

COLD FOOD SCORE SHEET

[CATEGORIES A, B, C1 AND C2]

Show: _____ Exhibit / Competitor # _____

Date: _____ Category # _____

Criteria	Possible Points	Actual Points
Presentation <ul style="list-style-type: none"> ▪ Overall Look and Eye Appeal of Display (0-10) ▪ Innovation (0-10) ▪ Glazing Technique (0-5) 	0 - 25	
Composition <ul style="list-style-type: none"> ▪ Harmony of Flavors and Colors (0-10) ▪ Practicality of the menu (0-10) ▪ Nutritional Balance (0-5) 	0 - 25	
Craftsmanship/Quality of Work <ul style="list-style-type: none"> ▪ Proper Preparation (0-15) ▪ Quality and Mastery of Techniques and Skills (0-20) 	0 - 35	
Serving arrangement and portion <ul style="list-style-type: none"> ▪ Portion Size and Proper Weights (0-5) ▪ Serviceability (0-10) 	0 - 15	
Total	100	

Judge's Guideline for Standards

90 - 99.99 points	Gold
80 - 89.99 points	Silver
70 - 79.99 points	Bronze
69.99 and below	Certificate

Comments:

Judge's Signature

Printed Name

Exhibit / Competitor #

COLD FOOD SCORE SHEET

[CATEGORIES C3 AND C4 DECORATED CAKES]

Show: _____ Exhibit / Competitor # _____

Date: _____ Category # _____

Criteria	Possible Points	Actual Points
Presentation <ul style="list-style-type: none"> ▪ Overall Look and Theme (0-15) ▪ Structural Design (0-10) 	0 - 25	
Techniques <ul style="list-style-type: none"> ▪ Use of Variety of Techniques and Skills (0-15) ▪ Innovation (0-10) 	0 - 25	
Craftsmanship / Quality of Work <ul style="list-style-type: none"> ▪ Application of Finish of the cake (0-10) ▪ Knowledge and Skill Level (0-20) ▪ Quality and Mastery of the Execution of Techniques (0-20) 	0 - 50	
Total	100	

Judge's Guideline for Standards

90 - 99.99 points	Gold
80 - 89.99 points	Silver
70 - 79.99 points	Bronze
69.99 and below	Certificate

Comments:

Judge's Signature

Printed Name

Exhibit / Competitor #

COLD FOOD SCORE SHEET

[CATEGORY C5 BREAD DISPLAY]

Show: _____ Exhibit / Competitor # _____

Date: _____ Category # _____

Criteria	Possible Points	Actual Points
Presentation <ul style="list-style-type: none"> ▪ Overall Look and Eye Appeal (0-15) ▪ Required Elements (absence of food lacquer) (0-10) 	0 - 25	
Composition <ul style="list-style-type: none"> ▪ Harmony and Compatibility of Ingredients (0-10) ▪ Variety of Techniques (0-10) ▪ Nutritional Consideration/ Portion and Serving Size (0-5) 	0 - 25	
Craftsmanship/Quality of Work <ul style="list-style-type: none"> ▪ Baked Correctly and Texture (0-10) ▪ Knowledge and Skill Level of Bread Production (0-10) ▪ Quality and Mastery of the Execution of Techniques and Skills (0-30) 	0 - 50	
Total	100	

Judge's Guideline for Standards

90 - 99.99 points	Gold
80 - 89.99 points	Silver
70 - 79.99 points	Bronze
69.99 and below	Certificate

Comments:

Judge's Signature

Printed Name

Exhibit / Competitor #

SHOW PIECE SCORE SHEET

[CATEGORY D]

Show: _____ Exhibit / Competitor # _____

Date: _____ Category # _____

Show Piece Description (If Necessary) _____

Criteria	Possible Points	Actual Points
Presentation <ul style="list-style-type: none">Overall Look and Eye Appeal (0-10)Scale, Proportion, and Practicality (0-10)Adhere to the Requirements (base size, supports, etc.) (0-5)	0 - 25	
Artistic Achievement <ul style="list-style-type: none">Artistic Beauty and Appeal (0-10)Harmony of Color and Structure and Displays Contrast and Depth (0-15)	0 - 25	
Craftsmanship / Quality of Work <ul style="list-style-type: none">Use of a Variety of Techniques (0-10)Displays a High Degree of Knowledge in the Medium (0-10)Quality and Mastery of the Execution of Techniques and Skills (0-25)Innovation (0-5)	0 - 50	
Total	100	

Judge's Guideline for Standards

90 - 99.99 points	Gold
80 - 89.99 points	Silver
70 - 79.99 points	Bronze
69.99 and below	Certificate

Comments:

Judge's Signature

Printed Name

Exhibit / Competitor #

LIVE ACTION SHOWPIECE SCORE SHEET

[CATEGORY E]

Competitor: _____

Show: _____ Date: _____

Menu / Item: _____

Criteria	Possible Points	Actual Points
Organization / Mise en Place <ul style="list-style-type: none"> ▪ Sanitation/Work habits (0-5) ▪ Utilization/Organization of Ingredients and Mise en Place (0-10) ▪ Adhere to the Requirements and allotted time (0-5) 	0 - 25	
Presentation <ul style="list-style-type: none"> ▪ Overall Look and Eye Appeal (0-10) ▪ Scale, Proportion, and Practicality (0-10) ▪ Harmony of Color and Structure and displays Contrast and Depth (0-5) 	0 - 25	
Craftsmanship/Quality of Work <ul style="list-style-type: none"> ▪ Use of a Variety of Techniques (0-10) ▪ Displays a High Degree of Knowledge in the Medium (0-10) ▪ Quality and Mastery of the Execution of Techniques and Skills (0-25) ▪ Innovation (0-5) 	0 - 50	
Total	100	

Judge's Guideline for Standards

90 - 99.99 points	Gold
80 - 89.99 points	Silver
70 - 79.99 points	Bronze
69.99 and below	Certificate

Comments:

Judge's Signature

Printed Name

HOT FOOD KITCHEN FLOOR SCORE SHEET

[CATEGORY F, FP, FMH, G, AND W]

Competitor: _____ Category _____

Show: _____ Date: _____

Kitchen/Floor Evaluation (0-40 points)

Criteria	Possible Points	Actual Points
Sanitation / Food Handling	0 - 5	
Mise en Place / Organization	0 - 5	
Culinary and Cooking Techniques and Proper Execution	0 - 15	
Proper Utilization of Ingredients	0 - 5	
Timing / Work Flow (1 point deduction for each minute late)	0 - 10	
Total	40	

Judge's Guideline for Standards

36 - 40 points Gold

32 - 35 points Silver

28 - 31 points Bronze

Comments:

Judge's Signature

Printed Name

HOT FOOD TASTING SCORE SHEET

[CATEGORY F, FP, FMH, G, AND W]

Competitor: _____ Category _____

Show: _____ Date: _____

Criteria	Possible Points	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 points

Gold

Subtotal _____

48 - 53 points

Silver

/ Number of Courses _____

42 - 47 points

Bronze

= Service / Tasting Score _____

Comments

Course 1:

Course 2:

Course 3:

Course 4:

Judge's Signature

Printed Name

HOT FOOD TALLY SCORE SHEET

[CATEGORY F, FP, FMH, G, W]

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 6	0 - 60	
Judge 7	0 - 60	
Judge 8	0 - 60	
Judge 9	0 - 60	
Judge 10	0 - 60	
Subtotal		

Number of Judges _____

Final Kitchen /
Floor Score _____

_____ Final Kitchen / Floor Score

_____ + Final Service / Tasting Score

_____ = Final Score

(0-100 Points)

Number of Judges _____

Final Service /
Tasting Score _____

Judge's Guideline for Standards

90 - 99.99 points Gold
 80 - 89.99 points Silver
 70 - 79.99 points Bronze
 69.99 and below Certificate

_____ **Award / Medal**

- Verification Signatures _____

Scores Compiled

Scores Reviewed By Lead Judge

Printed Signature

ICE CARVING SCORE SHEET

[CATEGORY HD AND H]

Competitor: _____ Team: _____

Show: _____ Date: _____

Carving: _____

Criteria	Possible Points	Actual Points
Artistic Achievement / Strength of Design	0 - 25	
Craftsmanship and Work Involved <ul style="list-style-type: none"> ▪ Detail, Precision, and Strong Lines (0-10) ▪ Proportion, Symmetry, Uniformity, and Depth (0-10) ▪ Safety (0-5) 	0 - 25	
Finished Appearance <ul style="list-style-type: none"> ▪ Beauty and Eye Appeal (0-15) ▪ Free of Cracks, Chips, Excess Slush, and Template Paper (0-10) 	0 - 25	
Originality and Degree of Difficulty <ul style="list-style-type: none"> ▪ Uniqueness and New Design (0-10) ▪ Difficulty to Produce and Use of Different Techniques (0-15) 	0 - 25	
Total	100	

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

Judge's Guideline for Standards

90 - 99.99 points	Gold
80 - 89.99 points	Silver
70 - 79.99 points	Bronze
69.99 and below	Certificate

Comments:

Judge's Signature

Printed Name

HOT FOOD COOKING AND PATISSERIE - TASTE BASED SCORE SHEET

[CATEGORIES KC, KP, KG, AND W]

Competitor: _____

Show: _____ Date: _____

Menu / Item: _____

Criteria	Possible Points	Actual Points
Organization <ul style="list-style-type: none"> ▪ Sanitation/Work habits (0-10) ▪ Utilization of ingredients (0-10) ▪ Use of allotted time (0-5), 1 point deduction for each minute late) 	0 - 25	
Cooking Skills and Culinary Techniques <ul style="list-style-type: none"> ▪ Creativity, skills, craftsmanship (0-15) ▪ Serving and portion size (0-10) 	0 - 25	
Taste <ul style="list-style-type: none"> ▪ Flavor and texture (0-30) ▪ Ingredient compatibility and nutritional balance (0-10) ▪ Serving Method and Presentation (0-10) 	0 - 50	
Total	100	

Judge's Guideline for Standards

90 - 99.99 points Gold

80 - 89.99 points Silver

70 - 79.99 points Bronze

69.99 and below Certificate

Comments:

Judge's Signature

Printed Name

