_\_\_\_\_ Category: \_\_\_\_\_

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				
<b>TOTAL</b>	<b>60</b>				

### Award Guidelines

- 54 - 60 points    Gold
- 48 - 53.99 points    Silver
- 42 - 47.99 points    Bronze

Subtotal \_\_\_\_\_

/Number of Courses \_\_\_\_\_

= Service/Tasting Score \_\_\_\_\_

Comments:

Course 1:

Course 2:

Course 3:

Course 4:

\_\_\_\_\_  
Judge's Signature

\_\_\_\_\_  
Judge's Printed Name

# HOT FOOD TALLY SCORE SHEET

## [CATEGORY SG]

STUDENT

Competitor: \_\_\_\_\_

Show: \_\_\_\_\_ Date: \_\_\_\_\_

### Hot Food Kitchen Floor Scores

Judge 1	0-40	
Judge 2	0-40	
Judge 3	0-40	
Judge 4	0-40	
Judge 5	0-40	
<b>SUBTOTAL</b>		

/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)

### Service/Tasting Scores

Judge 1	0-60	
Judge 2	0-60	
Judge 3	0-60	
Judge 4	0-60	
Judge 5	0-60	
<b>SUBTOTAL</b>		

/Number of Judges \_\_\_\_\_

Final Kitchen/  
Tasting Score \_\_\_\_\_

#### Award Guidelines

36 - 40 points Gold

32 - 35.99 points Silver

28 - 31.99 points Bronze

\_\_\_\_\_ **AWARD/MEDAL**

\_\_\_\_\_  
Verification Signatures

Scores Compiled By \_\_\_\_\_

Scores Reviewed By Lead Judge \_\_\_\_\_

Printed Name \_\_\_\_\_

# ICE CARVING SCORE SHEET

## [CATEGORY SH]

STUDENT

Competitor: \_\_\_\_\_ Team: \_\_\_\_\_

Show: \_\_\_\_\_ Date: \_\_\_\_\_

Carving: \_\_\_\_\_

Criteria	Possible pts.	Actual pts.
Artistic Achievement/Strength of Design	0-10	
<b>Craftsmanship, Work Involved</b> <ul style="list-style-type: none"> <li>• Detail and precision (0-5 PTS)</li> <li>- Strong lines</li> <li>- Proportion</li> <li>- Uniform</li> <li>• Safety (0-5 PTS)</li> </ul>	0-10	
<b>Finished Appearance</b> <ul style="list-style-type: none"> <li>• Does piece have finished look?</li> <li>• Free of cracks, chips, excess slush?</li> <li>• Free of template paper</li> </ul>	0-10	
<b>Originality and Degree of Difficulty</b> <ul style="list-style-type: none"> <li>• Is carving unique?</li> <li>• Good design or composition?</li> </ul>	0-10	
<b>TOTAL</b>	<b>40</b>	

NOTE: First safety violation will result in a verbal warning. Second violation will result in disqualification.

Comments:

### Award Guidelines

36 - 40 points	Gold
32 - 35.99 points	Silver
28 - 31.99 points	Bronze

\_\_\_\_\_  
Judge's Signature

\_\_\_\_\_  
Judge's Printed Name

# HOT FOOD COOKING AND PATISSERIE - TASTE BASED SCORE SHEET [CATEGORIES SK AND SP1&2]

STUDENT

Competitor: \_\_\_\_\_

Show: \_\_\_\_\_ Date: \_\_\_\_\_

Menu/Item: \_\_\_\_\_

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

Comments:

Award Guidelines	
36 - 40 points	Gold
32 - 35.99 points	Silver
28 - 31.99 points	Bronze

\_\_\_\_\_  
Judge's Signature

\_\_\_\_\_  
Judge's Printed Name

