

# Hot Food Tasting Score Sheet

Competitor \_\_\_\_\_

Show \_\_\_\_\_

Date \_\_\_\_\_

Judge \_\_\_\_\_

## Criteria

**Serving Method & Presentation:** (Fresh and colorful, easy to eat closely placed items for maintaining temperature, hot/cold serving plate, stylistic but practical).

**Portion Size and Nutritional Balance:** (35/65 balance protein and carbohydrate. Weight boundary within the tolerance of total meal. Nutritional breakdown supplied).

**Menu & Ingredients Compatibility:** (Do the recipe ingredients compliment each other in color, flavor, and texture? Are the ingredients balanced in size and amounts?).

**Creativity & Practicality:** (Is the dish creative, showing something new or an old idea modernized? Can the dish be prepared for a party of 40?).

**Flavor, Taste, Texture & Doneness:** (Do the specified major ingredients carry the dominant flavors? Do the componets fit together? Are the temperatures correct? Do the textures reflect the cooking technique? is the sauce the correct consistancy and smooth?).

### INDIVIDUAL COURSE SCORES

Max Pts.	First	Second	Third	Fourth
5				
5				
10				
5				
35				
60				

Subtotal \_\_\_\_\_

Number of Courses \_\_\_\_\_

Tasting Score \_\_\_\_\_

## Comments:

Course One: \_\_\_\_\_

Course Two: \_\_\_\_\_

Course Three: \_\_\_\_\_

Course Four: \_\_\_\_\_

Judges Signature: \_\_\_\_\_

### Judge's Guideline for Standards

54-60 Points • Gold  
48-53.99 Points • Silver  
42-47.99 Points • Bronze