

**Y622 NEW ZEALAND PASTRY TEAM OF THE YEAR 2010**



To complete within 7 hours, (includes clearing down) the following items displayed on a separate table. **Showpiece** (Sugar of Chocolate) (1 unit) **Restaurant style Plated Dessert** (4 units) Present 2 (2 to be set aside for tasting) **Entremets** (Gâteaux) (2 units) Present 1 (1 to be set aside for tasting) **Table Presentation**.

LIVE KITCHEN FLOOR	Competitor Number in first line. Bench Number in second line (White).						
Judges Name (CELL 📞) (PRINTED):	Allocated Marks	Bench	Bench	Bench	Bench	Bench	Bench
<b>PRACTICES</b>							
Personal Presentation	20						
Set up of workstation	20						
Hygiene Practices	20						
Correct Mise en Place level	20						
Efficient utilisation of time/ organisation skills	20						
<b>SUBTOTAL – Floor</b>	<b>100</b>						
TABLE PRESENTATION	Competitor Number in first line. Bench Number in second line (White).						
Judges Name (PRINTED):	Allocated Marks	Bench	Bench	Bench	Bench	Bench	Bench
Menu	40						
Originality/Flair	20						
Visual balance	20						
Table correctly dressed Appropriate use of display material	20						
<b>SUBTOTAL – Floor</b>	<b>100</b>						

Comments	Bench	
	Bench	
	Bench	
	Bench	
	Bench	
	Bench	

SHOWPIECE	Competitor Number in first line. Bench Number in second line (White).						
Judges Name (CELL 📞) (PRINTED):	Allocated Marks	Bench	Bench	Bench	Bench	Bench	Bench
<b>COMPOSITION PRESENTATION</b>							
Does the showpiece look tasteful, attractive, elegant	10						
Originality/Flair	10						
Clean, clear concept, appropriate to theme	10						
Colours are pleasing, sensible and harmonising	10						
Visual balance	10						
<b>SUBTOTAL</b>	<b>50</b>						
<b>PROFESSIONAL PREPARATION</b>							
Evidence of correct basic preparation	10						
A degree of difficulty	10						
A variety of skills used in preparation	10						
Correct assembly	10						
Consistent quality of work	10						
<b>SUBTOTAL</b>	<b>50</b>						
<b>TOTAL</b>	<b>100</b>						

Comments	Bench	
	Bench	
	Bench	
	Bench	
	Bench	
	Bench	

PLATED DESSERT	Competitor Number in first line. Bench Number in second line (White).						
Judges Name (CELL 📞) (PRINTED):	Allocated Marks	Bench	Bench	Bench	Bench	Bench	Bench
<b>PRESENTATION</b>							
Does the dish look appetising, attractive, elegant	4						
Clean, clear concept appropriate to theme	4						
Balance of components/portion size	4						
Arrangement clean & exact	8						
<b>SUBTOTAL</b>	<b>20</b>						
<b>PROFESSIONAL PREPARATION</b>							
Evidence of correct basic preparation	10						
A variety of skills used in preparation	10						
A degree of difficulty	10						
Consistent quality of work	10						
<b>SUBTOTAL</b>	<b>40</b>						
<b>TASTE</b>							
Does the main item taste good	10						
Sauce/garnish	10						
Correct balance of textures	10						
Correct harmony of flavours	10						
<b>SUBTOTAL</b>	<b>40</b>						
<b>TOTAL</b>	<b>100</b>						

Comments	Bench	
	Bench	
	Bench	
	Bench	
	Bench	
	Bench	

ENTREMET	Competitor Number in first line. Bench Number in second line (White).						
Judges Name (CELL ☎) (PRINTED):	Allocated Marks	Bench	Bench	Bench	Bench	Bench	Bench
<b>PRESENTATION</b>							
Does the entremet look appetising and attractive	4						
Clean, clear concept appropriate to theme	4						
Balance of decoration	4						
Arrangement clean & exact	8						
<b>SUBTOTAL</b>	<b>20</b>						
<b>PROFESSIONAL PREPARATION</b>							
Evidence of correct basic preparation	10						
A variety of skills used in preparation	10						
A degree of difficulty	10						
Consistent quality of work	10						
<b>SUBTOTAL</b>	<b>40</b>						
<b>TASTE</b>							
Does the entremet taste good	20						
Correct balance of textures	10						
Correct harmony of flavours	10						
<b>SUBTOTAL</b>	<b>40</b>						
<b>TOTAL</b>	<b>100</b>						

Comments	Bench	
	Bench	
	Bench	
	Bench	
	Bench	
	Bench	

**OVERALL MARK SHEET**

Competitor number								
Live Kitchen Floor <i>SUBTOTAL</i>								
A	Divide above by 100x15							
Showpiece <i>SUBTOTAL</i>								
B	Divide above by 4							
Plated Desserts <i>SUBTOTAL</i>								
C	Divide above by 4							
Entremet <i>SUBTOTAL</i>								
D	Divide above by 4							
Table Presentation <i>SUBTOTAL</i>								
E	Divide above by 10							
TOTAL(A+B+C+D+E)								
MEDAL								

**Comments**

Bench	
Bench	
Bench	
Bench	
Bench	
Bench	

Marks Awarded are agreed, Head Judge to sign on behalf of all Class Judges	<u>Head Judge:</u>
Comments are agreed and comments are Completed and initial by Head Judge	<u>Head Judge:</u>
Overall Score and comment sheet handed in for verification by Chief Judge	<u>Chief Judge</u>