Hot Class Marking Sheet – Junior



| HOT KITCHEN | | COMPETITOR NUMBER: | | | | | | | | |
|---|--------------------|--------------------|-------|-------|-------|-------|-------|-------|-------|--|
| MARKING SHEET - Floor | - | | | | | | | | | |
| 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: | | | | | | | | |
|---|--------------------|--------------------|-------|-------|-------|-------|-------|-------|-------|--|
| | | e | | | | | | | | |
| 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 | | | | | | | | | |