PRACTICAL AND CONTEMPORARY PATISSERIE - SKILL-BASED
[CATEGORIES P/3-5]

COMPETITOR: TEAM

SHOW: Fort Lee Culinary Competition DATE:

MENU/ITEM: _____

ORGANIZATION: (10 POINTS)

SANITATION/WORK HABITS (0-5) _____

UTILIZATION OF ALLOTED TIME (0-5) _____

COMMENTS:

PRESENTATION (10 POINTS)

OVERALL IMPACT OF DISPLAY (0-5) _____

ORIGINALITY (0-5) _____

COMMENTS:

WORKMANSHIP (20 POINTS)

USE OF VARIOUS TECHNIQUES (0-5) _____

UNIFORMITY (0-5) _____

EXACTNESS OF SKILLS DISPLAYED (0-5) _____

KNOWLEDGE OF SKILLS DISPLAYED (0-5)

TOTAL SCORE (0-40 POINTS) = _____

COMMENTS:

Judges Guideline for Standards	
36-40	Pts. – Gold
32-35.99	Pts. – Silver
28-31.99	Pts. – Bronze

JUDGES SIGNATURE: _____

PRINTED NAME: _____