

STEVENAGE DISTRICT SCOUTS
COOKING COMPETITION
31st January 2016

		5th Stevenage Team Over The Moon	5th Stevenage Team High Five	Poplar Team Cristo	Poplar Team Brazilian Buddies	Poplar Carnival Cooks
		Team 1	Team 2	Team 5	Team 4	Team 3
Serving Time:		11:30	11:45	12:00	12:15	12:30
MENU AND COSTINGS						
Menu presentation, composition & use of theme	20	12	8	12	12	12
<i>Presentation & layout</i>	5	3	2	3	3	3
<i>Composition & harmony of ingredients</i>	10	7	5	6	6	6
<i>Use of theme</i>	5	2	1	3	3	3
Budget & costings	20	9	10	15	15	15
<i>Budget</i>	10	9	10	10	10	10
<i>Costings</i>	10	0	0	5	5	5
TEAM WORK, HYGIENE AND COOKING						
Team dress	5	3	4	3	3	4
Team work & participation	10	9	7	9	9	9
Food preparation, cleanliness & safety	25	18	10	22	22	22
<i>Use & execution of techniques</i>	15	12	9	12	12	12
<i>Organisation</i>	5	3	0	5	5	5
<i>Correct use of equipment</i>	5	3	1	5	5	5
<i>Difficulty</i>	-					
Home cooking	5	0	0	2	2	2
TABLE LAYOUT						
Table setting & use of theme	20	3	3	15	14	14
<i>Table layout & visual appearance</i>	10	1	1	8	7	7
<i>Use of theme in table setting & food</i>	10	2	2	7	7	7
FOOD AND TIMINGS						
Timing, presentation & serving	20	11	6	14	11	13
<i>Timing / Use of allotted time</i>	5	0	0	4	2	2
<i>Presentation of courses</i>	10	8	4	6	5	6
<i>Portion size & balance / layout of plate</i>	5	3	2	4	4	5
Chef's palate - starter	20	14	10	20	16	18
Chef's palate - main	20	14	8	18	14	16
Chef's palate - sweet	20	8	7	14	12	10
Quantity of food	10	8	9	8	8	9
Total	195	109	82	152	138	144
Position:		4	5	1	3	2