

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.

