



Chef Extraordinaire Judging Sheet

Ribbon Awarded
(circle one)

BLUE
RED
WHITE

Contestant's Name: _____ Grade or Division: _____ County: _____

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Dish being prepared _____

Category	Points	Score
Nutrition and Time Management		
Menu is included in packet and is neatly written.	2	
Work Plan for the meal served included in this packet and is neatly written.	2	
The proper sequence of when prep. steps needed to be accomplish were listed and followed.	2	
Meal served to guests on time.	2	
All steps needed for preparation were included on plan (evenly distributed if a team).	2	
Sufficient time was allowed for preparation, service, and clean up.	2	
Contestants followed their written work plan.	2	
Recipes for the meal prepared are included in the packet (8 total copies).	4	
Judges Comments:	26 Points Possible	
Food Preparation Skills, Safety, and Sanitation		
Use of correct principles and methods of food preparation.	10	
Degree of difficulty in the food preparation techniques utilized.	8	
All preparation was completed on-site (nothing was prepared ahead of time).	2	
All food preparation equipment and utensils were used safely and properly.	2	
All food was cleaned, stored, and cooked properly.	6	
Thermometer was used for food safety & quality.	6	
Contestants washed hands before handling food.	5	
Contestants kept food free from germs, i.e. tasting food, sneezing, coughing, lick fingers, etc.	5	
Contestants hair was controlled or restrained during meal preparation (hair net or hat)	5	
Proper dishwashing techniques were used for cleaning dishes and equipment.	4	
Sanitizing Countertops	4	
Work & serving areas were left clean and tidy, i.e. tables, swept floor, etc.	5	
Judges Comments:	62 Points Possible	

	Points	Score
Meal Attractiveness and Taste Appeal		
Meal had a pleasing overall appeal with <u>each service</u> i.e. appetizer, main dish, dessert, etc.	18	
Portion sizes were appropriate.	6	
Foods were arranged attractively on the plate.	3	
Garnishes were used effectively.	3	
Meal included a contrast in shapes and sizes, i.e. round peas, carrot sticks, etc.	3	
Meal included a contrast in color, i.e. greens, browns, oranges, whites, etc.	3	
Meal had a pleasing overall flavor.	18	
Meal included a contrast in textures, i.e. soft, chewy, crisp, tender, etc.	2	
Meal included a contrast in flavors, i.e. strong, mild, sweet, tart, salty, etc.	2	
Meal included a contrast in temperatures, i.e. warm, cool, etc.	2	
Meal textures were appropriate, i.e. tender-juicy meat, crisp vegetables, lump-free gravy.	2	
Natural flavors were enhanced by appropriate seasonings.	2	
Creativity was used in the meal planning.	10	
Judges Comments:	66 Points Possible	
Meal Service		
Table had aesthetic appeal.	6	
Creativity was used in the table presentation.	8	
Table cloth or place mats were clean and pressed.	2	
Colors or theme carried through entire table presentation.	2	
Centerpiece complemented and harmonized (did not distract from) table presentation.	2	
All dinnerware, flatware, and glassware were clean and presentable.	2	
Place settings were set correctly.	4	
All dishes were served and removed from the left with the left hand.	4	
All beverages were served and removed from the right with the right hand.	4	
Judges Comments:	34 Points Possible	
Contestant Attitude, Appearance and Responses		
Contestants were pleasant and courteous to guests.	4	
Contestant's clothing was appropriate and clean.	2	
Contestant's responses to questions demonstrated their knowledge	6	
Judges Comments:	12 Points Possible	
Subtract 5 points for each 5 minutes contestants exceed the 3 hour time allocation.	-(?)	
TOTAL	200	