

Name(s) _____

School _____ Region _____ Sub-region _____

PROFESSIONAL APPEARANCE/ATTIRE/GROOMING					SCORE
<input type="checkbox"/> Clean, pressed uniform acceptable to commercial food service <input type="checkbox"/> Uniform is appropriately sized to body		<input type="checkbox"/> Hair is controlled, clean and away from face <input type="checkbox"/> Clean nails, short nail length and no nail polish <input type="checkbox"/> Shoes are clean and safe		<input type="checkbox"/> Light makeup or no makeup <input type="checkbox"/> Body is free of odors and strong fragrances <input type="checkbox"/> No jewelry	
Non-professional appearance, attire and/or grooming and/or exhibits 5 or fewer indicators. SCORE 0 1 2 3	Neat appearance, attire and grooming but lacks polish and/or exhibits 6-7 indicators. SCORE 4	Professional appearance, attire and grooming exhibiting all 8 indicators. SCORE 5	Comments:		
SAFETY					
<input type="checkbox"/> Maintains clean area (safety) as work progresses <input type="checkbox"/> Maintains organized work area and floor			<input type="checkbox"/> Follows general safety procedures <input type="checkbox"/> Utilizes tools/equipment safely		
Disregard of safety creates unsafe situation. SCORE 0	Safety concerns need to be corrected and/or exhibits 2 or fewer indicators. SCORE 1 2 3 4 5 6	Minimal safety concerns during the event and/or exhibits 3 indicators. SCORE 7 8	Follows safety practices exhibiting all 4 indicators. SCORE 9 10	Comments:	
SANITATION					SCORE
<input type="checkbox"/> Washes hands completely (minimum 20 seconds) <input type="checkbox"/> Re-wash hands when soiled or contaminated <input type="checkbox"/> Cleans and sanitizes area before starting		<input type="checkbox"/> Maintains clean area (sanitary) as work progresses <input type="checkbox"/> Left area clean and sanitized for the next participant <input type="checkbox"/> Prevents cross contamination		<input type="checkbox"/> Keeps all ingredients at proper storage/holding temperatures	
Unsanitary situation creates unsafe product. SCORE 0	Safety concerns need to be addressed and/or exhibits 4 or fewer indicators. SCORE 1 2 3 4 5 6	Minimal safety concerns during event and/or exhibits 5-6 indicators. SCORE 7 8	Follows safety practices exhibiting all 7 indicators. SCORE 9 10	Comments:	
ORGANIZATION AND MANAGEMENT ***					
<input type="checkbox"/> Very efficient, minimum of wasted moves <input type="checkbox"/> Completes mise-en-place		<input type="checkbox"/> Task completed within time limit or earlier <input type="checkbox"/> Follows job sheet		<input type="checkbox"/> Kept job station clean & organized as work progresses <input type="checkbox"/> Used time to effectively demonstrate necessary skills	
Work space unorganized and/or ran out of time. SCORE 0	Lack of organization and/or time management and/or exhibits 3 or fewer indicators. SCORE 1 2 3 4 5 6	Completed tasks in organized manner and/or exhibits 4-5 indicators. SCORE 7 8	Organized and efficient exhibiting all 6 indicators. SCORE 9 10	Comments:	
DEMONSTRATES KNOWLEDGE					
Fails to answer questions. SCORE 0	Partial answers show limited knowledge and/or lack of skill and/or confidence. SCORE 1 2 3	Communicates procedure during demonstration only when asked and/or answers most questions correctly. SCORE 4	Communicates procedures correctly and confidently while demonstrating and answering all questions correctly, concisely and confidently. SCORE 5	Comments:	

Name(s) _____

School _____ Region _____ Sub-region _____

SELF INTRODUCTION					SCORE
<input type="checkbox"/> State name <input type="checkbox"/> State school <input type="checkbox"/> State project that will be completed <input type="checkbox"/> Maintains eye contact <input type="checkbox"/> Speaks clearly with appropriate voice level <input type="checkbox"/> Offers hand and gives firm handshake					
Does not attempt self-introduction. SCORE 0	Attempts introduction and/or exhibits 3 or fewer indicators. SCORE 1 2 3	Introduction lacks confidence and/or exhibits 5 indicators. SCORE 4	Confident, clear self-introduction exhibiting all 5 indicators. SCORE 5	Comments:	
RECIPES					
<input type="checkbox"/> Clearly written in standardized format: recipe name; yield (total yield, number of portions, exact portion size); ingredients and exact amounts listed in order of use; equipment needed and directions for preparing, preparation time, and cooking time <input type="checkbox"/> Includes direction for portioning, plating and garnishing <input type="checkbox"/> Includes directions for breaking down the station and cleaning up <input type="checkbox"/> Includes direction for storing leftovers <input type="checkbox"/> Avoid alcoholic beverages or liqueurs <input type="checkbox"/> Correct grammar and spelling <input type="checkbox"/> Professional, business-like manner, typed or word processed avoiding white-out, torn pages, wrinkles, etc. <input type="checkbox"/> Distributes 4 copies of the recipes					
Recipes are not available for evaluation. SCORE 0	Lacks the necessary information and/or exhibits 4 or fewer indicators. SCORE 1 2 3	Minimal or partial information prevents the reproduction of the product and/or exhibits 5-6 indicators. SCORE 4	Accurate, complete recipes enabling the successful reproduction of the product exhibiting 7-8 indicators. SCORE 5	Comments:	
JOB SHEET					
<input type="checkbox"/> Includes all necessary information (name, school, title of project, supplies, tools, equipment, preparation procedures, safety cautions, illustrations for tray, sequence of tray assembly) in a logical, sequential order <input type="checkbox"/> Correct spelling and correct grammar <input type="checkbox"/> Professional, business-like manner, typed or word-processed avoiding white-out, torn pages, wrinkles, etc. <input type="checkbox"/> Brings 4 copies into the competition area					
Job sheet is not available for evaluation. SCORE 0	Lacks the necessary information and/or exhibits 2 or fewer indicators. SCORE 1 2 3	Minimal or partial information prevents reproduction of pastry and/or exhibits 3 indicators. SCORE 4	Complete, accurate job sheet enabling successful reproduction of pastry exhibiting all 4 indicators. SCORE 5	Comments:	

Name(s) _____

School _____ Region _____ Sub-region _____

SCORE THE CAKE CATEGORY IN THIS SECTION

DEMONSTRATES CAKE SKILLS **					SCORE
<input type="checkbox"/> Selects and demonstrates proper and appropriate use of a variety of tools		<input type="checkbox"/> Demonstrates applying cake covering and assembling of entire 10" cake			
<input type="checkbox"/> Uses industry acceptable techniques in all preparation		<input type="checkbox"/> Demonstrates 1 of each type of decoration on cake			
Demonstrates no tools or less than 5 tools.	Minimal skill demonstrated with at least 6 tools and/or exhibits 2 or fewer indicators with 6 or more tools. SCORE 1 2 3 4 5 6	Able to use 8-9 tools appropriately to complete the project and/or exhibits 3 of the indicators with 8 or more tools. SCORE 7 8	Uses industry acceptable techniques with at least 10 tools and exhibits all 4 indicators . SCORE 9 10	Comments:	
DISPLAY REQUIREMENTS – 10" CAKE					
<input type="checkbox"/> Consistent and uniform, balanced decorations		<input type="checkbox"/> Palatable color combination		<input type="checkbox"/> Cuts and plates one serving of cake	
<input type="checkbox"/> Level		<input type="checkbox"/> Artistically pleasing			
Fails to present final cake product.	Haphazardly decorated with major flaws and/or exhibits 2 or fewer indicators . SCORE 1 2 3 4 5 6 7 8 9 10	Completed cake but lacks appeal and/or exhibits 3-4 indicators . SCORE 11 12 13	Artistically decorated cake exhibiting all 5 indicators . SCORE 14 15	Comments:	
DISPLAY REQUIREMENTS					
<input type="checkbox"/> Displayed on glass, mirror, silver, metal or other non-toxic, non-porous surface			<input type="checkbox"/> Project is edible including flowers, if used, but excluding separator plates, pillars, base		
<input type="checkbox"/> Display surface is free of all fingerprints, surface defacing (water spots, chips, food spots)			<input type="checkbox"/> Meets requirements of size and/or total number of pieces		
Fails to meet requirements.	Minimally meets requirements and/or exhibits 2 or fewer indicators . SCORE 1 2 3	Partial requirement of display and/or exhibits 3 indicators . SCORE 4	Meets display requirements and exhibits all 4 indicators . SCORE 5	Comments:	
QUALITY OF PRODUCT *					SCORE
<input type="checkbox"/> Freshness		<input type="checkbox"/> Consistency (size, shape) based on preparation and product			
<input type="checkbox"/> Appropriate texture based on recipe		<input type="checkbox"/> Taste appropriate to product			
Product unfit for human consumption.	Minimal or lacking in quality and/or exhibits 2 or fewer indicators . SCORE 1 2 3 4 5 6 7 8 9 10	Acceptable quality of product and/or exhibits 3 indicators . SCORE 11 12 13	Excellent quality and meets or exceeds industry standards exhibiting all 4 indicators . SCORE 14 15	Comments:	

Name(s) _____

School _____ Region _____ Sub-region _____

SCORE THE PASTRY CATEGORY IN THIS SECTION

DEMONSTRATES PASTRY SKILLS **					SCORE
<input type="checkbox"/> Selects and demonstrates proper and appropriate use of a variety of tools <input type="checkbox"/> Chooses at least 2 or more pastry types					
<input type="checkbox"/> Uses industry acceptable techniques in all preparation <input type="checkbox"/> Demonstrates 1 of each type of pastry chosen					
Demonstrates no tools or less than 5 tools. SCORE 0	Minimal skill demonstrated with at least 6 tools and/or exhibits 2 or fewer indicators with 6 or more tools. SCORE 1 2 3 4 5 6	Able to use 8-9 tools appropriately to complete the project and/or exhibits 3 of the indicators with 8 or more tools. SCORE 7 8	Uses industry acceptable techniques with at least 10 tools and exhibits all 4 indicators . SCORE 9 10	Comments: _____ _____ _____	_____
DISPLAY REQUIREMENTS – PASTRY TRAY					
<input type="checkbox"/> Arranged to suggest movement and flow <input type="checkbox"/> Consistency among pieces <input type="checkbox"/> Uniform					
<input type="checkbox"/> Texture variation <input type="checkbox"/> Artistically pleasing <input type="checkbox"/> Palatable color combination					
<input type="checkbox"/> Shape variation <input type="checkbox"/> Color variation <input type="checkbox"/> Balanced appearances					
<input type="checkbox"/> Servings proportionally arranged					
Fails to present final pastry products. SCORE 0	Haphazardly created and/or displayed with major flaws and/or exhibits 6 or fewer indicators . SCORE 1 2 3 4 5 6 7 8 9 10	Completed pastries but lacks appeal and/or exhibits 7-8 indicators . SCORE 11 12 13	Artistically and pleasingly presented pastries exhibiting 9-10 indicators . SCORE 14 15	Comments: _____ _____ _____	_____
DISPLAY REQUIREMENTS					
<input type="checkbox"/> Displayed on glass, mirror, silver, metal or other non-toxic, non-porous surface <input type="checkbox"/> Project is edible including flowers, if used, but excluding separator plates, pillars, base					
<input type="checkbox"/> Display surface is free of all fingerprints, surface defacing (water spots, chips, food spots) <input type="checkbox"/> Meets requirements of size and/or total number of pieces					
Fails to meet requirements. SCORE 0	Minimally meets requirements and/or exhibits 2 or fewer indicators . SCORE 1 2 3	Partial requirement of display and/or exhibits 3 indicators . SCORE 4	Meets display requirements and exhibits all 4 indicators . SCORE 5	Comments: _____ _____ _____	_____
QUALITY OF PRODUCT *					SCORE
<input type="checkbox"/> Freshness <input type="checkbox"/> Consistency (size, shape) based on preparation and product					
<input type="checkbox"/> Appropriate texture based on recipe <input type="checkbox"/> Taste appropriate to product					
Product unfit for human consumption. SCORE 0	Minimal or lacking in quality and/or exhibits 2 or fewer indicators . SCORE 1 2 3 4 5 6 7 8 9 10	Acceptable quality of product and/or exhibits 3 indicators . SCORE 11 12 13	Excellent quality and meets or exceeds industry standards exhibiting all 4 indicators . SCORE 14 15	Comments: _____ _____ _____	_____

Name(s) _____

School _____ Region _____ Sub-region _____

TALLY SHEET

<p>Regional/State Rating</p> <p>3 STAR Rating 90 -100 pts.</p> <p>2 STAR Rating 70 - 89 pts.</p> <p>1 STAR Rating 1 - 69 pts</p>	<p>Total (Evaluators please initial after rating) _____</p> <p>Verification of Total Scores (Competition Room) _____</p> <p>Room Consultant (Event Chairperson) _____</p> <p>Lead Consultant (Tally Room) _____</p> <p>Final Verification (Final Event Total Score) _____ Rating _____</p>
---	--

JUDGES TOTALS

Page 1	Initials	Page 2	Initials	Page 3 (Cake)	Initials	Page 4 (Pastry)	Initials
Judge 1 _____	_____	Judge 1 _____	_____	Judge 1 _____	_____	Judge 1 _____	_____
Judge 2 _____	_____	Judge 2 _____	_____	Judge 2 _____	_____	Judge 2 _____	_____
Judge 3 _____	_____	Judge 3 _____	_____	Judge 3 _____	_____	Judge 3 _____	_____
Judge 4 _____	_____	Judge 4 _____	_____	Judge 4 _____	_____	Judge 4 _____	_____
Judge 5 _____	_____						
Judge 6 _____	_____						
Average Total _____		Average Total _____		Average Total _____		Average Total _____	

* First Tiebreaker ** Second Tiebreaker *** Third Tiebreaker (for tiebreaker use total score for criteria)