

Scouts Region Cooking competition 28th March 2010 - score sheet

Team name			Weymouth, East Dorset	1st Wanborough, Wiltshire	Bransgore, Dorset	Pinkneys Green, Berkshire	Borne Valley, Wiltshire	1st Beer, Devon
Table		1	2	3	4	5	6	7
Judging time	Max points	12:30	12:30	12:40	12:40	12:50	12:50	13:00
<b>Menu Presentation</b> Spelling, style, explanation of dishes.	10		8 9	9 9	8 9	5 6	8 8	4 5
<b>Menu content &amp; costing</b> All menu requirements met, balanced courses, includes theme.	15		12 12	8 8	13 10	8 8	13 12	8 9
<b>Below £15 budget</b> 2 pts per £1 below £15; max 10 pts eg £9.99 or less = 10pts; £10-£11 = 8 pts; £14-£15 = 0pts	10		4 4	10 10	10 10	10 10	10 10	4 4
<b>Over £15 budget</b> Deduct 2 pts per £1 over £15; no limit eg £15-£16 = -2pts								
<b>Team dress</b> Smart appearance, hygienic. (Wear aprons to cook!)	10		6 7	10 9	7 8	10 7	7 6	10 9
<b>Team work</b> Leadership, work allocation, planning, organisation and methods.	10		5 5	9 7	7 10	10 9	7 8	10 9
<b>Food preparation</b> Safe hygienic practice.	10		6 6	10 8	6 6	9 7	6 6	10 8
<b>No shop-bought items</b> 5 pts deducted per item eg sauce mix, sponge base, tinned custard (but 4 rolls = 1 item).	20		20 20	20 20	20 20	20 20	20 20	20 20
<b>Washing up</b> Workstation kept clean & tidy throughout competition.	10		7 7	9 10	7 6	5 6	8 7	9 10
<b>Washing up</b> Only essential items left unwashed when meal is served.	10		6 7	8 10	7 6	4 5	7 6	9 10
<b>Standard of washing up</b> All washed items clean, dry and put in clean area.	10		9 8	9 10	7 8	4 5	6 7	9 10
<b>Table setting</b> Table layout and visual appearance	20		16 15	17 16	17 16	17 16	15 15	17 17
<b>Timing</b> All courses served together, on time, served at correct temperature.	20		18 18	18 18	18 18	10 15	17 18	10 12
<b>Service</b> Does food look tempting, dishes suitable for service, courses compliment each other?	20		18 17	17 18	15 14	14 16	16 16	19 19
<b>Chef's Palate - Starter</b> Seasoning, texture, flavour, colour.	20		17 15	16 17	9 10	10 12	11 12	10 12
<b>Chef's Palate - Main</b> Seasoning, texture, flavour, colour.	20		18 13	17 16	15 14	14 17	16 17	16 18
<b>Chef's Palate - Sweet</b> Seasoning, texture, flavour, colour.	20		18 17	17 18	18 19	14 16	18 19	18 16
<b>Totals</b>		0 0	188 180	204 204	184 184	164 175	185 187	183 188
<b>GRAND TOTAL ~ Placing.</b>		0	368 8th	408 1st	368 8th	339 13th	372 6th	371 7th

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Team name		1st Wellington, Somerset		15th Cheltenham, Gloucestershire		2nd Ware, Hertfordshire		227th Bristol, Avon		12th Harpenden, Hertfordshire		1st Chineham, Hampshire		2nd Twynning, Gloucestershire	
Table		8		9		10		11		12		13		14	
Judging time	Max points	13:00		13:10		13:10		13:20		13:20		13:30		13:30	
<b>Menu Presentation</b> Spelling, style, explanation of dishes.	10	9	10	9	9	7	6	4	4	6	6	7	8	8	7
<b>Menu content &amp; costing</b> All menu requirements met, balanced courses, includes theme.	15	12	13	8	10	12	10	7	8	12	11	8	9	14	13
<b>Below £15 budget</b> 2 pts per £1 below £15; max 10 pts eg £9.99 or less = 10pts; £10-£11 = 8 pts; £14-£15 = 0pts	10	10	10	4	4	4	4	0	0	10	10	10	10	10	10
<b>Over £15 budget</b> Deduct 2 pts per £1 over £15; no limit eg £15-£16 = -2pts															
<b>Team dress</b> Smart appearance, hygienic. (Wear aprons to cook!)	10	7	8	10	7	7	7	8	7	6	6	9	7	7	7
<b>Team work</b> Leadership, work allocation, planning, organisation and methods.	10	7	7	9	6	8	8	8	7	6	7	9	6	5	6
<b>Food preparation</b> Safe hygienic practice.	10	7	6	10	6	8	9	10	7	4	4	10	7	9	6
<b>No shop-bought items</b> 5 pts deducted per item eg sauce mix, sponge base, tinned custard (but 4 rolls = 1 item).	20	15	15	15	15	20	20	20	20	15	15	20	20	20	20
<b>Washing up</b> Workstation kept clean & tidy throughout competition.	10	7	6	10	10	8	7	8	10	7	6	9	10	7	8
<b>Washing up</b> Only essential items left unwashed when meal is served.	10	4	5	10	10	8	8	8	10	6	7	7	6	9	10
<b>Standard of washing up</b> All washed items clean, dry and put in clean area.	10	6	7	10	10	7	8	8	10	7	7	4	7	9	10
<b>Table setting</b> Table layout and visual appearance	20	17	15	19	17	16	17	10	17	18	19	17	17	7	6
<b>Timing</b> All courses served together, on time, served at correct temperature.	20	12	12	19	19	18	18	10	15	17	17	18	16	18	18
<b>Service</b> Does food look tempting, dishes suitable for service, courses compliment each other?	20	17	17	19	18	19	20	12	16	17	16	19	18	17	19
Chef's Palate - <b>Starter</b> Seasoning, texture, flavour, colour.	20	18	19	18	18	16	17	15	16	16	18	14	16	15	16
Chef's Palate - <b>Main</b> Seasoning, texture, flavour, colour.	20	15	16	17	18	18	18	18	16	16	15	18	16	17	18
Chef's Palate - <b>Sweet</b> Seasoning, texture, flavour, colour.	20	17	16	17	17	18	20	17	17	16	14	18	16	18	19
<b>Totals</b>		180	182	204	194	194	197	163	180	179	178	197	189	190	193
<b>GRAND TOTAL</b>		<b>362</b>	<b>10th</b>	<b>398</b>	<b>2nd</b>	<b>391</b>	<b>3rd</b>	<b>343</b>	<b>12th</b>	<b>357</b>	<b>11th</b>	<b>386</b>	<b>4th</b>	<b>383</b>	<b>5th</b>