***Product Check-in***

|  |  |  |  |
| --- | --- | --- | --- |
| Score | |  | |
| 4-5 | | Complete inventory template displayed inside and outside each container in a plastic sleeve  All items well packed, no leaking, no cross contamination  All items properly labeled and dated  All items at proper temperatures  No disallowed items | |
|  | |  | |
| 3-4 | | Inventory template displayed inside and outside each container in a plastic sleeve  Most items well packed, no leaking, no cross contamination  Most items properly labeled and dated  Most items at proper temperatures  No disallowed items | |
|  | |  | |
| 1-2 | | Incomplete inventory template displayed inside and outside containers, missing lists  Some items well packed, some leaking, possible cross contamination  Some items properly labeled and dated  Some items at proper temperatures  Some disallowed items | |
|  | |  | |
| 0-1 | | Inventory list missing, very incomplete  Items poorly packed, much leaking, obvious cross contamination  Few items properly labeled and dated  Many items not at proper temperatures  Some disallowed items | |

Special Notes

* If any product fails to meet temperature or cross contamination criteria, it must be discarded
* The team’s teacher or mentor can present a replacement for the product to the Product Check-In judges up to the start of the team’s Meal Production time
* Teams are submitting five (5) proposal packets

***Team Presentation / Work Skills / Organization***

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| Team Appearance Score | | | | | |
| 4-5 | All uniforms complete  All uniforms very clean-pressed  Team identical  All have proper shoes | | |
|  |  | | |
| 3-4 | Most uniforms complete  Most uniforms clean - some wrinkles, soil  Team mostly identical  Most have proper shoes | | |
|  |  | | |
| 1-2 | Team members missing uniform components  Uniforms soiled, wrinkled  Do not look like a team  Improper footwear | | |
|  | | |  | | |
| Work Organization/Cooperation Score | | | | | |
| 4-5 | | Detailed timeline/prep list displayed and utilized  Always display mastery of skills  Workload evenly distributed among all team members  Team communicates effectively  Mise en place maintained throughout all of competition  Always display professional attitude | | |
|  | |  | | |
| 3-4 | | Timeline/prep list displayed, mostly utilized  Usually display mastery of skills  Workload somewhat evenly distributed among team members  Team mostly communicates effectively  Mise en place maintained throughout most of competition  Usually display professional attitude | | |
|  | |  | | |
| 1-2 | | Timeline/prep lists missing, not utilized  Rarely display mastery of skills  Workload not evenly distributed among team members  Team rarely/never communicates or communicates ineffectively  Mise en place rarely maintained, station excessively cluttered  Rarely display professional attitude | | |

|  |  |  |
| --- | --- | --- |
| Proper Cooking Procedures/Equipment Use Score | | |
| 4-5 | Always uses appropriate cooking method for product  Two (2) or more of required cooking methods used  Procedures follow plan/timeline  Procedures correct for recipe  All waste visible and accounted for  Always use proper equipment for task  Mastery of all equipment used |
|  |  |
| 3-4 | Usually uses appropriate cooking method for product  Two (2) required cooking methods used  Procedures usually follow plan/timeline  Procedures usually correct for recipe  Most waste visible and accounted for  Usually use proper equipment for task  Mastery of most equipment used |
|  |  |
| 1-2 | Sometimes uses appropriate cooking method for product  Zero (0) to one (1) required cooking methods used  Procedures sometimes follow plan/timeline  Procedures sometimes correct for recipe  Some waste visible and accounted for  Sometimes use proper equipment for task  Mastery of some equipment used |
|  |  |
| 0-1 | Rarely/never uses appropriate cooking method for product  Zero (0) to one (1) required cooking methods used  Procedures rarely follow plan/timeline  Procedures rarely correct for recipe  Little to no waste visible or accounted for  Rarely/never use proper equipment for task  Mastery of little/none equipment used |

|  |  |  |
| --- | --- | --- |
| Degree of Difficulty Score | | |
| 4-5 | Innovative creativity displayed and mastered  Fundamental techniques perfected  Multiple higher level techniques displayed and mastered |
|  |  |
| 3-4 | Creativity displayed and mastered  Most fundamental techniques perfected  Some higher level techniques displayed/mastered |
|  |  |
| 1-2 | Little creativity displayed and/or mastered  Some/few fundamental techniques perfected  Few higher level techniques displayed and/or mastered |

Special Notes

* Match the level-of-difficulty-expectation to the competitors - these are high school students
* Key on fundamental skills, not intricacy or exotic

|  |  |  |
| --- | --- | --- |
| Proper Knife Usage Score | | |
| 4-5 | All cuts consistent in size and shape  All cuts accurate in size for the type of cut used  All cuts clean  Minimal waste  Waste accounted for in containers  Safe use of knives at all times |
|  |  |
| 3-4 | Most cuts consistent in size and shape  Most cuts accurate in size for the type of cut used  Most cuts clean  Some waste  Waste somewhat accounted for, use of containers  Safe use of knives at most times |
|  |  |
| 1-2 | Some/none cuts consistent in size and shape  Some/none cuts accurate in size for the type of cut used  Some/none cuts clean  Waste missing or unaccounted for, no containers  Unsafe use of knives |

Special Notes

* Students are no longer required to present a list of knife cuts or execute a specific number of varied cuts; however, students will most likely utilize one or more of the following cuts in their meal preparation

|  |  |  |
| --- | --- | --- |
| Rondelle | Diagonal | Batonnet |
| Julienne | Large Dice | Medium Dice |
| Small Dice | Brunoise | Paysanne |
| Chiffonade | Tourne |  |

***Safety and Sanitation***

|  |  |  |
| --- | --- | --- |
| Follows Safety and Sanitation Procedures Score | | |
| 4-5 | Always keeps station clean and neat  Washes hands often  Wipes station and utensils with sanitation towels and solution many times during the day  Always works in a safe manner | | | |
|  |  | | | |
| 3-4 | Sometimes keeps station clean and neat  Sometimes washes hands  Occasionally wipes stations and utensils with sanitation towels and solution  Sometimes works in a safe manner | | | |
|  |  | | | |
| 1-2 | Rarely/never keeps station clean and neat  Does not/rarely washes hands  Rarely/never wipes stations and utensils with sanitation towels and solution  Rarely/never works in a safe manner | | | |
|  | |  |
| Proper Food Handling Score | | |
| 4-5 | Always wears gloves when handling foods that are not going to be further cooked  Changes gloves often, as needed  Always keeps uncooked proteins on ice or under refrigeration  Minimizes time in danger zone during prep  Always 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 | | |
|  |  | | |
| 3-4 | Usually wears gloves when handling foods that are not going to be further cooked  Changes gloves occasionally  Usually keeps uncooked proteins on ice or under refrigeration  Mostly minimizes time in danger zone during prep  Usually sanitizes cutting board and utensils after working with potentially hazardous foods  Usually stores potentially hazardous foods beneath other foods  Usually uses side towels only for handling pots and pans  Rarely wipes hands or knives on apron | | |
|  |  | | |
| 2-3 | Sometimes wears gloves when handling foods that are not going to be further cooked  Sometimes changes gloves  Sometimes keeps uncooked proteins on ice or under refrigeration  Somewhat minimizes time in danger zone during prep  Sometimes sanitizes cutting board and utensils after working with potentially hazardous foods Sometimes stores potentially hazardous foods beneath other foods  Sometimes uses side towels only for handling pots and pans  Occasionally wipes hands or knives on apron | | |

|  |  |  |  |
| --- | --- | --- | --- |
|  | |  | |
| 1-2 | Rarely/never wears gloves when handling foods that are not going to be further cooked  Rarely/never changes gloves  Rarely/never keeps uncooked proteins on ice or under refrigeration  Does not minimize time in danger zone during prep  Rarely/never sanitizes cutting board and utensils after working with potentially hazardous foods Rarely/never stores potentially hazardous foods beneath other foods  Regularly uses side towels only for handling pots and pans  Wipes hands or knives on apron often | |
|  | |  | |
| Work Area Cleaned Score | | | |
| 5 | Area very clean  Completed on time | |
|  |  | |
| 3-4 | Area mostly clean, some debris  Completed on time | |
|  |  | |
| 1-2 | Area not cleaned, much debris, floor not swept  Not completed on time | |

***Taste and Finished Product – Starter***

|  |  |  |  |
| --- | --- | --- | --- |
| Starter Taste Score | | | |
| 9-10 | Hot foods/Hot plate- Cold food/Cold plate as appropriate  All items cooked properly  Sauces of very good consistency and viscosity  Very good, fully developed flavors  Balanced, layered flavors | |
|  |  | |
| 7-8 | Generally hot food-cold food as appropriate  Items mostly properly cooked, slightly over/under cooked  Some sauces slightly thick or thin  Good flavors, not fully developed  Mostly balanced, layered flavors | |
|  |  | |
| 5-6 | Generally hot food-cold food as appropriate  Some items properly cooked, slightly over/under cooked  Some sauces slightly thick or thin  Some good flavors, not fully developed  Some balanced flavors, lacking layered flavors | |
|  |  | |
| 3-4 | Hot food served cool/Cold food served cool  Few items properly cooked, over/under cooked  Many sauces thick or thin  Average flavors, little development  Few balanced flavors, little layered flavors | |
|  |  | |
| 1-2 | Hot food served cold/Cold food served room temperature  Items not properly cooked, very under or over cooked  Sauces very thick, pasty or thin  Poor flavors, off flavors, very underdeveloped  Very unbalanced flavors  No or inappropriate garnish  Missing items | |
|  | |  | |

Special Notes

* Each meal component should be appropriate to the complete menu. Flavors across the menu should have harmony for the palate. The five characteristics considered for a plated meal will be:
  + - **Oral:** Flavor, Texture, Temperature
    - **Visual:** Color, Shape
* A starter has been specified in the rules to consist of:
  + A first course: soup, salad, appetizer
  + 4-6 oz of total edible weight

|  |  |  |
| --- | --- | --- |
| Starter Appearance Score | | |
| 5 | Very good product color, evidence of proper cooking techniques  Sauces of very good color  All portion sizes appropriate  Clean plate, with appetizing appearance and presentation  Balanced presentation  Multiple textures and shapes displayed  No inedible garnish |
|  |  |
| 3-4 | Good colors  Sauces’ color somewhat light or dark  Most portion sizes appropriate  Mostly clean plate with appetizing appearance and presentation  Mostly balanced presentation  Some textures/shapes displayed  Little inedible garnish |
|  |  |
| 1-2 | Very few, or confusing colors  Sauces’ color very light or dark  Inappropriate portion sizes  Messy/dirty plate, appearance and/or presentation  Poorly balanced presentation  Few textures and/or shapes displayed  Inedible garnish |

Special Notes

* Each meal component should be appropriate to the complete menu. Flavors across the menu should have harmony for the palate. The five characteristics considered for a plated meal will be:
  + - **Oral:** Flavor, Texture, Temperature
    - **Visual:** Color, Shape

***Taste and Finished Product – Entrée***

|  |  |  |
| --- | --- | --- |
| Entrée Taste Score | | |
| 13-15 | Hot foods/Hot plate- Cold food/Cold plate as appropriate  All items cooked properly  Sauces of very good consistency and viscosity  Very good, fully developed flavors  Balanced, layered flavors |
|  |  |
| 10-12 | Generally hot food-cold food as appropriate  Items mostly properly cooked, slightly over/under cooked  Some sauces slightly thick or thin  Good flavors, not fully developed  Mostly balanced, layered flavors |
|  |  |
| 7-9 | Generally hot food-cold food as appropriate  Some items properly cooked, slightly over/under cooked  Some sauces slightly thick or thin  Some good flavors, not fully developed  Some balanced flavors, lacking layered flavors |
|  |  |
| 4-6 | Hot food served cool/Cold food served cool  Few items properly cooked, over/under cooked  Many sauces thick or thin  Average flavors, little development  Few balanced flavors, little layered flavors |
|  |  |
| 1-3 | Hot food served cold/Cold food served room temperature  Items not properly cooked, very under or over cooked  Sauces very thick, pasty or thin  Poor flavors, off flavors, very underdeveloped  Very unbalanced flavors  No or inappropriate garnish  Missing items |

Special Notes

* Each meal component should be appropriate to the complete menu. Flavors across the menu should have harmony for the palate. The five characteristics considered for a plated meal will be:
  + - **Oral:** Flavor, Texture, Temperature
    - **Visual:** Color, Shape
* An entrée has been specified in the rules to consist of:
  + Center of the plate item: 4-6 oz suggested
  + Accompaniments such as a vegetable or starch: 2-3 oz each suggested
  + Sauce

|  |  |  |
| --- | --- | --- |
| Entrée Appearance Score | | |
| 5 | Very good product color, evidence of proper cooking techniques  Sauces of very good color  All portion sizes appropriate  Clean plate, with appetizing appearance and presentation  Balanced presentation  Multiple textures and shapes displayed  No inedible garnish |
|  |  |
| 3-4 | Good colors  Sauces’ color somewhat light or dark  Most portion sizes appropriate  Mostly clean plate with appetizing appearance and presentation  Mostly balanced presentation  Some textures/shapes displayed  Little inedible garnish |
|  |  |
| 1-2 | Very little, or confusing colors  Sauces’ color very light or dark  Inappropriate portion sizes  Messy/dirty plate, appearance and/or presentation  Poorly balanced presentation  Few textures and/or shapes displayed  Inedible garnish |

Special Notes

* Each meal component should be appropriate to the complete menu. Flavors across the menu should have harmony for the palate. The five characteristics considered for a plated meal will be:
  + - **Oral:** Flavor, Texture, Temperature
    - **Visual:** Color, Shape

***Taste and Finished Product – Dessert***

|  |  |  |
| --- | --- | --- |
| Dessert Taste Score | | |
| 9-10 | Hot foods/Hot plate- Cold food/Cold plate as appropriate  All items cooked properly  Sauces of very good consistency and viscosity  Very good, fully developed flavors  Balanced, layered flavors |
|  |  |
| 7-8 | Generally hot food-cold food as appropriate  Items mostly properly cooked, slightly over/under cooked  Some sauces slightly thick or thin  Good flavors, not fully developed  Mostly balanced, layered flavors |
|  |  |
| 5-6 | Generally hot food-cold food as appropriate  Some items properly cooked, slightly over/under cooked  Some sauces slightly thick or thin  Some good flavors, not fully developed  Some balanced flavors, lacking layered flavors |
|  |  |
| 3-4 | Hot food served cool/Cold food served cool  Few items properly cooked, over/under cooked  Many sauces thick or thin  Average flavors, little development  Few balanced flavors, little layered flavors |
|  |  |
| 1-2 | Hot food served cold/Cold food served room temperature  Items not properly cooked, very under or over cooked  Sauces very thick, pasty or thin  Poor flavors, off flavors, very underdeveloped  Very unbalanced flavors  No or inappropriate garnish  Missing items |

Special Notes

* Each meal component should be appropriate to the complete menu. Flavors across the menu should have harmony for the palate. The five characteristics considered for a plated meal will be:
  + - **Oral:** Flavor, Texture, Temperature
    - **Visual:** Color, Shape
* A dessert has been specified in the rules to consist of:
  + A little something sweet served at the end of the meal
  + Size appropriate: 3+ oz total edible weight

|  |  |  |
| --- | --- | --- |
| DessertAppearance Score | | |
| 5 | Very good product color, evidence of proper cooking techniques  Sauces of very good color  All portion sizes appropriate  Clean plate, with appetizing appearance and presentation  Balanced presentation  Multiple textures and shapes displayed  No inedible garnish |
|  |  |
| 3-4 | Good colors  Sauces’ color somewhat light or dark  Most portion sizes appropriate  Mostly clean plate with appetizing appearance and presentation  Mostly balanced presentation  Some textures/shapes displayed  Little inedible garnish |
|  |  |
| 1-2 | Very little, or confusing colors  Sauces’ color very light or dark  Inappropriate portion sizes  Messy/dirty plate, appearance and/or presentation  Poorly balanced presentation  Few textures and/or shapes displayed  Inedible garnish |

Special Notes

* Each meal component should be appropriate to the complete menu. Flavors across the menu should have harmony for the palate. The five characteristics considered for a plated meal will be:
  + - **Oral:** Flavor, Texture, Temperature
    - **Visual:** Color, Shape

***Menu and Recipe Presentation***

|  |  |  |  |
| --- | --- | --- | --- |
| Required in each folder: | | * High School Name and year on cover * Recipes; typed on official template * Recipe costing sheets; typed on official template * Menu pricing sheet; typed on official template * Plate photographs (color) – One 8 ½ x 11” photo per plate * Menu with prices (simple typed menu 8 ½ x 11”) | |
|  | | | |
| Score | | | |
| 5 | Typed and easily readable  All spelling and grammar correct  Pricing is within guidelines and reasonable  Photographs are clear and depict actual menu items  Recipes are in correct format  Recipes are correct for dishes presented  Recipe costing calculations are correct and complete  Menu price calculations are correct at 33% and rounded  All sources are properly acknowledged using MLA formatting | |
|  |  | |
| 3-4 | Typed and easily readable  Most spelling and grammar correct  Pricing is within guidelines and reasonable  Photographs are mostly clear and depict actual menu items  Recipes are in correct format  Recipes are correct for dishes presented  Most recipe costing calculations are correct and complete  Most menu price calculations are correct at 33% and rounded  Most sources are properly acknowledged using MLA formatting | |
|  |  | |
| 1-2 | Most is typed and easily readable  Some spelling and grammar correct  Some pricing is within guidelines and reasonable  Some photographs are clear and depict actual menu items  Some recipes are in correct format  Some recipes are correct for dishes presented  Some recipe costing calculations are correct and complete  Some menu price calculations are correct at 33% and rounded  Some sources are properly acknowledged using MLA formatting  Items are missing | |