

Competitor # _____ Kitchen Judge Name: _____

Safety and Sanitation and Professionalism (Full or half points will be deducted at the judge's discretion)	/20
Hands Washing: <ul style="list-style-type: none"> • Students must wash hands at the start of competition and whenever necessary throughout (3 points) 	/3
Workstation: <ul style="list-style-type: none"> • Clutter-free workstation (1 point) • Washing and changing of equipment and tools (1 point) • Cutting board secured with damp cloth (1 point) • Cutting board sanitized or changed when necessary (1 point) • Station properly cleaned and sanitized at the end of competition (1 point) 	/5
Uniform: <ul style="list-style-type: none"> • Close-toed shoes (1 point) • Hair contained (1 point) • Clean apron (1 point) • Long Pants (1 point) • Maintain a tidy appearance (1 point) 	/5
Safety: <ul style="list-style-type: none"> • Safe knife skills/ proper cutting techniques (1 point) • Pot/Pan handles safely positioned (1 point) • Safe communication (warning others when walking behind them, when carrying a knife, or a hot pot/pan) (1 point) • Cleaning of floor spills immediately (1 point) 	/4
Professionalism <ul style="list-style-type: none"> • Mindfulness of other people and their space (1 points) • Sharing of common tools and ingredients (1 points) • Respectful attitude toward others (1 points) 	/3

Written Description	/10
Presentation is clear and visually attractive (4 points) Mandatory components are clearly listed (4 Points) Additional prominent elements or flavor additions are clearly listed (2	

points)

/10

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Safety, Sanitation, and Professionalism

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Written Description

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Total

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