

# 2018-2019 MS Junior Chef Judging Guidelines

Judge's Number: \_\_\_\_\_

Date: \_\_\_\_\_

Judge Signature: \_\_\_\_\_

Team Name: \_\_\_\_\_ Team Number: \_\_\_\_\_

School District \_\_\_\_\_

Recipe Name: \_\_\_\_\_

Does Team have "Recipe Packet" available for each Judge? \_\_\_\_\_ Yes \_\_\_\_\_ No

**The Contest REQUIREMENTS are listed below:**

Time Management	Possible Points	Score
Recipe is included in packet ( <b>must be TYPED</b> ).	4	
<b>Work Plan for the recipe included in this packet and is TYPED.</b>	2	
*Dish was prepared within given time of 1.5 hour's (30 minutes to clean-up).	2	
*All steps needed for preparation were included in the work plan.	2	
*Sufficient times were allowed for preparation, service and clean up in work plan.	2	
*Contestant's followed their written work plan.	2	
<b>Judges' Comments:</b>	<b>14 Points</b>	
Food Preparation Skills, Safety and Sanitation	Possible Points	Score
<b>Use of correct principles and methods of food preparation.</b>	12	
*All preparation was completed on-site (nothing was prepared ahead of time).	8	
*All food preparation equipment and utensils were used safely and properly.	2	
<b>All food was cleaned, stored, and cooked properly.</b>	6	
*Thermometer was used for food safety & quality.	6	
*Contestant's washed hands before handling food.	5	
*Contestant's hair was controlled or restrained during dish prep (hair net or hat).	5	
<b>No earrings, nail polish, acrylic/artificial nails, jewelry or visible piercings</b>	4	
*Sanitizing Countertops	4	
*Work & serving areas were left clean and tidy, i.e. tables, swept floor, etc.	4	
<b>Judges' Comments:</b>	<b>56 Points</b>	



