

## TASTING/PLATING SCORE SHEET

Competitor:

Previous Competitions Entered:

Category:

STARTER: Tomato Bisque		SCORE/JUDGING NOTES:
Soup prepared properly Very good, fully developed flavors Very good product color All portion sizes appropriate Clean plate, appetizing appearance and presentation Multiple textures and shapes displayed Garnish accentuates taste and attractiveness of plate Knife cuts are excellent	Soup over/under cooked; gritty or Poor flavors, off flavors, very underdeveloped Very little, or confusing colors Inappropriate portion sizes Messy/dirty plate, appearance and/or presentation Few textures and/or shapes displayed Inedible, missing, or random garnish Knife cuts are inaccurate, inconsistent, or missing	10 points per criteria/ 80 points total
ENTREE: Gourmet Grilled Cheese (Student Choice)		
Sandwich prepared properly Very good, fully developed flavors Creative/ interesting choices for bread, filling, and spread Very good product color All portion sizes appropriate Clean plate, appetizing appearance and presentation Multiple textures and shapes displayed Garnish accentuates taste and attractiveness of plate Knife cuts are excellent	Bread soggy or greasy, burned or under-caramelized Poor flavors, off flavors, very underdeveloped Boring or common ingredients chosen Very little, or confusing colors Inappropriate portion sizes Messy/dirty plate, appearance and/or presentation Few textures and/or shapes displayed Inedible, missing, or random garnish Knife cuts are inaccurate, inconsistent, or missing	10 points per criteria/ 90 points total
ENTREE: Lemon Arugula Salad		
Salad prepared properly Fully developed flavors; salt/acid/oil/ honey balanced well All portion sizes appropriate Clean plate, appetizing appearance and presentation Multiple textures and shapes displayed Garnish accentuates taste and attractiveness of plate Supreme and/or other cuts are excellent	Over or under-dressed greens; almonds over/under toasted Unbalanced flavors Inappropriate portion sizes Messy/dirty plate, appearance and/or presentation Few textures and/or shapes displayed Inedible, missing, or random garnish Knife cuts are inaccurate, inconsistent, or missing	10 points per criteria/ 70 points total
DESSERT: Chocolate Lava Cake with creme anglaise, cardamom whipped cream, garnish		
Lava cake cooked properly Anglaise/ WC of very good consistency, color, and viscosity Very good, fully developed, balanced flavors Very good product color Clean plate, appetizing appearance and presentation Garnish accentuates taste and attractiveness of plate Multiple textures and shapes displayed Knife cuts are excellent	Lava cake under or over cooked Sauces very thick, pasty or thin; off color; over-beaten Poor flavors, off flavors, underdeveloped or unbalanced Very little, or confusing colors Messy/dirty plate, appearance and/or presentation Inedible, missing, or random garnish Few textures and/or shapes displayed Knife cuts are inaccurate, inconsistent, or missing	10 points per criteria/ 80 points total
POINT DEDUCTION: Missing items or elements from each plate -15 points per item		

## FLOOR JUDGES SCORE SHEET

Competitor:

Previous Competitions Entered:

Category:

CLEANLINESS AND SANITATION - 50 POINTS	SCORE/JUDGING NOTES:
Always keeps station neat and clean Washes hands often Wipes station and utensils with sanitation towels and solution throughout the day Always works in a safe manner	
FOOD HANDLING - 50 POINTS	
Changes gloves often, as needed Always keeps uncooked proteins on ice or under refrigeration Minimizes time in danger zone during prep Sanitizes cutting board and utensils after working with potentially hazardous foods Always stores potentially hazardous foods beneath other foods Uses side towels only for handling pots and pans Does not wipe hands or knives on apron Food waste minimized Tools and equipment used properly	
APPEARANCE - 15 POINTS	
Uniform complete - clean coat, clean pants, clean shoes Hair covered, clean apron, working probe thermometer	
TEAMWORK/ ORGANIZATION - 25 POINTS	
Comes with a clear plan/ follows plan Clearly practiced elements of the dish prior to competition Workload evenly distributed among all team members/ everyone has a role Team communicates effectively, professionally, and without any foul language Mise en place maintained throughout competition	
INTERPERSONAL SKILLS DEMONSTRATED - 50 POINTS	
Pleasant, workmanlike demeanor Cooperates with team/ no arguing, complaining, or whining Sets up quickly, prepared to start on time, Moves from task to task with speed/ shows initiative Works to clean up kitchen/ does not quit until complete/ does not require reminders to stay on task	