

SKILLS SALON SCORE SHEET (LOCAL, STATE & REGIONAL)

STUDENT TEAM

Team: _____

Judge: _____

Show: _____

Date: _____

(Skills Evaluation 0-20 points)

Section 1 (Chicken)	Max. Pts.	Received
Butchery	10	
Proper handling of carcass and remaining protein	5	
Sanitation	5	
Total Score	20	

Section 2 (Fish)	Max. Pts.	Received
Filleting of fish	10	
Proper handling of carcass and remaining protein	5	
Sanitation	5	
Total Score	20	

Section 3 (Knife Skills)	Max. Pts.	Received
Julienne vegetable or fruit of choice (4 oz)	5	
Tournee vegetable or fruit of choice (8 pieces)	5	
Peel and small dice one onion	5	
Peel and small dice two vine-ripened tomatoes (pulp seeded and concasséd)	5	
Sanitation	5	
Total Score	25	

Section 4 (Pastry)	Max. Pts.	Received
Pastry cream	10	
Peel and section one orange	5	
Prepare tart shell for blind baking	5	
Sanitation	5	
Total Score	25	

Section 5 (Timing)	Max. Pts.	Received
Overall timing <small>(½ point deduction for each minute late)</small>	10	

Section 1 score _____

Section 2 score + _____

Section 3 score + _____

Section 4 score + _____

Section 5 score + _____

Subtotal = _____

÷ 5 = Final skills score _____

Judges Guidelines for Standards

18-20 points Gold

16-17.99 points Silver

14-15.99 points Bronze

Judge's signature

HOT-FOOD KITCHEN FLOOR SCORE SHEET (LOCAL, STATE & REGIONAL)

STUDENT TEAM

Team: _____ Judge: _____

Show: _____ Date: _____

(Kitchen/Floor Evaluation 0-20 Points)

Criteria	Maximum Points	Actual Points
Sanitation and organization	5	
Work flow and team work	5	
Culinary and cooking techniques and proper execution	5	
Timing (½ point deduction for every minute late)	5	
Total Kitchen/Floor Score	20	

COMMENTS:

Judges Guidelines for Standards

18-20 points	Gold
16-17.99 points	Silver
14-15.99 points	Bronze

Judge's signature: _____

TASTING SCORE SHEET (LOCAL, STATE & REGIONAL)

STUDENT TEAM

Team: _____ Judge: _____

Show: _____ Date: _____

(Tasting Evaluation 0-50 points)

Signature Courses

Criteria	Max. Pts.	1	2	3
Serving methods and presentation	10			
Portion size and nutritional balance	5			
Flavor, taste, texture and doneness	40			
Individual Course Scores	55			

Subtotal _____ / 3 courses = Signature courses score _____

Classical Course

Criteria	Max. Pts.	Received
Classical presentation	5	
Classical cooking methodology	5	
Portion size	5	
Taste	20	
Total Score	35	

Overall Menu Composition & Skills Displayed

Criteria	Max. Pts.	Received
Flavor progression, theme, variety of basic cooking skills and techniques	10	
Total Score	10	

Signature courses score _____

Classical course score + _____

Overall menu score + _____

Subtotal = _____

÷ 2 Final testing score = _____

Judges Guidelines for Standards

45-50 points	Gold
40-44.99 points	Silver
35-39.99 points	Bronze

Judge's signature: _____

COLD PLATTER SCORE SHEET (REGIONAL ONLY)

STUDENT TEAM

Team: _____ Judge: _____

Show: _____ Date: _____

Kitchen/Floor Evaluation (0-10 Points)

Criteria	Maximum Points	Actual Points
Serving method and presentation (2 proteins)	15	
Cooking fundamentals (garnishes)	20	
Ingredient compatibility	20	
Competencies	10	
Workmanship	15	
Portion and nutritional value	20	
Total Kitchen/Floor Scores	100	

Subtotal _____

÷ 10

= Final cold food platter score _____

COMMENTS:

Judges Guidelines for Standards

9-10 points	Gold
8-8.99 points	Silver
7-7.99 points	Bronze

Judge's signature: _____

STATE AND LOCAL TALLY SCORE SHEET

STUDENT TEAM

Team: _____

Show: _____ Date: _____

Scores reviewed by Lead Judge (printed): _____

JUDGES

Printed Name

Signature

1. _____	_____
2. _____	_____
3. _____	_____
4. _____	_____
5. _____	_____
6. _____	_____

Judge	1	2	3	4	5	6	Total	÷ Judges	Point Scale
Skills									0-20
Floor									0-20
Taste									0-50
						Total Score			0-90
						÷ 2.25			
						Final Score			0-40
						Award			

TEAM MEMBERS

MEMBER ID

1. _____	_____
2. _____	_____
3. _____	_____
4. _____	_____
5. _____	_____

Award Guidelines

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

REGIONAL TALLY SCORE SHEET

STUDENT TEAM

Team: _____

Show: _____ Date: _____

Scores reviewed by Lead Judge (printed): _____

JUDGES

Printed Name

Signature

1. _____	_____
2. _____	_____
3. _____	_____
4. _____	_____
5. _____	_____
6. _____	_____
7. _____	_____

Judge	1	2	3	4	5	6	7	Total	÷ Judges	Point Scale
Skills										0-20
Floor										0-20
Taste										0-50
Cold Platter										0-10
							Total Score			0-100
							÷ 2.5			
							Final Score			0-40
							Award			

Award Guidelines

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

KITCHEN/FLOOR SCORE SHEET (NATIONAL)

STUDENT TEAM

Team: _____ Judge: _____

Show: _____ Date: _____

Kitchen/Floor Evaluation (0-40 Points)

Criteria	Maximum Points	Actual Points
Sanitation/food handling	5	
Mise en place/organization	5	
Culinary and cooking techniques and proper execution	20	
Proper utilization of ingredients	5	
Timing/work flow	5	
Total Kitchen/Floor Scores	40	

COMMENTS:

Award Guidelines

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

Judge's signature: _____

TASTING SCORE SHEET (NATIONAL)

STUDENT TEAM

Team: _____

Judge: _____

Show: _____

Date: _____

Criteria	Max. Pts.	1st	2nd	3rd	4th
Serving methods and presentation	5				
Portion size and nutritional balance	5				
Menu and ingredients	10				
Creativity and practicality	5				
Flavor, taste, texture and doneness	35				
Individual Course Scores	60				

Subtotal _____

÷ Number of courses _____

= Service/tasting score _____

COMMENTS:

Award Guidelines

54-60 points Gold

48-53.99 points Silver

42-47.99 points Bronze

Judge's signature: _____

NATIONAL TALLY SCORE SHEET

STUDENT TEAM

Team: _____

Show: _____ Date: _____

JUDGES

Printed Name

Signature

1.		
2.		
3.		
4.		
5.		
6.		
7.		

Kitchen/Floor Scores

Judge 1	0-40	
Judge 2	0-40	
Judge 3	0-40	
Judge 4	0-40	
Judge 5	0-40	
Judge 6	0-40	

Subtotal	
-----------------	--

÷ number of judges _____
= Final Kitchen/Floor Score _____
 (0-40 Points)

Final kitchen/floor score _____

Final service/tasting score + _____

Subtotal = _____
 (0-100 Points)

Final Score (Subtotal / 2.5) = _____
 (0-40 Points)

Award/Medal _____

Service/Tasting Scores

Judge 1	0-60	
Judge 2	0-60	
Judge 3	0-60	
Judge 4	0-60	
Judge 5	0-60	
Judge 6	0-60	

Subtotal	
-----------------	--

÷ number of judges _____
= Final Kitchen/Floor Score _____
 (0-60 Points)

Award Guidelines

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

