

Top Chef Judging Sheet

Team Number: _____

Pupil Preparedness	Marks Possible	Marks Attained
Aprons worn, hair tied back and cap worn	2	
Clean hands	2	
Ingredients, equipment set up, table set	4	
Efficient use of bench area and equipment	4	
Safety practices	4	
Hygiene Practices		
Dishes washed and stacked	4	
Bench and table area kept clean and tidy	4	
Towels and oven cloths used effectively and appropriately	4	
Appropriate personal hygiene practices observed	4	
Teamwork and Cooperation	4	
Service		
Food service to tables	3	
Clearing tables	3	
Manner and politeness	3	
Effectiveness		
Suitability of cooking methods	4	
Suitability of recipes	4	
Ingredients prepared in order of need	4	
Serving portions	4	
Effective use of time	3	
Food Presentation		
Main	4	
Dessert	4	
Food Taste		
Main	6	
Dessert	6	
Initiative and Originality	8	
Cleaning Up	4	
Nutritional Principles e.g. moderation of fat, salt and sugar in recipes	4	
Total	100	

