

# TEST PROJECT COOKING

WSC2015\_TP34\_actual

Submitted by:

Skill 34 Test Project team at WSC2013



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WSC2015



## INTRODUCTION TO TEST PROJECT DOCUMENTATION

The Test Project for Cooking will be carried out in rotating modular format over a four day period, total project time 16 hours. A competition kitchen module rotation system which will be finalized by means of a draw by the Chief Expert prior to competition commencement.

All Competitors complete the three modules over the three days as seen in the time management plan.

The two groups of Competitors will have their own Mystery ingredients on their competition days.

The mystery ingredients or recipes of the modules will be chosen two days before competition (C-2) by a draw by the Experts. The CE and DCE will put together three items for the draw in each category.

All food preparations will commence and conclude on the same day. Competitors are not permitted to do preparations in advance.

A common ingredients list will be available for all days of competition and a specific module ingredients list will be available for each individual day of competition.

A mystery component will be provided where needed.

## MODULE OVERVIEW (100%)

Module one	4 hours	12.70% of total marks	(no blind tasting)
Module two	4 hours	38.73% of total marks	
Module three	8 hours	46.57% of total marks	
Food Order – pre competition		2.00% of total marks	



# MARK SUMMARY MODULES 1-3

OBJECTIVE MARKING 47.56%	SUBJECTIVE MARKING 52.44%
<p><b>Objective Preparation (maximum 30.79 marks)</b></p> <ul style="list-style-type: none"> <li>• Kitchen skills demonstrated (22.83 marks)               <ul style="list-style-type: none"> <li>• Personal Hygiene</li> <li>• Work Station Hygiene</li> </ul> </li> <li>• Organization skills (5 marks)               <ul style="list-style-type: none"> <li>• Order list (Budget, time of delivery)</li> <li>• Service time</li> </ul> </li> <li>• Wastage (2.96 marks)               <ul style="list-style-type: none"> <li>• Commodities</li> <li>• Burnt/spoilt</li> </ul> </li> </ul>	
<b>TOTAL 30.79 MARKS</b>	
<p><b>Objective Preparation - Blind Marking (maximum 16.77 marks)</b></p> <ul style="list-style-type: none"> <li>• Use of Compulsory ingredients (4.9 marks)</li> <li>• Dish meets criteria (8.58 marks)               <ul style="list-style-type: none"> <li>• Written Menu meets criteria</li> <li>• Correct Elements</li> <li>• Correct size portion</li> </ul> </li> <li>• Clean plates (3.29 marks)               <ul style="list-style-type: none"> <li>• No spills or finger prints</li> </ul> </li> </ul>	<p><b>Subjective Presentation – Blind Marking (maximum 14 marks)</b></p> <ul style="list-style-type: none"> <li>• Visual appeal – (14 marks)               <ul style="list-style-type: none"> <li>• Colours</li> <li>• Balance</li> <li>• Combined harmony</li> <li>• Style and creativity</li> </ul> </li> </ul>
<b>TOTAL 16.77 MARKS</b>	<b>TOTAL 14 MARKS</b>
	<p><b>Subjective Taste and texture (maximum 26.11 marks)</b></p>
	<b>TOTAL 26.11 MARKS</b>
	<p><b>Subjective Kitchen skills (maximum 12.33 marks)</b></p> <ul style="list-style-type: none"> <li>• Culinary skills</li> <li>• Practical skills</li> <li>• Food preparation skills</li> <li>• Organizational skills – overall work flow, planning and efficiency</li> </ul>
	<b>TOTAL 12.33 MARKS</b>
<b>TOTAL 47.56 MARKS</b>	<b>TOTAL 52.44 MARKS</b>



# MODULES 1 AND 2 – MYSTERY BASKET

Mise en place – day 1

Finishing and Presentation – day 2

## TIME

Module 1 – 4 hours (day 1)

Module 2 – 4 hours (day 2)

## DESCRIPTION

- The 3 Course Mystery Module will be a Mystery Menu The mystery ingredients will be chosen by all experts on C-2
- Those Mystery Ingredients will be supplied to the competitors by the workshop supervisor (WS) at the beginning of the module. You will have a half hour period to plan and write your Menu in English or own language at the venue.

The Menu description will be

- A - Vegetarian (Ovo-lacto) soup dish of your choice
  - Must include a mystery vegetable ( **Carrot** )
  - Soup minimum **150 ml**
- B – Poultry (**Chicken**) as main course 180g minimum size
  - One sauce minimum. Sauce to be served in a sauceboat.
  - Three vegetable, one turned ( **Squash -Zucchini** ), one **batonet , 0,5 to 07 cm thick, 5 to 7 com long (Parsnip)** and one flan (**Broccoli**).
- C - Fruit mousse as component of a dessert ( **Mango.**)
  - One isomalt sugar garnish
- Use the common table ingredients for the menu is allowed

## SERVICE DETAILS

- Day 1 is only for preparation/mis en place.
  - (group 1 must pack their mis en place in boxes provided by the WS for storing in the fridge, remember to mark with name, group 2 store their mis en place in their own fridge for the next day)
- Day 2 you serve 3 portions.
  - two into the blind tasting room for judging, one portion to be Placed on the photo table

Dishes to be served on day 2 at 30 minute intervals.

## MODULE INGREDIENTS REQUIRED

Mystery ingredients to be included in your menu

## COMMON TABLE INGREDIENTS

Refer to Test Project order list.

Use ingredients from common table.

## SPECIAL EQUIPMENT PROVIDED

No service equipment permitted other than that provided as per the Infrastructure List.



## MODULE 3 – FOUR COURSE MENU (DAY WILL BE DRAWN)

### TIME

8 hours (kitchen time includes four parts 3a, 3b, 3c, 3d)

### PART 3A – FINGER FOOD

#### DESCRIPTION

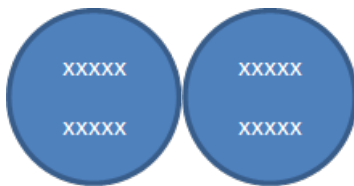
- Prepare varieties of vegetarian finger food (ovo-lacto)
  - 5 piece of polenta choice
  - 5 piece of beetroot choice
- All cold two bite size pieces
- Present on two platters
- 5 pieces of each variety on a platter (total of 10 pieces on a platter)
- Service spoons, glasses, ramekins etc. are not allowed.

Size recommendation to be two bites per piece.

#### SERVICE DETAILS

- Food item to be served on two platters — (10 pieces – 5 and 5 on each platter, total pieces 20)

#### EXAMPLE



#### MAIN INGREDIENTS REQUIRED FOR FINGER FOOD

The following ingredients must be included in the dish

- Red beetroots
- Polenta

#### BASIC INGREDIENTS

- Use ingredients from the common table.
- An order list will need to be submitted to the Workshop Manager from each participating country or region one month prior to the Competition.



## **PART 3B – FRESH PASTA HOT STARTER**

### **DESCRIPTION**

- Prepare hot stuffed pasta
- 80g minimum
- One sauce minimum
- One garnish minimum

Size recommendation to be approximate for starter in a 4-course menu.

### **SERVICE DETAILS**

- To be served on 3 plates

### **MAIN INGREDIENTS REQUIRED**

The following ingredients must be included in the dish.

Use ingredients from the common table

- Pumpkin
- Blue cheese

### **BASIC INGREDIENTS**

- Use ingredients from the common table.
- An order list will need to be submitted to the Workshop Manager from each participating country or region one month prior to the Competition.

### **SPECIAL EQUIPMENT REQUIRED**

No service equipment permitted other than that provided as per the Infrastructure List.



## PART 3C – MEAT MAIN COURSE

### DESCRIPTION

- Prepare 3 plates of mystery meat ( Tender loin ) of beef
- Menu - the mystery meat will be chosen by all Experts on C-2
- The mystery meat (Tenderloin) will be supplied to the Competitors by the Workshop Manager at the beginning of the module
- Minimum portion size 150 g
- Two vegetables minimum
- One sauce minimum
- One starch must be Sweet potatoes

### SERVICE DETAILS

- To be served on 3 plates, the beef tenderloin must be cooked medium.

### MAIN INGREDIENTS REQUIRED FOR MEAT MAIN COURSE

The following ingredients must be included in the dish.

The dish must include:

- Mystery meat ( Tender Loin ) beef cooked medium
- Sweet potato

### BASIC INGREDIENTS

- Use ingredients from the common table.
- An order list will need to be submitted to the Workshop Manager from each participating country or region one month prior to the Competition.

### SPECIAL EQUIPMENT REQUIRED

No service equipment permitted other than that provided as per the Infrastructure List.



## PART 3D – BLACK FOREST CAKE DECONSTRUCTION

### DESCRIPTION

- A plated dessert in your interpretation of Black Forest cake using classic ingredients including a white chocolate mousse

### SERVICE DETAILS

- To be served on three (3) plates

### EXAMPLE

- A plate with cherries jam, quenelle of kirsch whipped cream, a crumb line from a chocolate sponge cake and chocolate, white chocolate mousse or ganache. Do what you want with the main ingredients.

### MAIN INGREDIENTS REQUIRED

The following ingredients must be included in the dish

- Cherries
- Cream
- ~~Kirsch~~ **NO Kirsch**
- Dark chocolate
- White chocolate

### BASIC INGREDIENTS

- Use ingredients from the common table
- An order list will need to be submitted to the Workshop Manager from each participating country or region one month prior to the Competition.





# INGREDIENT LIST NOT UPDATED ; USE THE FORUM LIST

This is a draft and will be improved following discussion on the forum. Will be upgraded within week 22/23.

English	French	Deutch	Portuguese	
<b>Mystery</b>	<b>Mystere</b>	<b>Geheimnis</b>	<b>mistério</b>	
poultry	volaille	Geflügel	aves domésticas	kg
<b>BUTCHERY / fish</b>	<b>Viandes et poissons</b>	<b>Fleischerfachgeschä ft / Fisch</b>	<b>BUTCHERY / peixe</b>	
Quail	caille	Wachtel	Codorna	piece
Rabbit	lapin	Kaninchen	Coelho	piece
Chicken breast	sûpreme de poulet	Pouardenbrust	Peito de Frango	kg
Shrimp 20/30	Crevettes 20/30	Riesencrevetten 20/30	Camarao 20/30	kg
Scallops fresh	Coquille St Jacques	Jokobsmuschel	Vieiras Frescas	kg
Sea bass	Dorade	Wolfsbarsch	Badejo	kg
Beef tenderloin	Filet de boeuf	Rinderfilet	filé mignon	g
<b>DAIRY PRODUCTS</b>	<b>Produits laitiers</b>	<b>MOLKEREIPRODUKT E</b>	<b>LATICÍNIOS</b>	
butter unsalted	beurre sans sel	gesalzene Butter	Manteiga sem sal	g
Large eggs (60 G)	oeufs	Grosse Eier	Ovo Grande (60 G)	piece
milk 3,5%	lait	Frische Milch	Leite 3,5%	ml
Quail eggs	oeuf de caille	Wachteleier	Ovo de codorna	piece
Double cream 45%	crème fraiche 45%	Doppelrahm	Nata (Creme de leite gordo) 45%	ml
yeast fresh	levure fraiche	Frisch Hefe	Fermento Fresco	g
Grana Padano	Grana Padano	Grana Padano	Grana Padano	g
<b>VEGETABLES</b>	<b>Legumes</b>	<b>GEMÜSE</b>	<b>LEGUMES &amp; ERVAS</b>	
Avocado	avocat	Avocado	Abacate (avocado)	piece
cauliflower	chou fleur	Blumenkohl	Couve-flor	g
Broccoli	brocoli	Brokkoli	Brocolis	g
Carrots	carottes	Karotten	Cenoura	g
Celeriac	cèleris rave	Knollensellerie	Aipo-rabano	kg
Celery	cèleris	Stangensellerie	Aipo	g



shitake	shitake	shitake	shitake	
Cherry tomatoes	tomates cerise	Kirsch Tomaten	Tomate cereja	g
Sweet potatoe	Patate douce	Süße Kartoffel	batata doce	g
Courgette green	courgettes verte	Zucchini grün	Abobrinha Verde	g
Cucumber	concombre	Salatgurke	Pepino	piece
Fennell bulb	fenouil	Fenchel	Bulbo de funcho	g
Fresh White Mushrooms	champignon de paris	Champignon weiss	Cogumelo Paris	g
ginger fresh	gingembre frais	Frischer Ingwer	Gengibre	g
Green asparagus	asperge verte	Grüner Spargel	Aspargo verde	g
parsnip	panais	Pastinake	Mandioquinha (to confirm!!!)	g
Green French beans	haricot vert	Grüne Bohne	Vagem Francesa	g
Leeks	poireaux	Lauch	Alho Poro	g
Mange tout (flat snow peas)	mange tout	Zuckerschote (Kefen)	Ervilha Torta	g
pepper red	poivron rouge	Rote Peperoni	Pimentao Vermelho	g
pepper yellow	poivron jaune	Gelbe Peperoni	Pimentao Amarelo	g
pepper green	poivron vert	Grüne Peperoni	Pimentao Verde	g
Potatoes little (firm)	petite pdt	Frühkartoffeln	Batata pequena	g
Potatoes, starchy	pdt féculent	mehlige Kartoffeln	Batata Amilosa Casca Branca	g
Onions	oignons	Zwiebel	Cebola	g
red beet	Betterave rouge	Rote Beete	Beterraba	g
Shallots	échalote	Schalotten	Echalota	g
Spinach	épinard	Spinat	Espinafre	g
Tomato 60 g/piece	tomates de 60 gr	Tomaten 60 gr	Tomate 60G	g
green peas	petit pois vert	grüne Erbsen	Ervilha fresca	g
<b>Fresh herb</b>	<b>Herbes fraiches</b>	<b>Frische Kräuter</b>	<b>erva fresca</b>	
Chervil fresh	cerfeuil frais	Kerbel frisch	Cerefolio	
Fresh sprout	Pousses fraiches			g
Fresh basil	Basilic	basilicum	basilic	g
Fresh parsley	persil frais	Petersilie	Salsinha	g
Fresh oregano	origan	Oregano	Oregano	piece



Lemon grass	citronnelle	Zitronengras	Capim Limao	piece
Thyme fresh	thym frais	frischer Thymian	Tomilho fresco	g
Fresh mint				
Tarragon	Estragon			
Coriander	Coriandre			
Chive	Ciboulette			
<b>Fruit</b>	<b>Fruit</b>	<b>Obst</b>	<b>fruto</b>	
Raspberry	Framboise			
Strawberry	Fraise			
Green lemon	Citron vert			
Mango	Mangue			
Pear	Poire			
Orange	Orange			
Pineapple	ananas	Ananas	Abacaxi	
Red apples (sweet)	pomme rouge	Äpfel rot	Maça Vermelha	g
Passion fruit	Fruit de la passion	Passionfrucht	Marracuja	g
Lemon yellow	citron jaune	Zitronen	Limao Siciliano	g
Baking powder	levure chimique	Backpulver	Fermento Quimico	g



Common table	Table commune	gemeinsamen Tisch	mesa comum	
Balsamic vinegar	vinaigre balsamique	Balsanico Essig	Vinagre Balsamico	ml
Black olives	olive noir	Schwarze Oliven	Azeitona preta	g
Black sesame seeds	sésame noir	Schwarzer Sesam	Gergelim preto	g
Bread Crumbs	chapelure	Paniermehl	Farinha de pao	g
Bulgar grain	boulgour	Bulgur	Bulgur (trigo para quibe)	g
Green tea	The vert	Grüntee	chá verde	g
Capers	câpres	Kapern	Alcaparra	g
Chocolate lait callebaut 823 nv( 33,6%)	Chocolat	Callebaut Milch Schocolade 823 nv( 33,6%)	Chocolate ao leite Callebaut 823 nv( 33,6%)	g
Chocolate noir callebaut 811 (53,7%)	Chocolat	Callebaut Dunkele Schocolade 811 (53,7%)	Chocolate noir Callebaut 811 nv( 53,7%)	g
Chocolate white callebaut w2nv (28%)	chocolat blanc	Chocolate white callebaut w2nv (28%)	Chocolate White Callebaut w2nv( 28%)	g
Cacao powder	poudre de cacao	Kakaopulver	Cacau em po	g
Coconut grated	coco râpé	Kokosraspeln	Coco Ralado	g
Couscous	Couscous	Couscous	Couscous	g
Cooked cheak peas	Pois chiches cuits	Cheak Erbsen gekocht	Cheak ervilhas cozidas	g
Quinoa	Quinoa	Quinoa	Quinoa	g
cinnamon powder	poudre de cannelle	Zimtpulver	Canela em po	piece
cinnamon sticks	baton de cannelle	Zimtstange	Canela em pau	g
Paprika powder	paprika	paprika	Paprica	g
Sea salt Maldon	flocon de sel	Flocke Salz	Sal de Maldon	g
Tumeric	curcuma	kurkuma	Curcuma	g
Aubergine	Aubergine	Aubergine	beringela	g
White pepper (ground)	poivre blanc moulu	gemahlener weißer Pfeffer	Pimenta branca moida	g
Wood chips for smoking	bois pour fumoir	Holz zum Räuchern	Lascas para defumacao	g
Cayenne Pepper	poivre de Cayenne	Cayennepfeffer	Pimenta Caiena	g
Bay leaves	feuille de laurier	Lorbeerblatt	Louro	g
Brown sugar	sucre brun	Brauner Zucker	Acucar mascavo	g
Castor sugar	sucre blanc	Weißzucker	Acucar refinado	g
Dijon mustard	moutarde de dijon	Dijon-Senf	Mostarda Dijon	g
Sesame seeds (white)	sésame	Sesam	Gergelim branco	g
Soya sauce Kikkomans	sauce soja	Sojasauce	Molho de soja	g
Tabasco	tabasco	tabasco	Tabasco	g



White wine vinegar	vinaigre vin blanc	Weißweinessig	Vinagre de vinho branco	l
Rosemary fresh	romarin frais	frischer Rosmarin	Alecrim fresco	kg
Icing fondant	Fondant	basierend	fondant	l
spices assortment	assortiment d epices	Sortiment von Gewürzen	Especiarias variadas	g
almonds powder	poudre d amandes	Mandelpulver	Farinha de amendoa 100%	g
Strong flour	farine forte	starke Mehl	Farinha de trigo Especial	g
Tomato paste	concentre de tomates	Tomatenmark	Extrato de tomate	g
Vanilla pod	vanille	vanille	Baunilha	piece
Vegetable oil	huile végétale	Pflanzenöl	Oleo Vegetal	g
Very fine semolina	semoule fine	feiner Grieß	Semolina Fina	g
Wasabi paste	wasabi	wasabi	Pasta de wasabi	g
Soaked White bean	haricots blanc trempes	weiße	Feijao branco	g
White slice bread	pain coupe blanc	Weißbrot geschnitten	Pao de forma	g
Wild rice	riz blanc	weißer Reis	Arroz selvagem	g
Xanthane	xanthane	xanthane	Goma xantana	g
Pistachios paste	Pate de pistaches	Pistazien Paste	pistácios pasta	g
walnuts	Noix de Grenoble	Walnüsse	Nozes	g
<b>FROZEN FOODS</b>	<b>Congeles</b>	<b>Tiefkühlkost</b>	<b>alimentos congelados</b>	
Filo pastry	pâte filo	Philo Teig	Massa Filo	g
Raspberry puree	Puree de framboise	Himbeerpüree	purê de framboesa	g
Strawberry puree	puree fraises	gefrorene Erdbeeren	purê de morango	g
Wonton Skin	pâte wonton	wonton teig	Massa Wanton	g
mango fruit purree	purée de mangues	Mango-Frucht purree	manga cor amarela natural de frutas	g
<b>PREPARED STOCKS</b>	<b>FONDS</b>	<b>AKTIEN PREPARED</b>	<b>AÇÕES PREPARADAS</b>	
veal stock	fond de veau	Kalbfleisch	vitela	ml
fish stock	Fumet	Fischbestand	caldo de peixe	ml
poultry stock	carcasse de volaille	Geflügelkörpers	Ossos de galinha	ml
<b>WINES &amp; ALCOHOL</b>	<b>VINS ET ALCOOLS</b>	<b>WEIN &amp; ALKOHOL</b>	<b>VINHOS &amp; ÁLCOOL</b>	
Kirsch	Kirsch	Kirsch	Kirsch	ml
Cognac	cognac	cognac	Conhaque	ml
Grand Marnier	grand marnier	grand marnier	Grand Marnier	ml
Noilly Prat	Noilly prat	Noilly prat	Noilly Prat	ml
Port red	porto rouge	red Portwein	Vinho do Porto	ml
Port white	porto blanc	weißem Portwein	Vinho do Porto Branco	ml
Red wine	vin rouge	Rotwein	Vinho Tinto	ml
Rum	rhum	rum	Rum	ml
White wine	vin blanc	Weißwein	Vinho Branco	ml

Skill name		
Cooking		
Criteria		Mark
A	Module 1 - Mystery Basket - Mise en place	12.70
B	Module 2 - Mystery Basket - Finishing & Presentation	38.73
C	Module 3 - Four Course Menu	46.57
D	Food Order	2.00

Sub Criteria ID	Sub Criteria Name or Description	Aspect Type O = Obj S = Sub J = Judg	Aspect - Description	Judg Score
A1	Mise en Place - Module 1		<ul style="list-style-type: none"> <li>O Preparation - Wastage - Food Spoiling/Burnt</li> <li>O Preparation - Wastage - energy - fuel, enviro wastage, recycling</li> <li>O Personal Hygiene - Uniforms correct and clean</li> <li>O Personal Hygiene - Contaminating Chopping Boards - e.g. sleeve</li> <li>O Personal Hygiene - Hands</li> <li>O Personal Hygiene - Tasting with fingers</li> <li>O Personal Hygiene - Bad habits</li> <li>O Work Station Hygiene - Clean Floor</li> <li>O Work Station Hygiene - Fridge - Clean &amp; tidy</li> <li>O Work Station Hygiene - Benches - clean and tidy</li> <li>O Work Station Hygiene - Appropriate use of chopping boards to re</li> <li>S Good Culinary Skills demonstrated - Cooking &amp; finishing Skills W</li> <li>S Good Practical Skills demonstrated - e.g. Knife Handling</li> </ul>	

Sub Criteria ID	Sub Criteria Name or Description	Aspect Type O = Obj S = Sub J = Judg	Aspect - Description	Judg Score
		S S	Food preparations skills - Technique, Process, Appropriate Food Organisational Skills - Overall Workflow & Planning ,Efficiency, D	
B1	Finishing & Presentation - Module 2	O O O O O O O O O O O O O O O S S S S	Preparation - Wastage - Food Spoiling/Burnt Preparation - Wastage - energy - fuel, enviro wastage, recycling Personal Hygiene - Uniforms correct and clean Personal Hygiene - Contaminating Chopping Boards - e.g. sleeve Personal Hygiene - Hands Personal Hygiene - Tasting with fingers Personal Hygiene - Bad habits Work Station Hygiene - Clean Floor Work Station Hygiene - Fridge - Clean & tidy Work Station Hygiene - Benches - clean and tidy Work Station Hygiene - Appropriate use of chopping boards to re Preparation - Service Time Good Culinary Skills demonstrated - Cooking & finishing Skills W Good Practical Skills demonstrated - e.g. Knife Handling Food preparations skills - Technique, Process, Appropriate Food Organisational Skills - Overall Workflow & Planning ,Efficiency, D	
B2	Vegetarian Carrot Soup (Ovo-Lacto) - Blind Mark	O O O O S S S S S S	Dish meets the criteria for the module (Customer) Compulsory Ingredients used in dish Compulsory Ingredients listed in menu Presentation - Clean Plates Presentation - Visual Appeal - Colours, Balance Presentation - Style and Creativity Taste - Combined Harmony Taste - Texture Taste - Individual Flavours Appropriate proportions of the components of dish - meets specifi	
B3	Chicken Main Course - Blind Marking -Turned Z	O	Dish meets the criteria for the module (Customer)	

B4	Dessert with Mango Mousse Component - Blind	O O O S S S S S S S O O O O S S S S S S S	Compulsory Ingredients used in dish Compulsory Ingredients listed in menu Presentation - Clean Plates Presentation - Visual Appeal - Colours, Balance Presentation - Style and Creativity Taste - Combined Harmony Taste - Texture Taste - Individual Flavours Appropriate proportions of the components of dish - meets specific criteria  Dish meets the criteria for the module (Customer) Compulsory Ingredients used in dish Compulsory Ingredients listed in menu Presentation - Clean Plates Presentation - Visual Appeal - Colours, Balance Presentation - Style and Creativity Taste - Combined Harmony Taste - Texture Taste - Individual Flavours Appropriate proportions of the components of dish - meets specific criteria	
Sub Criteria ID	Sub Criteria Name or Description	Aspect Type O = Obj S = Sub J = Judg	Aspect - Description	Judg Score
C1	Preparation - Module 3 - 4 Course Menu	O O O O O O O O O O O O O O O O	Preparation - Wastage - Food Spoiling/Burnt Preparation - Wastage - energy - fuel, enviro wastage, recycling Personal Hygiene - Uniforms correct and clean Personal Hygiene - Contaminating Chopping Boards - e.g. sleeve Personal Hygiene - Hands Personal Hygiene - Tasting with fingers Personal Hygiene - Bad habits Work Station Hygiene - Clean Floor Work Station Hygiene - Fridge - Clean & tidy Work Station Hygiene - Benches - clean and tidy Work Station Hygiene - Appropriate use of chopping boards to re	



C2	Finger Food - Blind Marking	<ul style="list-style-type: none"> <li>O Preparation - Service Time</li> <li>S Good Culinary Skills demonstrated - Cooking &amp; finishing Skills W</li> <li>S Good Practical Skills demonstrated - e.g. Knife Handling</li> <li>S Food preparations skills - Technique, Process, Appropriate Food</li> <li>S Organisational Skills - Overall Workflow &amp; Planning ,Efficiency, D</li>   <li>O Dish meets the criteria for the module (Customer)</li> <li>O Compulsory Ingredients used in dish</li> <li>O Compulsory Ingredients listed in menu</li> <li>O Presentation - Clean Plates</li> <li>S Presentation - Visual Appeal - Colours, Balance</li> <li>S Presentation - Style and Creativity</li> <li>S Taste - Combined Harmony</li> <li>S Taste - Texture</li> <li>S Taste - Individual Flavours</li> <li>S Appropriate proportions of the components of dish - meets specifi</li> </ul>
C3	Starter - Fresh Hot Pasta - Blind Marking	<ul style="list-style-type: none"> <li>O Dish meets the criteria for the module (Customer)</li> <li>O Compulsory Ingredients used in dish</li> <li>O Compulsory Ingredients listed in menu</li> <li>O Presentation - Clean Plates</li> <li>S Presentation - Visual Appeal - Colours, Balance</li> <li>S Presentation - Style and Creativity</li> <li>S Taste - Combined Harmony</li> <li>S Taste - Texture</li> <li>S Taste - Individual Flavours</li> <li>S Appropriate proportions of the components of dish - meets specifi</li> </ul>
C4	Main Course Beef Tenderloin - Blind Marking	<ul style="list-style-type: none"> <li>O Dish meets the criteria for the module (Customer)</li> <li>O Compulsory Ingredients used in dish</li> <li>O Compulsory Ingredients listed in menu</li> <li>O Presentation - Clean Plates</li> <li>S Presentation - Visual Appeal - Colours, Balance</li> <li>S Presentation - Style and Creativity</li> <li>S Taste - Combined Harmony</li> <li>S Taste - Texture</li> <li>S Taste - Individual Flavours</li> <li>S Appropriate proportions of the components of dish - meets specifi</li> </ul>
C5	Black Forest Cake Deconstruction - Blind Marking	<ul style="list-style-type: none"> <li>O Dish meets the criteria for the module (Customer)</li> <li>O Compulsory Ingredients used in dish</li> <li>O Compulsory Ingredients listed in menu</li> <li>O Presentation - Clean Plates</li> <li>S Presentation - Visual Appeal - Colours, Balance</li> <li>S Presentation - Style and Creativity</li> <li>S Taste - Combined Harmony</li> <li>S Taste - Texture</li> <li>S Taste - Individual Flavours</li> <li>S Appropriate proportions of the components of dish - meets specifi</li> </ul>

		<ul style="list-style-type: none"> <li>O Dish meets the criteria for the module (Customer)</li> <li>O Compulsory Ingredients used in dish</li> <li>O Compulsory Ingredients listed in menu</li> <li>O Presentation - Clean Plates</li> <li>S Presentation - Visual Appeal - Colours, Balance</li> <li>S Presentation - Style and Creativity</li> <li>S Taste - Combined Harmony</li> <li>S Taste - Texture</li> <li>S Taste - Individual Flavours</li> <li>S Appropriate proportions of the components of dish - meets specifi</li> </ul>		
Sub Criteria ID	Sub Criteria Name or Description	Aspect Type O = Obj S = Sub J = Judg	Aspect - Description	Judg Score
D1	Food Order Submitted	<ul style="list-style-type: none"> <li>O Food order submitted on time</li> <li>O Food order within budget</li> <li>O No extra ingredients required</li> </ul>		

Extra Aspect Description (Obj or Subj) OR Judgement Score Description (Judg only)	Requirement or Nominal Size (Obj Only)	WSSS Section	Max Mark
If no offence = 0.32 marks, if one (1) offence = 0.16 marks		6	0.32
If no offence = 0.66marks, if one (1) offence = 0.33 marks		1	0.66
If no offence = 1 marks, if one (1) offence = 0.5 marks, if t		2	1.00
If no offence = 0.77 marks, if one (1) offence = 0.38 marks		3	0.77
If no offence = 0.77 marks, if one (1) offence = 0.38 marks		3	0.77
If no offence = 0.77 marks, if one (1) offence = 0.38 marks		3	0.77
If no offence = 1.1 marks, if one (1) offence = 0.55 marks,		3	1.10
If no offence = 0.74 marks, if one (1) offence = 0.37marks		3	0.74
If no offence = 0.82 marks, if one (1) offence = 0.41 marks		3	0.82
If no offence = 0.82marks, if one (1) offence = 0.41 marks		3	0.82
If no offence = 0.82marks, if one (1) offence = 0.41 marks		3	0.82
		5	0.58
		5	0.58

Criterion  
A

Total  
Mark 12.70

Extra Aspect Description (Obj or Subj) OR Judgement Score Description (Judg only)	Requirement or Nominal Size (Obj Only)	WSSS Section	Max Mark
		6	1.45
		5	1.50
If no offence = 0.32 marks, if one (1) offence = 0.16 marks		6	0.32
If no offence = 0.66marks, if one (1) offence = 0.33 marks		1	0.67
If no offence = 1 marks, if one (1) offence = 0.5 marks, if t		2	1.00
If no offence = 0.77 marks, if one (1) offence = 0.38 marks		3	0.77
If no offence = 0.77 marks, if one (1) offence = 0.38 marks		3	0.77
If no offence = 0.77 marks, if one (1) offence = 0.38 marks		3	0.77
If no offence = 1.1 marks, if one (1) offence = 0.55 marks,		3	1.10
If no offence = 0.74 marks, if one (1) offence = 0.37marks		3	0.74
If no offence = 0.82 marks, if one (1) offence = 0.41 marks		3	0.82
If no offence = 0.82marks, if one (1) offence = 0.41 marks		3	0.82
If no offence = 0.82marks, if one (1) offence = 0.41 marks		3	0.82
Courses can be presented within a time window of +/- 5 m	+/- 5 minutes	1	1.50
		5	0.58
		5	0.58
		6	1.45
		5	1.50
		2	0.31
All compulsory ingredients used = full marks. If not all comp	yes/no	4	0.38
All compulsory ingredients listed on menu = full marks. If r	yes/no	4	0.38
No spills, No finger prints	yes/no	7	0.50
		7	1.00
		7	1.00
		7	1.50
		7	1.00
		7	1.60
		7	0.50
		2	0.32

Criterion B Total Mark 38.73

All compulsory ingredients used = full marks. If not all compulsory ingredients listed on menu = full marks. If not all compulsory ingredients listed on menu = full marks. If not all compulsory ingredients listed on menu = full marks.	yes/no	4	0.38
All compulsory ingredients listed on menu = full marks. If not all compulsory ingredients listed on menu = full marks. If not all compulsory ingredients listed on menu = full marks.	yes/no	4	0.38
No spills, No finger prints	yes/no	7	0.50
		7	1.00
		7	1.00
		7	1.50
		7	1.00
		7	1.60
		7	0.50
		2	0.31
All compulsory ingredients used = full marks. If not all compulsory ingredients listed on menu = full marks. If not all compulsory ingredients listed on menu = full marks.	yes/no	4	0.38
All compulsory ingredients listed on menu = full marks. If not all compulsory ingredients listed on menu = full marks. If not all compulsory ingredients listed on menu = full marks.	yes/no	4	0.38
No spills, No finger prints	yes/no	7	0.50
		7	1.00
		7	1.00
		7	1.50
		7	1.00
		7	1.60
		7	0.50
Extra Aspect Description (Obj or Subj) OR Judgement Score Description (Judg only)	Requirement or Nominal Size (Obj Only)	WSSS Section	Max Mark
If no offence = 0.32 marks, if one (1) offence = 0.16 marks		6	0.32
If no offence = 0.66marks, if one (1) offence = 0.33 marks		1	0.67
If no offence = 1 marks, if one (1) offence = 0.5 marks, if two (2) offences = 1 marks		2	1.00
If no offence = 0.77 marks, if one (1) offence = 0.38 marks		3	0.77
If no offence = 0.77 marks, if one (1) offence = 0.38 marks		3	0.77
If no offence = 0.77 marks, if one (1) offence = 0.38 marks		3	0.77
If no offence = 1.1 marks, if one (1) offence = 0.55 marks,		3	1.10
If no offence = 0.74 marks, if one (1) offence = 0.37marks		3	0.74
If no offence = 0.82 marks, if one (1) offence = 0.41 marks		3	0.82
If no offence = 0.82marks, if one (1) offence = 0.41 marks		3	0.82
If no offence = 0.82marks, if one (1) offence = 0.41 marks		3	0.82

**Criterion C Total Mark 46.57**

Courses can be presented within a time window of +/- 5 m	1	1.40
	5	0.68
	5	0.58
	6	1.45
	5	1.50
	2	0.27
All compulsory ingredients used = full marks. If not all compulsory ingredients used = 0 marks. If not all compulsory ingredients listed on menu = full marks. If not all compulsory ingredients listed on menu = 0 marks. No spills, No finger prints	4	0.36
	4	0.36
	7	0.50
	7	1.00
	7	1.00
	7	1.50
	7	1.00
	7	1.60
	7	0.50
	2	0.27
All compulsory ingredients used = full marks. If not all compulsory ingredients used = 0 marks. If not all compulsory ingredients listed on menu = full marks. If not all compulsory ingredients listed on menu = 0 marks. No spills, No finger prints	4	0.36
	4	0.36
	7	0.50
	7	1.00
	7	1.00
	7	1.50
	7	1.00
	7	1.60
	7	0.50
	2	0.27
All compulsory ingredients used = full marks. If not all compulsory ingredients used = 0 marks. If not all compulsory ingredients listed on menu = full marks. If not all compulsory ingredients listed on menu = 0 marks. No spills, No finger prints	4	0.36
	4	0.36
	7	0.50
	7	1.00
	7	1.00
	7	1.50
	7	1.00
	7	1.60
	7	0.50

All compulsory ingredients used = full marks. If not all compulsory ingredients used = 0.27 All compulsory ingredients listed on menu = full marks. If not all compulsory ingredients listed on menu = 0.36 No spills, No finger prints	yes/no	2	0.27
	yes/no	4	0.36
	yes/no	4	0.36
	yes/no	7	0.50
		7	1.00
		7	1.00
		7	1.50
		7	1.00
		7	1.60
		7	0.50
Extra Aspect Description (Obj or Subj) OR Judgement Score Description (Judg only)	Requirement or Nominal Size (Obj Only)	WSSS Section	Max Mark
	yes/no	8	0.67
	yes/no	8	0.67
	yes/no	8	0.66

**Criterion D**      **Total Mark**      **2.00**

**Competition**      **Total Mark**      **100.00**