## Hot Class Marking Sheet – Secondary School Culinary

HOT KITCHEN MARKING SHEET – Floor		COMPETITOR NUMBER:									
Judges Name:	Allocated Marks	Bench	Bench	Bench	Bench	Bench	Bench	Bench	Bench		
PROFESSIONAL PREPARATION & PRACTICE											
Personal Presentation	3										
Set up work station	4										
Hygiene Practices	4										
Technical skills displayed	4										
Correct mise en place level	3										
Correct methods of preparation	4										
Efficient utilisation of time/organisation skills	4										
Wastage	4										
SUBTOTAL - FLOOR	30										

SUBTOTAL - FLOOR	30				
SUBTOTAL - TASTE	70				
TOTAL	100				

NOTE: ALL COMPETITORS START WITH FULL MARKS – MARKS ARE DEDUCTED FOR NON COMPLIANCE TO CRITERIA IN THE COMPETITION GUIDELINES

ALL JUDGES ARE REQUIRED TO GIVE COMMENTS, POSITIVE & CONSTRUCTIVE, ON EACH COMPETITOR TO THE HEAD JUDGE OF THE CLASS. THESE COMMENTS ARE COLLATED AND GIVEN BACK TO THE COMPETITOR.

HOT KITCHEN MARKING SHEET - Taste		COMPETITOR NUMBER:								
Judges Name:	Allocated Marks	Bench	Bench	Bench	Bench	Bench	Bench	Bench	Bench	
PRESENTATION										
Suitable temperature	4									
Appropriate to class/true to menu description	3									
Clean arrangement & dish	4									
Originality/flair	4									
balance	3									
Portion size	3									
Nutritional balance	4									
TOTAL	25									
TASTE										
Does the main item taste good	5									
Does the sauce/garnish taste good	5									
Does the vegetables/ salad taste good	5									
Balance of textures	5									
Balance of flavours	5									
Seasoning	5									
Harmony of flavour combinations	5									
TOTAL	35									
CONTROL OF COOKING PROCESSES										
Consider all parts of dish										
TOTAL	10									
SUB TOTAL – TASTE	70									