

**STEVENAGE DISTRICT SCOUTS**  
**COOKING COMPETITION**  
**28th January 2018**

		2nd Datchworth	5th Stevenage The Misfits	Poplar Team 1!	Poplar 123	Pin Green	Poplar Poplars	Poplar Disco Clubbers
		Team 1	Team 3	Team 4	Team 5	Team 6	Team 7	Team 8
<b>Serving Time:</b>		<b>11:30</b>	<b>12:00</b>	<b>12:15</b>	<b>12:30</b>	<b>12:45</b>	<b>13:00</b>	<b>13:15</b>
<b>MENU AND COSTINGS</b>								
<b>Menu presentation, composition &amp; use of theme</b>	<b>20</b>	<b>15</b>	<b>12</b>	<b>14</b>	<b>13</b>	<b>13</b>	<b>14</b>	<b>13</b>
<i>Presentation &amp; layout</i>	5	4	3	4	3	4	4	3
<i>Composition &amp; harmony of ingredients</i>	10	7	6	7	6	6	7	6
<i>Use of theme</i>	5	4	3	3	4	3	3	4
<b>Budget &amp; costings</b>	<b>10</b>	<b>10</b>	<b>10</b>	<b>10</b>	<b>10</b>	<b>5</b>	<b>10</b>	<b>10</b>
<i>Budget</i>	5	5	5	5	5	5	5	5
<i>Costings</i>	5	5	5	5	5	0	5	5
<b>TEAM WORK, HYGIENE AND COOKING</b>								
<b>Team dress</b>	<b>5</b>	<b>5</b>	<b>5</b>	<b>4</b>	<b>5</b>	<b>5</b>	<b>5</b>	<b>5</b>
<b>Team work &amp; participation</b>	<b>15</b>	<b>14</b>	<b>14</b>	<b>14</b>	<b>14</b>	<b>15</b>	<b>14</b>	<b>14</b>
<b>Food preparation, cleanliness &amp; safety</b>	<b>20</b>	<b>19</b>	<b>19</b>	<b>20</b>	<b>20</b>	<b>20</b>	<b>20</b>	<b>20</b>
<i>Use &amp; execution of techniques</i>	10	10	10	10	10	10	10	10
<i>Organisation</i>	5	4	5	5	5	5	5	5
<i>Correct use of equipment</i>	5	5	4	5	5	5	5	5
<i>Difficulty</i>	-							
<b>Home cooking</b>	<b>25</b>	<b>25</b>	<b>25</b>	<b>23</b>	<b>23</b>	<b>25</b>	<b>23</b>	<b>25</b>
<b>TABLE LAYOUT</b>								
<b>Table setting &amp; use of theme</b>	<b>10</b>	<b>8</b>	<b>9</b>	<b>10</b>	<b>9</b>	<b>9</b>	<b>10</b>	<b>9</b>
<i>Table layout &amp; visual appearance</i>	5	3	4	5	4	4	5	4
<i>Use of theme in table setting &amp; food</i>	5	5	5	5	5	5	5	5
<b>TIMING, PRESENTATION &amp; SERVING</b>								
<b>Timing, presentation &amp; serving</b>	<b>20</b>	<b>17</b>	<b>18</b>	<b>18</b>	<b>18</b>	<b>16</b>	<b>18</b>	<b>18</b>
<i>Timing / Use of allotted time</i>	5	4	5	5	5	3	5	5
<i>Presentation of courses</i>	10	8	8	8	8	8	8	8
<i>Portion size &amp; balance / layout of plate</i>	5	5	5	5	5	5	5	5
<b>Chef's palate - starter</b>	<b>20</b>	<b>18</b>	<b>19</b>	<b>20</b>	<b>20</b>	<b>19</b>	<b>19</b>	<b>17</b>
<b>Chef's palate - main</b>	<b>20</b>	<b>17</b>	<b>18</b>	<b>15</b>	<b>15</b>	<b>17</b>	<b>19</b>	<b>19</b>
<b>Chef's palate - sweet</b>	<b>20</b>	<b>18</b>	<b>17</b>	<b>19</b>	<b>20</b>	<b>16</b>	<b>20</b>	<b>19</b>
<b>Quantity of food</b>	<b>20</b>	<b>20</b>	<b>20</b>	<b>20</b>	<b>20</b>	<b>15</b>	<b>15</b>	<b>20</b>
<b>Total</b>	<b>205</b>	<b>186</b>	<b>186</b>	<b>187</b>	<b>187</b>	<b>175</b>	<b>187</b>	<b>189</b>
<b>Position:</b>		<b>3</b>	<b>3</b>	<b>2</b>	<b>2</b>	<b>4</b>	<b>2</b>	<b>1</b>