National Culinary Fare 2010 Judging Sheet.

H200 CAFÉ BREAKFAST Sponsored by VERKERKS

Prepare & present a café style hot cooked breakfast for two covers to be individually plated within 45 minutes. The breakfast must include bacon & sausages (from the Verkerks range), tomato & your choice in style of eggs. Three recipe & two description cards are to be supplied. Verkerks products will be supplied on the day

LIVE KITCHEN FLOOR	Competitor Number in first line. Bench Number in second line (White).														
Judges Name (PRINTED) (CELL ☎)	Allocated Marks	Bench	Bench	Bench	Bench	Bench	Bench	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														
OVERALL TOTAL	100														

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Prepare & present a café style hot cooked breakfast for two covers to be individually plated within 45 minutes. The breakfast must include bacon & sausages (from the Verkerks range), tomato & your choice in style of eggs. Three recipe & two description cards are to be supplied. Verkerks products will be supplied on the day

LIVE KITCHEN TASTE	Competitor Number in first line. Bench Number in second line (White).														
Judges Name (PRINTED) (CELL ☎)	Allocated Marks	Bench	Bench	Bench	Bench	Bench	Bench	Bench	Bench	Bench	Bench	Bench	Bench	Bench	Bench
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														
PRESENTATION TOTAL	25														
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														
TASTE TOTAL	35														
CONTROL OF COOKING PROCESSES TOTAL	10														
SUB TOTAL – TASTE	70														

National Culinary Fare 2010 Judging Sheet.

H 201 COLLEGE CHALLENGE Sponsored by AUCKLAND HOTEL & CHEFS TRAINING SCHOOL

The competitor has 60 minutes to produce two plated portions of a specific recipe provided. Judging will be based on skills, methods, technique & end product. Two description cards are to be supplied.

LIVE KITCHEN FLOOR	Competitor Number in first line. Bench Number in second line (White).														
Judges Name (PRINTED) (CELL ☎)	Allocated Marks	Bench	Bench	Bench	Bench	Bench	Bench	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														
OVERALL TOTAL	100														

National Culinary Fare 2010 Judging Sheet.

H 201 COLLEGE CHALLENGE Sponsored by AUCKLAND HOTEL & CHEFS TRAINING SCHOOL

The competitor has 60 minutes to produce two plated portions of a specific recipe provided. Judging will be based on skills, methods, technique & end product. Two description cards are to be supplied.

LIVE KITCHEN TASTE	Competitor Number in first line. Bench Number in second line (White).														
Judges Name (PRINTED) (CELL ☎)	Allocated Marks	Bench	Bench	Bench	Bench	Bench	Bench	Bench	Bench	Bench	Bench	Bench	Bench	Bench	Bench
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														
PRESENTATION TOTAL	25														
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														
TASTE TOTAL	35														
CONTROL OF COOKING PROCESSES TOTAL	10														
SUB TOTAL – TASTE	70														

National Culinary Fare 2010 Judging Sheet.

H202 HIGH TEA Sponsored by DILMAH NZ LIMITED

Competitors have 60 minutes to produce 2 individual portions of High Tea including scones & sandwiches, suitable to be served with Dilmah Tea. Three recipe & two description cards are to be supplied. Tea Bags will NOT be supplied on the day. The High Tea is then to be served with a tea from the Dilmah range.

LIVE KITCHEN FLOOR	Competitor Number in first line. Bench Number in second line (White).														
Judges Name (PRINTED) (CELL ☎)	Allocated Marks	Bench	Bench	Bench	Bench	Bench	Bench	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														
OVERALL TOTAL	100														

National Culinary Fare 2010 Judging Sheet.

H202 HIGH TEA Sponsored by DILMAH NZ LIMITED

Competitors have 60 minutes to produce 2 individual portions of High Tea including scones & sandwiches, suitable to be served with Dilmah Tea. Three recipe & two description cards are to be supplied.
Tea Bags will NOT be supplied on the day. The High Tea is then to be served with a tea from the Dilmah range.

LIVE KITCHEN TASTE	Competitor Number in first line. Bench Number in second line (White).														
Judges Name (PRINTED) (CELL ☎)	Allocated Marks	Bench	Bench	Bench	Bench	Bench	Bench	Bench	Bench	Bench	Bench	Bench	Bench	Bench	Bench
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														
PRESENTATION TOTAL	25														
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														
TASTE TOTAL	35														
CONTROL OF COOKING PROCESSES TOTAL	10														
SUB TOTAL – TASTE	70														

National Culinary Fare 2010 Judging Sheet.

H203 TABLE SETTING Sponsored by ELLERSLIE EVENT CENTRE

Competitors have 30 minutes to complete a standard full Table d'hôte restaurant setting of four covers including glassware, the preparation of a bud flower arrangement & a serviette fold. 900mm square table, chairs, trestle table & hot water will be provided. Competitors are to supply all other equipment.

TABLE SETTING	Competitor Number.										
	Allocated Marks										
Judges Name (PRINTED) (CELL ☎)		Table	Table	Table	Table	Table	Table	Table	Table	Table	Table
Uniform, Grooming and overall presentation, Deportment											
PROFESSIONALISM & PERSONAL PRESENTATION	10										
Table and sideboard management, Methodology and attention to detail, Hygiene											
MISE EN PLACE	20										
Speed & efficiency, time management, Style, flair, confidence, Consistency, Overall organization.											
WORK FLOW & FLAIR	20										
Placing of crockery flatware, cleaning technique, no crib sheets, equipment handling											
TECHNICAL SKILLS	20										
Unobtrusive, matched to table size, hygienic preparation methods											
CENTREPIECE	10										
Finished table and overall appearance, spacing, balance											
OVERALL APPEARANCE	20										
OVERALL TOTAL	100										