

TASTING JUDGES**Starter**

Professional preparation 20
Accuracy- proper use of culinary terms portion size,nutritional balance 5 points
Skills - display of different skills and different cooking methods 5 points
Difficulty- is there a degree of difficulty clean slicing 5 points
Technical - compatability of ingredients correct techniques and cuts 5 points
Presentation 40
Composition -size of main element, balance,layout, correct amount of sauce 20 points
Visible - eye appeal, colour harmony, visible seasoning, appropriate garnish fresh appearance 10 points
Dimension -some height, correct plate size, within rim of plate, cold food cold plate creative presentation 10 points
Taste 40
Tastes -different distinguishable tastes as per menu,no dominant flavours 10 points
Texture -different,complimentary textures as per cooking method 10 points
Doneness -all items on plate cooked to correct doneness 10 points
Sauce- correct consistency and appropriate to dish 10 points

Main

Professional preparation 20
Accuracy- proper use of culinary terms portion size,nutritional balance 5 points
Skills - display of different skills and different cooking methods 5 points
Difficulty- is there a degree of difficulty 5 points
Technical - compatability of ingredients correct techniques and cuts 5 points
Presentation 40
Composition -size of main element,balance of protein to carbohydrate, balance of veg and starch, amount of sauce 20 points
Visible - eye appeal, colour harmony, visible seasoning, appropriate garnish fresh appearance 10 points
Dimension -some height, correct plate size, within rim of plate, hot food hot plate creative presentation 10 points
Taste 40
Tastes -different distinguishable tastes as per menu,no dominant flavours 10 points
Texture -different,complimentary textures as per cooking method 10 points
Doneness -protein,veg and starch cooked to correct doneness 10 points
Sauce- correct consistency and appropriate to dish 10 points

Dessert

Professional preparation 20
Accuracy- proper use of culinary terms portion size,nutritional balance 5 points
Skills - display of different skills and different cooking methods 5 points
Difficulty- is there a degree of difficulty piping,sugarwork,chocolate 5 points
Technical - compatability of ingredients correct cooking techniques 5 points
Presentation 40
Composition -balance in menu progression diversity of elements to interest palate proper amount of sauce 20 points
Visible - eye appeal, colour, freshness visible flavour, appropriate garnish new combinations 10 points
Dimension -some height, correct plate size, within rim of plate, creative presentation easy to eat 10 points
Taste 40
Tastes -different distinguishable tastes as per menu,no dominant flavours 10 points
Texture -different,complimentary textures crisp,soft,crunchy,smooth 10 points
Temperature- hot, chilled,frozen,warm contrasting elements 10 points
Sauce- correct consistency and appropriate to dish 10 points