***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 eight (8) soft bound folders

***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 membersTeam 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 usedMost cuts clean Some waste Waste somewhat accounted for, use of containers Safe use of knives at most times  |
|  |  |
| 1-2 | Some/no cuts consistent in size and shape Some/no cuts accurate in size for the type of cut usedSome/no 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 neatSometimes 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 neatDoes 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 properlySauces of very good consistency and viscosityVery 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 thinGood 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 thinAverage flavors, little development Few balanced flavors, little layered flavors  |
|  |  |
| 1-2 | Hot food served cold/Cold food served room temperatureItems not properly cooked, very under or over cooked Sauces very thick, pasty or thin Poor flavors, off flavors, very underdeveloped Very unbalanced flavorsNo 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 techniquesSauces of very good colorAll portion sizes appropriate Clean plate, with appetizing appearance and presentationBalanced presentationMultiple textures and shapes displayed No inedible garnish  |
|  |  |
| 3-4 | Good colors Sauces’ color somewhat light or darkMost portion sizes appropriateMostly clean plate with appetizing appearance and presentationMostly balanced presentationSome textures/shapes displayed Little inedible garnish  |
|  |  |
| 1-2 | Very few, or confusing colors Sauces’ color very light or darkInappropriate portion sizesMessy/dirty plate, appearance and/or presentationPoorly balanced presentationFew 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 properlySauces of very good consistency and viscosityVery 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 thinGood 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 thinAverage flavors, little development Few balanced flavors, little layered flavors  |
|  |  |
| 1-3 | Hot food served cold/Cold food served room temperatureItems not properly cooked, very under or over cooked Sauces very thick, pasty or thin Poor flavors, off flavors, very underdeveloped Very unbalanced flavorsNo 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 techniquesSauces of very good colorAll portion sizes appropriate Clean plate, with appetizing appearance and presentationBalanced presentationMultiple textures and shapes displayed No inedible garnish  |
|  |  |
| 3-4 | Good colors Sauces’ color somewhat light or darkMost portion sizes appropriateMostly clean plate with appetizing appearance and presentationMostly balanced presentationSome textures/shapes displayed Little inedible garnish  |
|  |  |
| 1-2 | Very little, or confusing colors Sauces’ color very light or darkInappropriate portion sizesMessy/dirty plate, appearance and/or presentationPoorly balanced presentationFew 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 properlySauces of very good consistency and viscosityVery 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 thinGood 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 thinAverage flavors, little development Few balanced flavors, little layered flavors  |
|  |  |
| 1-2 | Hot food served cold/Cold food served room temperatureItems not properly cooked, very under or over cooked Sauces very thick, pasty or thin Poor flavors, off flavors, very underdeveloped Very unbalanced flavorsNo 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 techniquesSauces of very good colorAll portion sizes appropriate Clean plate, with appetizing appearance and presentationBalanced presentationMultiple textures and shapes displayed No inedible garnish  |
|  |  |
| 3-4 | Good colors Sauces’ color somewhat light or darkMost portion sizes appropriateMostly clean plate with appetizing appearance and presentationMostly balanced presentationSome textures/shapes displayed Little inedible garnish  |
|  |  |
| 1-2 | Very little, or confusing colors Sauces’ color very light or darkInappropriate portion sizesMessy/dirty plate, appearance and/or presentationPoorly balanced presentationFew 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:  | * State, Territory, or Region 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 formattingItems are missing  |