Each criteria has a possible three points.	1	2	3	4	5	6	7	8	9	10	
Part A - Online Competition - 10 criteria x 3 points x 50%	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	
Part B - Presentation - 5 criteria x 3 points x 25%	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	
Part C - Portfolio - 5 criteria x 3 points x 25%	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	
Final Score x 100%	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%	
PART A: ONLINE COMPETITION - Safety, Sanitation, Dress Code, Organization and Demonstration of Skills											
Dress Code - Competitor is following prescribed dress code.											
Safety - Competitor exhibits appropriate kitchen safety.											
Ingredients/Mise En Place - Demonstrates appropriate food preparation and portioning during competition.											
Sanitation - Appropriate food safety and temperature controls and checks are followed during the contest.											
Hygiene - Follows appropriate hygiene procedures including handwashing and avoiding cross contamination.											
Culinary/Technical Skills - Competitor displays appropriate culinary skills.											
Cooking Methods/Technical Skills - Competitor displays appropriate cooking methods.											
Organization - Competitor maintains neat and organized workstation and appears to be following a work plan.											
Time Management - Exhibits good time management and competitor presents plates before the end of competition.											
Final Product - Competitor produces 2 identical plates & incorporates the mandatory ingredients & appropriate garnishes.											
SUBTOTAL	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	
PART B: PRESENTATION - Effective presentation.											
Competitor presents two identical plates.											
Clean presentation.											
Appropriate portion size.											
Appetizing and artistic presentation.											
Appropriate garnishes.											
SUBTOTAL	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	
PART C: PORTFOLIO - Completion and contents.											
Competitor submitted an appropriate workplan.											
Competitor submitted an appropriate/descriptive menu.											
Competitor submitted a description of the dish with emphasis on the mandatory ingredients and highlighting flavour, colour, and texture.											
Competitor submitted a description of how they executed the presentation of the dish.											
Competitor submitted appropriate visuals to support their final submission.											
SUBTOTAL	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	