

Standards and Assessment Guide

Cooking

Introduction

Welcome to the Standards and Assessment Guide (SAG), a comprehensive resource designed to support excellence in assessment practices for all skills competitions hosted at the WorldSkills Competition. A key component of the SAG is the commitment to continuous improvement through ongoing review, ensuring that these guides consistently reflect the latest industry innovations and high standards of assessment in an open and transparent manner.

Purpose

The primary purpose of this guide is to provide a structured framework for the consistent and fair assessment of each skill competition. It aims to ensure that all assessments are conducted with a high degree of accuracy, reliability, validity, and reflect global industry standards. By adhering to these guidelines, assessors can maintain the integrity of the competition and uphold the high standards associated with WorldSkills.

Note: this guide is not a replacement for the Marking Scheme and should only be used as a reference when required during the assessment process. Competitors are not allowed to have a copy of this SAG in the workshop in either digital or paper form.

Scope

This document covers general assessment practices applicable to a diverse range of industry sectors including:

- Manufacturing and Engineering Technology
- Information and Communication Technology
- Construction and Building Technology
- Transportation and Logistics
- Social and Personal Services
- Creative Arts and Fashion

Each skill competition has its unique requirements and benchmarks, which are detailed within sections of this guide. The consistency of assessment across each skill is the overarching principle, ensuring a unified approach to evaluating Competitor performance to the highest standards.

Key Components

The guide is structured into several key components, each addressing critical aspects of the assessment process:

Assessment Principles and Objectives

- Emphasis on fairness, transparency, and objectivity in assessments.
- Alignment with global industry standards and best practices.

Assessment Methods and Tools

- Description of various assessment methods in Measurement and Judgement.
- Guidance on the application of appropriate assessment tools and equipment (if applicable).

Criteria and Benchmarks

- Examples of assessment criteria and aspects for each skill, outlining the expected competencies and performance standards.
- Benchmarks for different levels of proficiency i.e. Judgement award range 0, 1, 2, 3 or Yes/No criteria alongside clear measurable descriptors.

Expert assessment requirements

- Completion of the Access Programme.
- Approved Curriculum Vitae (CV).
- Reaching **100%** Expert preparedness.
- Full participation of online and in-person Mandatory Assessment Training (MAT).
- Completion of practical assessment testing at the Competition.

Quality Assurance and Improvement

- Monitoring and evaluation: Ensuring assessments are carried out correctly and produce reliable results.
- Continuous improvement: Using feedback from Experts and Skill Competition Managers to enhance future assessments.
- Periodic review: Regularly updating processes to reflect current industry and WorldSkills standards.

Implementation

For effective implementation, this guide should be used for guidance purposes only and in parallel with the Technical Description for each skill. Experts are encouraged to familiarize themselves thoroughly with both the general guidelines and the particular requirements of their respective skill areas. Collaborative efforts between the Skill Management Team, Experts, and Competitors are vital for achieving the ultimate goal of global skills development.

Conclusion

The Standards and Assessment Guide embodies the commitment of the WorldSkills movement to nurturing talent and promoting the highest standards of vocational education and training worldwide. By providing clear and comprehensive guidance, we aim to empower Experts to conduct marking and assessment practices that are not only rigorous and equitable but also inspiring and transformative for all participants.

Thank you for your dedication to upholding these standards and contributing to the success of the WorldSkills Competition. Together, we can continue to champion skills excellence and celebrate the achievements of talented individuals from around the globe.

Skill 34 – Cooking

General assessment practice

The structure and flow of the overall assessment process is important in order to maintain the best practice for judgement and measurement marking.

A. Overview of the Expert teams

There are various Expert teams involved in the Competition assessment process:

1. Pre-Assessment teams

There are **Pre-Assessment Teams** required to verify the Competitor knife rolls (no toolboxes allowed), ingredient boxes, communal ingredients, workstation equipment, communal equipment, sous vide calibration, measurement marking thermometer and scale calibration, as well as the verification of the facilities within the kitchen workstations (including electrical supply, hot and cold-water supply, drainage, refrigeration temperatures, scales calibration, clocks etc). These checks will be completed and verified before assessment begins.

2. Assessment teams

There are two areas of assessment marking in cooking: Process assessment marking and End-product assessment marking.

There are **Process marking teams** and **End-product marking teams**, as well as many support teams which support these two areas of assessment.

3. Support teams

These include the **Kitchen Setup and Clock Verification team**, the **Student Washup Supervision team**, the **Trolley Photo Recording team**, the **Competitor Trolley Pickup team**, the **Waste Collection team**, the **Kitchen Clean Down Verification team**, the **Plate Collection team** ready for customers in Restaurant Service), the **Ingredient Box Storage team**, and the **Mobile Cell Phone Collection team**.

All these teams are required to enable the smooth running of the WorldSkills Competition experience and are managed by the SMT (Skill Management Team) which consists of the SCM, CE and four (4) Expert Leads (ELs).

The CE and four (4) Expert leads are responsible for supervising the assessment teams. One (1) EL supervises the Judgement Marking in the Tasting Room. One (1) EL supervises the Measurement Marking area. One (1) EL supervises the Hot and Cold Modules. One (1) EL supervises the remaining modules.

There are also a number of Experts with Special Responsibilities (ESRs) responsible for each module skill area - dealing with the administrative (paperwork, cleaning helpers, Interpreters) and operational (equipment, facility, ingredient) requirements, which any issues should then be reported to the SMT. There are also two (2) Experts with Special

Responsibilities (ESRs) responsible for the interface between the Cooking and Restaurant Service Workshops, for the smooth flow of finished dishes from the Competition area to the Restaurant Service. There are also ESRs specifically responsible for Food Safety, Health and Safety, and First Aid.

B. Pre-Competition setup standards

Stand construction

• Front wall

- The Competitor Workstation partitioning along the front external side of the Competition area, facing the public viewing aisle, should comprise of a low-set wall (not more than 100cm high). The Experts view into the kitchen should not be obstructed by a high panel wall.
- The kitchen workspace should be visible to the Experts and public all along the corridor where the Expert Teams walk whilst assessing.

• Side walls

- The Competitor Workstation partitioning along the **side** walls, facing other Competitors, should comprise of a **low-set wall** (not more than **150cm** high). The Experts view into the kitchen should not be obstructed by a high panel wall.



• Expert walkway

- The Experts may not enter any Competitor workstation, other than the two (2) groups of two (2) Experts who are required to take brief photographic evidence of the fridge, or else only if the Experts are specifically invited by the Competitor into their workspace for assistance if they have a problem, in particular a safety issue.
- Therefore, the external walkway corridor and the internal corridor should allow for maximum opportunity for Experts to view directly into the Competitor workstation.
- The external walkway corridor should be unobstructed with only a small Display Table in at the back of each Workstation for finished plates for Skill34 plate judging.
- The viewing public should be retained beyond the external fence/barrier at the edge of the external walkway.
- The internal walkway corridor should also be unobstructed for Experts to use for assessing. The Measurement Area however is exclusively reserved during service for the Measuring Teams only.



CCTV Monitoring and Moderation Practice

• CCTV

- Each Competitor Workstation is assigned a dedicated CCTV camera, which should also overlap with Competitor workstations on each side, as well as any shared Competitor work areas.
- There are also cameras in the Tasting Room and along the corners of each corridor.
- All Competitors and Experts are monitored. Should clarity or moderation be required on whether something was or wasn't done by the Competitor, or concern about whether the task was finished on time, the CCTV system can be accessed by the SMT to view and make a moderation decision.

Any deviant behaviour on the part of the Experts is also held as evidence on the CCTV system should any allegations of impropriety be raised in the dispute resolution process.



C. Pre-assessment teams

C-3

The pre-assessment teams are required to verify on C-3:

- Measurement instruments (thermometer, clock, and scale) calibration
- Verification of the facilities within the kitchen workstations (including electrical supply, hot and cold-water supply and pressure, drainage, lighting etc).
- Workstation equipment (including refrigeration temperatures, electrical equipment, and quantity and working condition of all equipment)
- Communal equipment (including electrical equipment, quantity and working condition of all equipment)
- Communal sous vide calibration

C-2

The pre-assessment teams are required to verify on C-2:

- The Competitor knife roll check

C-1

The pre-assessment teams verifications are required on C-1:

- The ingredient boxes (quantity and quality check)
- Communal ingredients (quantity and quality check)
- Workstation equipment (scale calibrations, refrigeration temperatures, equipment list quantity and working condition check)
- Communal equipment (refrigeration temperatures, equipment list quantity and working condition check)
- Kitchen workstation facilities briefly rechecked (electrical supply, hot and cold-water supply, drainage, lighting etc).
- Each team will have a sign off sheet that must be delivered to the SCM when signed and completed for verification

Measuring instruments calibration

- **Clocks**

All clocks need to be checked and set daily to a synchronized uniform time.

The clock in the Expert Room is taken to be the **Master clock** and all times are called out on the PA system from this clock.

Every day, the Expert team responsible for Timing Measurement must re-check the calibration of all clocks each morning.



- **A clock/time calibration sign off sheet: must be delivered to the SCM when signed and completed for verification**

- **Scales**

All scales need to be checked for calibration.

At **C-3**, the Expert Team responsible for Weight Measurement must check **two (2) predetermined weights** on **all Competitor and Expert scales**. It is suggested that these two (2) predetermined weights include a weight in the range of 30-50g, and a weight in the range of 200-300g.

Any scale which shows more than 10% variation must be replaced by the WM.

Every day, the Expert Team responsible for Weight Measurement must re-check the calibration of the **Expert scale** against at least two (2) other scales each morning and complete the **Weighing calibration check sheet**.



- **A scale calibration sign off sheet: must be delivered to the SCM when signed and completed for verification**

• Thermometers

All IR thermometers need to be checked for calibration.

At **C-3**, the Expert Team responsible for Temperature Measurement must check all the IR thermometers, both in the **hot and the cold range**.

A plate should be placed in a fridge for 15 minutes and then measured by all the IR thermometers, one at a time directly after each other.

A plate should also be placed in an oven for 5 minutes and then measured by all the IR thermometers, one at a time directly after each other.

Any IR thermometers which show more than 10% variation must be replaced by the WM.



Every day, the Expert Team responsible for Temperature Measurement must re-check the calibration of the **Expert IR thermometers** each morning and complete the **Temperature calibration check sheet**.

- **A temperature calibration sign off sheet: must be delivered to the SCM when signed and completed for verification**

Workstation facility verification

• Electrical Supply

All electrical sockets need to be tested and recorded as working. It is recommended to use a portable plug-in light.

All electrical sockets in each workstation need to be fully energized, together with the fridge, water boiler, induction hobs and oven switched on and working, to check that there is sufficient power available for the total draw per workstation.

All workstations should be switched on together to check the main breakers are able to maintain the required electric load.



- **A workstation sign off sheet: must be delivered to the SCM when signed and completed for verification**

- **Hot and Cold-Water Supply**

Both the hot and cold-water supply need to be opened and tested to check it is working, and that there are no leaks.

The pressure also needs to be tested, to check that sufficient flow is provided when open.

The hot water supply needs to be checked that sufficient hot water can fill and refill a sink continuously maintaining enough hot water in the sink for washing.

- **Drainage**

The drainage needs to be checked in each workstation, to check that the water empties quick enough and is not blocked, and that there are no leaks.

The drainage also needs to be tested with all workstation sinks being emptied together simultaneously, to check that the pipes can sufficiently carry all the drained water, and that there is no overflow or leakage.

- **Lighting**

The lighting needs to be checked in each workstation, to check that there is sufficient light for visibility on each counter.



- **A water drainage and lighting sign off sheet: must be delivered to the SCM when signed and completed for verification.**

Workstation and communal equipment verification

• Workstation Equipment

All clocks need to be checked on C-3 and set daily to a synchronized uniform time.

The fridge temperatures need to be checked on C-3 using an IR Thermometer to verify that the temperature of the fridge is between 0°C and 5°C.

The scale calibrations need to be checked on C-3.

The oven needs to be checked that it is working and heating up.

The induction hobs all need to be checked that they are working and heating up.

All the pots and pans need to be checked that they are induction compatible.

All electrical equipment needs to be plugged in and checked that it is working on C-3.

All other equipment needs to be verified against the list equipment – checking both the quantities as per the list, as well as the working condition of the equipment.

These checks need to be verified again on C-1 to check all is in place for C1.



• Communal Equipment

All electrical equipment needs to be plugged in and checked that it is working on C-3.

All other equipment needs to be verified against the list equipment – checking both the quantities as per the list, as well as the working condition of the equipment.

This needs to be verified briefly again on C-1 to check all is in place for C1.

- **A communal equipment sign off sheet: must be delivered to the SCM when signed and completed for verification**



Sous-vide calibration

Each sous vide station needs to be checked and calibrated to a range of five (5) different temperatures, as follows: 45°C, 52°C, 65°C, 85°C, and 96°C

The temperatures need to be checked that they are correct.

The temperatures need to be in the correct ascending order of temperatures from left to right.

- **A sous-vide calibration sign off sheet: must be delivered to the SCM when signed and completed for verification**



Competitor knife roll check

All Competitor toolboxes need to be checked by an Expert team on C-2.

These knife rolls/set are then stored in the tasting jury room and released to the Competitors at the beginning of each day and returned after completing a module each day.

ALL Competitors may bring ONLY one knife roll/set containing the following:

1 × Sharpening steel, 1 × Chef's carving fork, 1 × Small vegetable peeler, 1 × Paring knife, 1 × Large, French cook's knife **or** Chinese chef's knife, 1 × Medium cook's knife, 1 × Serrated edge knife, 30 cm, 1 × Turning knife, 1 × Microplane, 1 × Large palette knife (step palette may be used), 1 × Small palette knife, 1 × Boning knife, 1 × Flexible fish filleting knife, 1 × Serrated edge utility knife, 11 cm, 1 × Parisienne spoon, 1 × Small Parisienne spoon, 1 × Zester, 1 × Channel knife, 2 × Tweezers, one for Plating and or Fish Tweezers, 1 × Small slotted collecting spoon, 2 × 50 ml syringes (no needles), 1 × Quenelle spoon

Knife sets/rolls will be inspected on C-2. They will be registered, logged, and stored until the Competition begins. Any additional small equipment not specified will be removed from the set and returned to the compatriot Expert. **Due care should be taken when preparing the knife roll/set, as no additional knives can be added after C-2.**

All other small equipment (e.g. moulds, trays, silicone paper, forms, cloths, non-stick sprays, acetate plastic, metal rings) will be provided for Competitors by the Competition Organizer and will be available for viewing on C-2.

The Infrastructure List will provide all other equipment needed to complete the Test Project such as recyclable tasting spoons, micro scales, scales and measuring cups and spoons, spice grinders, peppermills, silicone molds and will be available for Competitors to use.

- **A Competitor knife roll/set sign off sheet: must be delivered to the SCM by the ESR when signed and completed for verification**

Ingredient Boxes Check

All ingredient boxes will be checked against the ingredient black box list to verify that all the ingredients required are included, and all are included in the correct quantities listed.

The Expert team also needs to check the quality and condition of the ingredients in the boxes.

- **An ingredient box sign off sheet: must be delivered to the SCM by the ESR when signed and completed for verification**



Communal Ingredients Check

All communal ingredients need to be checked against the ingredient black box list to verify that all these ingredients are included as listed.

The Expert team also needs to check the quality and condition of the communal ingredients.

Everyday, fresh herbs are put out, and the quality of these need to be continually checked.

- **A communal ingredients/sign off sheet: must be delivered to the SCM by the ESR when signed and completed for verification**



D. Assessment Teams

Measurement Marking

Measurement is used to assess accuracy, precision, and other performance that can be measured objectively. It is used where ambiguity must be avoided.

The total marks allocated to measurement marking may vary from competition to competition depending on the Test Project.

Judgement Marking

Judgement is used to assess the quality of performance about which there may be small differences of view when applying the external benchmarks.

Discussion between the Expert group before scoring, is not be allowed, therefore judges must determine their marks in private

The assessment group comprises three (3) Experts plus one (1) Expert who acts as the supervisor. The supervising Expert will replace an Expert in the marking group to prevent compatriot marking. The difference of the three Experts' scores may not exceed 1. If this is the situation the Experts must re-score until there is a maximum difference of 1. As long as the three Experts judge within 1, the result can be entered into the CIS.

Process Assessment Marking Teams

The Competitor is assessed by both measurement and judgement marking teams during the Competition, and various Process assessment teams are set in place:

Expert Teams required for **Process** assessment marking include:

- | | |
|--|---|
| • Personal Hygiene and Appearance Team | [WSOS 2 – Customer service and communications] |
| • Workstation Hygiene and Cleanliness Team | [WSOS 3 – Food hygiene and health, safety, and environment] |
| • Fridge Hygiene and Cleanliness Team | [WSOS 3 – Food hygiene and health, safety, and environment] |
| • Food Safety and Wastage Team | [WSOS 3 – Food hygiene and health, safety, and environment,
WSOS 8 – Food purchase, storage, costing, and control] |
| • Workstation Safety Team | [WSOS 3 – Food hygiene and health, safety, and environment] |
| • Work Organization and Storage Team | [WSOS 1 – Work Organization and Management
WSOS 8 – Food purchase, storage, costing, and control] |
| • Kitchen Preparation Skills Team | [WSOS 5 – Preparation of ingredients] |
| • Kitchen Production Cooking Methods and Skills Team | [WSOS 6 – Food production and application of cooking methods] |
| • Kitchen Presentation Service Timings and Requirements Team | [WSOS 4 – Ingredients and menu development,
WSOS 2 – Customer service and communications] |
| • Blind Marking Presentation and Tasting Team | [WSOS 7 – Presentation of dishes] |
| • Skills Test Team | [WSOS 5 – Preparation of ingredients,
WSOS 7 – Presentation of dishes] |

End-product assessment marking teams

Both measurement and judgement Expert Teams are required for **End-product** assessment marking, and include:

- At the Competitor Workstation:
 - Trolley Photo Recording Team
 - Trolley Pickup Team
 - Measurement Team (Timing)
- At the Measurement Marking area:
 - Measurement Photo Recording Team
 - Measurement Team (Temperatures)
 - Measurement Team (Plate/Portion count, Plate Replication, Clean plates – spills, fingerprints)
 - Measurement Team (Volumes, Dimensions, Weights)
 - Measurement Team (Dish meets TP criteria and use of compulsory ingredients)
 - Measurement Team (Dish meets Menu Description)
- In the Marking Room:
 - Judgement Team (Presentation and Flavour)

Assessment marking workflow

- **Plate pickup and timing at the Competitor workstation**

Each Competitor has a trolley placed at the entrance to each workstation.

When the Competitor is ready to serve, they must place all their finished plates onto the trolley.

When the Competitor is ready for pickup, they must raise their hands to indicate to the Expert team that they are finished.

The Expert team responsible for recording the time measurement must record the time finished.



The Expert team responsible for recording trolley pictures, must then take photographs of the plates on the trolley before the cloches are applied. This is to maintain a record of the condition of the plates prior to them being moved on the trolley from the Competitor workstation to the judging staging area.

The Expert team responsible for trolley pickup then moves the trolleys from the Competitor workstation area to the measuring and judging staging area.

The plates are then marshalled from the measuring and judging staging area on to the Measurement Area racks along the internal corridor outside the Tasting Room.



- **Plate measuring in the Measurement Marking Area**

Recording the temperatures is the first immediate task done by the Measurement team. This is done using the plates covered with the cloches.

The temperature of the plate is taken, as well as the temperature of any item required as per the TP criteria.

Then the Measurement team records the plate/portion count, plate replication and checks for any spills or fingerprints on the plates.

Once this is completed, one (1) plate covered with their cloches are moved into the Tasting Room for plate judging.

The Measurement team then records any volumes, dimensions and/or weights required by the TP criteria.

Another Measurement team verifies that the dish meets TP criteria, confirms use of compulsory ingredients) and verifies that the Dish meets the Menu Description.

When the measurement process is completed, the second visual referencing/moderation plate is returned to the Competitor workstation to be placed on the display table for general public viewing.



- **Plate judging in the Blind Tasting Jury Room**

The one (1) plate and accompanying sauce boat are placed with their corresponding plate number/letter on the racking in the Tasting Room.

One (1) plate is used for tasting, and visual referencing and moderation purposes.

The plate is photographed together in the Tasting Room to record the evidence by way of a digital photo using the tablet.

The External Blind Tasting Judges are managed by the CE who records the judgement decisions.



E. Procedures for Measurement Marking

These are the procedures required to be followed for measurement marking teams.

Measuring weights

- **Requirements for Expert teams measuring weights**
 - Calibrated scale
 - Tinfoil or plastic clingwrap
 - Damp cloth and bucket/container with water for cleaning the cloth
 - Paper wipes or paper towel
 - Gloves
 - Tablet with camera
 - Paper-based recording instrument (printed excel table) and Pen
- **Procedure for Expert teams measuring weights**

Weight measurements are assessed on the elements from a plate as per the TP. This usually means either a minimum or a maximum weight in grams (g) is required (e.g. the protein on the plate must weigh a minimum of 100g).

The four (4) person marking team making the assessment includes: an Expert to weigh the item, an Expert to record the weight on the paper-based marking instrument and an Expert to record the evidence by way of a digital photo using the tablet. The fourth Expert can help marshal the plates to and from the scale.

The scale must be lined only on the top with either a piece of tin foil or plastic cling wrap. Do not wrap the entire scale as this will result in erroneous readings. The scale must be reset to 'zero' or 'tare', once the lining has been applied. This must be confirmed by all members of the team.

The Expert weighing the item must wear gloves.

The Expert must lift the item onto the scale set to 'zero', and the new weight must be verified by all members of the team. One (1) Expert must record the weight onto the paper-based marking instrument, and the other Expert must take a photo of the plate.

The Expert weighing the item must hold the plate in such a way that the photo clearly displays the plate with the sticker of the Competitor letter or number, the item being weighed, and the weight displayed by the scale.

The Expert taking the photo must confirm that the photo has been taken, and the Expert recording the weight on the paper-based marking instrument must confirm that they have recorded the correct weight against the correct Competitor number/letter. Only then may the item be removed from the scale and returned to the plate.

The foil or plastic clingwrap lining must then be wiped clean – using either the damp cloth, the paper wipes, or a combination thereof. The scale display should be checked to confirm the reading returns to zero, ready for the next Competitor. Should the foil or plastic lining become extremely soiled, it needs to be replaced.



Measuring volumes

• Requirements for Expert teams measuring volumes

- Calibrated ruler or wooden “dip” stick
- Measuring jug
- Damp cloth and bucket/container with water for cleaning the cloth
- Paper wipes or paper towel
- Gloves (optional)
- Tablet with camera
- Paper-based recording instrument (printed excel table) and pen

• Procedure for Expert teams measuring volumes

Volume measurements are assessed as per the TP. This usually means that either a minimum or a maximum volume in millilitres (ml) is required (e.g. the sauce boat or soup bowl must contain a minimum of 200ml).

The four (4) person marking team making the assessment includes: an Expert to measure the item, an Expert to record the result on the paper-based marking instrument and an Expert to record the evidence by way of a digital photograph. The fourth Expert can help marshal the plates to and from the measurer.

The crockery must be randomly sample tested to ensure all deliver the same result when using a set volume of water from a measuring jug. Once this is established, a sample needs to be marked, and either a ruler or a wooden dip stick needs to be calibrated to the required volume. This must be confirmed by all members of the team.

The Expert measuring the item may wear gloves but doesn't have to.

The Expert must place the dip stick or ruler against the surface of the item being measured. The result must be verified by all members of the team. One (1) Expert must record the result onto the paper-based marking instrument, and the other Expert must take a photo to record the evidence.

The Expert measuring the item must position the plate/bowl/boat in such a way that the photo clearly displays the sticker of the Competitor letter or number and the result of the measurement as per the dip stick/ruler.

The Expert taking the photo must confirm that the photo has been taken, and the Expert recording the result on the paper-based marking instrument must confirm that they have recorded the correct result against the correct Competitor number/letter.

The dip stick or ruler must then be wiped clean – using either the damp cloth, the paper wipes, or a combination thereof.



Measuring temperatures

- **Requirements for Expert teams measuring temperatures**
 - Calibrated IR thermometer
 - Gloves
 - Tablet with camera
 - Paper-based recording instrument (printed excel table) and pen
- **Procedure for Expert teams measuring temperatures**

Temperature measurements are assessed as per the TP. This usually means that two temperatures are recorded – the plate temperature, and the food item temperature.

The temperature of the plate usually has to be above 30°C to indicate that the plates were heated for hot service, or below 15°C to indicate that the plates were chilled for cold service) – given an ambient room temperature of around 21°C.

The temperature of the food item as per the TP is that either a minimum or a maximum temperature in degrees Celsius (°C) is required (e.g. the main protein item must be served hot at a minimum temperature of 50°C).

The four (4) person marking team making the assessment includes: an Expert to measure the item, an Expert to record the temperature on the paper-based marking instrument and an Expert to record the evidence by way of a digital photograph. The fourth Expert can help marshal the plates to and from the measurer.

The crockery must be randomly sample tested to ensure all deliver the same result when heated in an oven and chilled in a fridge. Temperature readings should be taken 5 minutes, 8 minutes and 10 minutes after removing from the oven/fridge to check the validity of the temperatures. This must be confirmed by all members of the team.

The Expert measuring the item must wear gloves, in case they touch the plates. The Expert must hold the IR Thermometer approximately 30cm (1 standard ruler length) above the plate and must shine the IR beam directly on to the surface of the plate or on the item being measured, depending on which is being measured. The result must be verified by all members of the team. One (1) Expert must record the temperature reading onto the paper-based marking instrument, and the other Expert must take a photo.

The Expert measuring the item must position the plate/bowl in such a way that the photo clearly displays the sticker of the Competitor letter or number, the placement of the IR beam (either on the item or on the plate) and the temperature reading taken on the thermometer. The photo of the beam for plate temperature measurement must show the beam displayed directly on the plate, and not on any sauce or on food item on the plate.

The Expert taking the photo must confirm that the photo has been taken, and the Expert recording the temperature on the paper-based marking instrument must confirm that they have recorded the correct temperature against the correct Competitor number/letter.



Measuring dimensions

- **Requirements for Expert teams measuring dimensions**

- Knifeskills template
- Gloves
- Tablet with camera
- Paper-based recording instrument (printed excel table) and pen

- **Procedure for Expert teams measuring dimensions**

Dimension measurements are assessed as per the TP. This usually means that both uniformity and a minimum and a maximum size in millimetres (mm) is required (e.g. Julienne cuts must be between 3mm and 5mm wide and high as well as between 5cm and 7cm long. Regardless of the size of cut chosen, all cuts need to be similarly uniform in shape and size).

The four (4) person marking team making the assessment includes: an Expert to measure the item, an Expert to record the results on the paper-based marking instrument and an Expert to record the evidence by way of a digital photograph. The fourth expert can help marshal.

The Expert measuring the items must wear gloves, as they touch the items.

The Expert when measuring size, must place randomly selected samples on the template to verify that they meet the minimum and maximum size.

The Expert when measuring uniformity, must place the samples alongside each other, and compare the samples for uniformity. Sometimes length is best tested with all the samples placed alongside a straight edge such as using the bottom of a page or a pen or ruler. Uniformity needs to be tested not only for uniform length, but also for uniform width and height.

The result must be verified by all members of the team. One (1) Expert must record the results onto the paper-based marking instrument, and the other Expert must take a photo.

The Expert measuring the item must position it in such a way that the photo clearly displays the sticker of the Competitor letter or number and the result of the samples placed on the template.

The Expert taking the photo must confirm that the photo has been taken, and the Expert recording the results on the paper-based marking instrument must confirm that they have recorded the correct results against the correct Competitor number/letter.

Measuring waste

• Requirements for Expert teams measuring waste

- Two colour bins with bin bags (preferably clear)
- Gloves
- Tablet with camera
- Paper-based recording instrument (printed excel table) and pen

• Procedure for Expert teams measuring waste

Waste measurements are assessed on the contents of the dual colour bins as per the TP. One (1) bin is used for **compostable** (food and paper) waste only. The other bin is for **non-compostables** (cloth, plastic, glass and metal) waste only. The bags are first checked to see that there has been no cross-contamination – that the **compostable bag contains only food and paper** - no cloths, plastic, glass or metal; and the **non-compostable bag contains no food or paper waste**. If any bag contains an item it shouldn't contain, a fault is recorded per bag. The Expert inspecting the bags must wear gloves.

The two (2) bags are then weighed in grams (g) and the weights are recorded.

The four (4) person marking team making the assessment includes: two (2) Experts to open the bag and marshal the ingredients, an Expert to record any infractions on the paper-based marking instrument and an Expert to record the evidence by way of a digital photo using the tablet. The photo must clearly display the bag with the sticker of the Competitor letter or number and the infractions recorded.

The Expert taking the photo must confirm that the photo has been taken, and the Expert recording infractions must confirm that they have recorded the correctly against the correct Competitor number/letter. Only then may the bag be removed from the scale.

- Waste will be visually inspected for:
 - Food products that the assessment team are in agreement that Competitors would be expected to appreciate their value in repurposing to other uses in a real-world food service operation.
 - Crossing/mixing of organic waste and non-organic materials
 - Tools, utensils, containers, that should be reused instead of discarded.
- Burned Food - Since burnt food is evaluated by a separate assessment team, burned items are **not** to be evaluated as waste by this team, only that it is disposed of in the appropriate container.
- In the event that a Competitor drops raw items onto the floor that then become unusable from a food safety perspective, the Lead from the organization and workflow management team will inform the Waste Management team of such. To avoid being penalized twice, those items are **not** to be evaluated as waste by this team, only that it is disposed of in the appropriate container.



Measuring acceptable fridge storage

• Requirements for Expert teams measuring acceptable fridge storage

- Tablet with camera
- Paper-based recording instrument (printed excel table) and pen

• Procedure for Expert teams measuring acceptable fridge storage

Fridge storage assessments are taken on the contents of the Competitor's workstation fridge.

The preferred storage procedure is as follows:

- 1st top shelf – desserts, prepared salad and raw RTE (Ready to Eat) food
- 2nd shelf – prepared/cooked (vegetables, meat and seafood) RTE food
- 3rd shelf – dairy and cheese
- 4th shelf – raw fruit and vegetables
- 5th bottom shelf – raw meat and seafood (stored separately from each other)

If the number of shelves in the fridge do not permit this permutation, then at a minimum the first 4 shelves can be combined, but the **bottom shelf must always be kept for raw meat and seafood only**.

All foods must be stored in trays/containers/bowls/bags. If stored in a tray/container/bowl it must be covered with plastic/foil or have a lid. No items are allowed to be loosely stored directly on the fridge shelves outside of a tray, container or bag. All cartons, boxes and bottles may be stored directly on the shelf.

All trays/containers/bags must be clearly labelled with 3 pieces of information:

1. The Competitor's name or **country code**
2. The **date**
3. The **name of the item** stored (a tray may be labelled 'raw veg' and contain various unprepared veg)

If an item is stored unwrapped loose or directly on a shelf, a fault is recorded. An unwrapped item includes a badly wrapped or partially wrapped item.

If there is an unlabelled container, a fault is recorded.

If raw meat or seafood is stored anywhere but on the bottom shelf, a fault is recorded.



The four (4) person marking team making the assessment includes: an Expert to open the door of the fridge, and an Expert to record the evidence by way of a digital photo using the tablet. A third Expert records the time stamp and faults on the paper-based marking instrument.

Only two (2) Experts may briefly, and non-invasively, enter the Competitor workstation area to record the evidence. The first photograph is taken with the fridge door closed to record the Competitor Number/Station ID. Then while the one (1) Expert keeps the fridge door open, the other Expert takes photos of the fridge shelves.

The four (4) Experts standing outside the Competitor workstation area then examine the pictures and make a decision on the number of faults recorded.

Judging of fridges should be taken 1 hour into the Competition and a second fridge inspection should take place 15 minutes after service is completed.

Measuring timing

• Requirements for Expert teams measuring timing

- Clocks in each workstation and the master clock in the Expert Room
- PA system
- Bell
- Whistle
- Tablet with camera
- Paper-based recording instrument (printed excel table) and pen

• Procedure for Expert teams measuring timing

Times are announced on the PA system every hour into the module, with interpretation by the Interpreters.

Times are announced 30 minutes and 10 minutes before the service window opens, with interpretation by the Interpreters.

At service time, the window of service is opened with an announcement on the PA system and by the ringing of a bell.

At the end of service time, the window of service is closed with an announcement on the PA system and by the ringing of a bell. This begins the 5-minute grace period of penalized timing, but where the plate will still be accepted to the Tasting Room.

The time is taken from the first announcement and ringing of the bell, although the announcement and ringing may be repeated.

The four (4) person marking team making the assessment includes: two (2) pairs of Experts on either side of the Competition area to record the evidence of the clock by way of a digital photo using the tablet. The teams need to identify which workstations are still to serve and stand in an appropriate position capable of observing the Competitor and their trolley in relation to the announcement on the PA and ringing of the bell, in order to make a determination is the Competitor had or had not served in time.

After the 5-minute grace period, an announcement is made on the PA system and a whistle is blown.

No plates served after this time will be accepted to the Tasting Room, but they will be able to be measured by the measurement marking teams.

Plates served after this time are marked with a coloured sticker to show non-conformance with timing and will not be allowed into the Tasting Room.

The Expert team then meets to confirm and record the time stamp and faults on the paper-based marking instrument of those Competitors penalized for entering the grace period, and those Competitors who failed to finish on time and are not accepted to the Tasting Room.

Should there be any doubt with regards to the accuracy of timing, clarity on the matter can be referred to the SMT to be determined by reviewing the CCTV footage.



F. Procedures for Judgement Marking

This consists of two (2) categories of judgements – those made on the end-products produced, and the other on the processes undertaken to produce the end-products.

Process Judgements

Aspect	Points	Descriptor	Supporting photo
Organization skills - planning, co-ordination and prioritization of tasks, overall workflow	3	<u>Excellent/Very good</u> workflow, planning, coordination and prioritization of tasks, evident by <u>very good timing</u> of service delivery. Constant monitoring evident. <u>Nothing burnt or overcooked</u>. No rushing and everything coming out like clockwork. <u>Looking relaxed</u>, and not rushed, with a sense of being in control. All the tasks completed <u>ahead of time</u>, with some <u>time to spare</u>.	
	2	<u>Mostly good</u> workflow, planning, coordination and prioritization of tasks, evident by <u>mostly good timing</u> of service delivery. Constant monitoring evident. <u>Nothing burnt but some items may be overcooked</u>. No rushing or disorganization. Sense of care taken and of <u>being in control</u>. <u>Most, but not all</u> the tasks completed <u>on time</u>.	
	1	<u>Fairly on time</u> with presentation/service delivery. <u>Fairly good</u> workflow and planning evident and attempts to keep to the timing. Some monitoring evident but <u>may have burnt /overcooked something</u>. <u>Some rushing or brief disorganization</u>. Sense of care taken and of being in control. <u>Many, but not all</u> the tasks, completed <u>on time</u>. Usable items, such as proteins, dropped on floor which then cannot be safely used for service.	
	0	<u>Late</u> presentation/service delivery. <u>Poor</u> organizational skills. Little workflow or planning evident. <u>Looks overwhelmed</u> or under incredible stress. Minimal or no monitoring - <u>Items burnt and overcooked</u>. Sense of <u>panic/rushing or no care taken</u>. Only completed <u>some of the tasks on time</u>.	

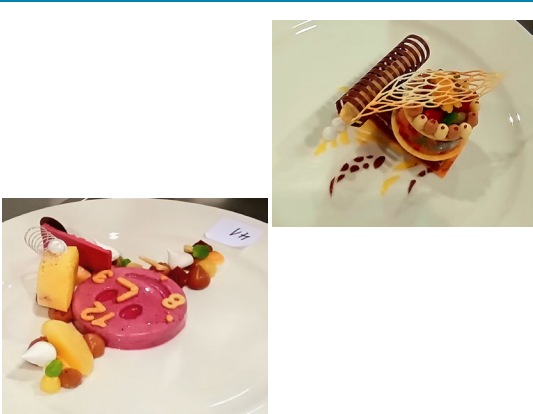
Aspect	Points	Descriptor	Supporting photo
Workstation and personnel - professional, presentable, safe and clean	3	<u>Highly</u> presentable and professional workstation area that is <u>very</u> tidy, <u>very</u> clean, <u>very</u> safe and not at all cluttered. <u>Excellent</u> Competitor presentation and appearance, friendly, professional, presentable, tidy and clean. Competitor looks relaxed, in control and enjoying themselves. Hygienic tasting procedures used. One feels safe to eat from this workstation.	
	2	Workstation visually <u>well</u> presentable, <u>mostly</u> tidy, <u>mostly</u> clean, <u>mostly</u> safe and not cluttered. Competitor <u>mostly</u> well presentable, tidy, clean and very professional. Competitor looks in control and not stressed or dishevelled. Hygienic tasting procedures used. One feels safe to eat from this workstation.	
	1	Workstation is <u>basically</u> visually presentable, <u>fairly</u> tidy, <u>fairly</u> clean and <u>fairly</u> safe. There may be some aspects not tidy or clean. There may be some clutter. Competitor <u>fairly</u> presentable, tidy, clean and professional. There may be <u>some aspects not tidy or clean</u>. The competitor looks in control but may look <u>a little stressed or a little dishevelled</u>. Hygienic tasting procedures used. One feels safe to eat from this workstation.	
	0	Workstation visually <u>not presentable</u>, very untidy or not safe. Workstation area <u>messy</u>, <u>dirty</u> and <u>cluttered</u> with a sense of confusion. <u>Poor</u> safety. Competitor <u>not presentable</u>, untidy, messy and unprofessional. The Competitor looks either <u>very stressed and dishevelled</u> or <u>too relaxed and nonchalant</u>. <u>Unhygienic</u> tasting procedures used (fingers or double-dipping with a spoon). One would not want to eat from this workstation.	

Aspect	Points	Descriptor	Supporting photo
Kitchen skills - knife skills and preparation techniques	3	<u>Excellent</u>ly fast and speedy professional preparation. <u>Very</u> accurate with <u>excellent</u> attention to detail. <u>Very</u> complex preparation techniques and technical components demonstrated, knife cuts and slicing all uniform.	
	2	Professional preparation with a <u>good</u> combination of accuracy with speed. <u>Mostly</u> accurate with <u>good</u> attention to detail. <u>Mostly</u> complex preparation techniques and technical components demonstrated, knife cuts and slicing <u>mostly</u> uniform.	
	1	Professional preparation <u>fairly</u> accurate with a degree of speed, and with <u>fair</u> attention to detail. <u>Fairly basic</u> preparation techniques and technical components demonstrated, knife cuts and slicing <u>fairly</u> uniform.	
	0	Preparation unprofessional and amateurish, <u>not accurate</u> at all and very <u>slow</u> to process, with a <u>lack of attention to detail</u>. <u>Poor</u> preparation techniques and technical components demonstrated, knife cuts and slicing <u>not uniform</u>, somewhat haphazard/messy/shoddy work.	

Aspect	Points	Descriptor	Supporting photo
Ingredient Storage – labelled, dated, clean and organized	3	<u>Excellent</u> and <u>accurate</u> labelling and dating of <u>nearly all</u> (95% of the items) raw and prepared ingredients with excellent attention to detail. Storage boxes are <u>exceptionally</u> clean and <u>exceptionally</u> well organized. Protein items are <u>all stored</u> together separately in a <u>separate box</u> from non-protein items.	
	2	<u>Mostly</u> all raw and prepared ingredients are well labelled and dated – at least over 75% of the items. Storage boxes are <u>very</u> clean and <u>mostly</u> well organized. Protein items are <u>all stored</u> together <u>separately</u> from non-protein items <u>but are in the same box</u>.	
	1	Raw and prepared ingredients are <u>fairly</u> well labelled and dated – at least over 60% of the items. Storage boxes are <u>fairly</u> clean but may not be well organized. Protein items are <u>mostly</u> stored together <u>separately</u> from non-protein items but are <u>in the same box</u>.	
	0	<u>Very little or no</u> labelling or dating of raw and prepared ingredients – less than 60% of the items. Storage boxes are messy, cluttered and dirty. Protein and non-protein items are mixed together and not kept separate.	

Aspect	Points	Descriptor	Supporting photo
End of Competition - wastage in storage box	3	<u>Excellent</u> control of wastage. Ingredients selected matched preparation requirements. <u>Hardly any</u> fresh perishable wastage at all at end of Competition. Used all fresh perishable ingredients with little left over, including local host country ingredients Only dry-goods and non-perishable stock remains.	
	2	<u>High</u> control of wastage and <u>mostly</u> no excess ingredients. <u>Minimal</u> fresh perishable wastage at end of Competition – mainly dry-goods and non-perishables for later use. Did not use all <u>local host country ingredients</u>, some remain.	
	1	<u>Fair</u> control of wastage. Ingredients were carefully used, and wastage minimized. <u>Some</u> fresh perishable wastage at end of Competition – but most can be re-used. Mainly dry-goods and non-perishables remain. Did not use many <u>local host country ingredients</u>, some remain.	
	0	<u>Poor</u> control of wastage. Excess ingredients remain, Wasteful fresh perishable excess at end of Competition. <u>Lots</u> of wastage - especially fresh perishables and many <u>local host country ingredients</u>.	

End-Product Judgements

Aspect	Points	Descriptor	Supporting photo
Presentation of the dish – visual appeal, replication, colour balance, arrangement and composition	3	Dish shows <u>exceptional</u> visual presentation, with <u>varied</u> and well-balanced colour combinations. Plates are <u>exceptionally</u> well replicated in shapes, colours and ingredients. Portion sizes are <u>exceptionally</u> well replicated. <u>Exceptionally</u> clean plating, <u>Exceptionally</u> clean slicing and display of precision of cuts and intricate techniques. Presented with some height, not too complicated to eat, some 'white space' on the plate, not too busy, correct amount of sauce, rare, cooked meats not covered by sauce, no fried element in sauce, correct cooking methods and techniques. <u>Extremely</u> visually appealing, attractive, appetizing - almost too beautiful to disturb or eat.	
	2	Dish shows <u>very good</u> visual presentation, pleasing to the eye, with varied and <u>mostly</u> well-balanced colour combinations. Plates are <u>mostly</u> well replicated in shapes, colours and ingredients. Portion sizes are <u>mostly</u> well replicated. <u>Mostly</u> clean plating, with a few small spills/splashes/marks, <u>mostly</u> clean slicing and display of precision of cuts and techniques. Presented with some height, not too complicated to eat, some 'white space', not too busy, <u>may have a few errors</u> such as lack of sauce or rare cooked meats covered by sauce, or fried elements placed in sauce, or incorrect cooking methods and techniques. <u>Very</u> visually appealing, attractive and appetizing - invokes a desire to eat the dish.	

Aspect	Points	Descriptor	Supporting photo
	1	Dish shows <u>basic</u> visual presentation, with some varied and balanced colour combinations. Plates are <u>fairly well</u> replicated in shapes, colours and ingredients. Portion sizes are <u>fairly well</u> replicated. <u>Fairly</u> clean plating and clean slicing, may be a little messy with small spills/splashes/marks, or may be a little too complicated to eat by design, or the plating technique used may be a bit dated, may lack some height, may be a little too cluttered or too busy, <u>may have a few errors</u> such as lack of sauce or rare cooked meats covered by sauce, or fried elements placed in sauce, or incorrect cooking methods and techniques used. <u>Fairly</u> visually appealing, attractive and looks appetizing - invokes a desire to try the dish.	
	0	Non attempt, or the dish is of <u>poor</u> visual presentation. Dish lacks variation of colour/no colour harmony (mainly one colour only/colourless). Plates show little or no replication in shapes, colours and ingredients. Portion sizes are not well replicated. Plating is <u>messy</u> with <u>little or no</u> clean slicing and no precision of cuts or techniques. Plate too busy, cluttered, no height, incorrect cooking methods and techniques used. <u>Many mistakes/errors</u>. <u>Not</u> visually appealing, attractive or appetizing - invokes little desire to eat, or one is even put off from eating the dish.	

Aspect	Points	Descriptor	Supporting photo
Presentation of the dish – portion and nutritional balance	3	Dish shows <u>exceptional</u> portion size and balance. All elements in <u>excellent</u> proportion to each other – e.g. protein, starch, vegetables, sauce and garnish; or for dessert a variety of items such as cake/biscuit, fruit, cream/mousse, custard, chocolate, sauce and garnish. All main elements on the plate - no items missing. There is <u>excellent</u> nutritional balance and items are cooked to a variety of cooking methods. Fried items are minimized - not greasy/soggy. Vegetables are not overcooked, and nutrition is retained.	
	2	Dish shows <u>mostly</u> good portion size and balance. All elements <u>mostly</u> in good proportion to each other (a few may be a little too big or too small) – e.g. protein, starch, vegetables, sauce and garnish, or for dessert a variety of items. All main elements on the plate - no items missing. There is <u>mostly</u> good nutritional balance and items are cooked to a variety of cooking methods. Fried items are minimized and are not greasy or soggy. Vegetables are not overcooked, and nutrition is retained.	
	1	Dish shows <u>basic</u> portion size and balance. All elements <u>fairly</u> in proportion to each other (some may be too big or too small) – e.g. protein, starch, vegetables, sauce and garnish. Most of the items are on the plate. There is <u>basic</u> nutritional balance and items are cooked to a variety of cooking methods. Fried items are not greasy or soggy. Vegetables are not overcooked, and nutrition is retained.	
	0	Non attempt or the dish shows <u>very little</u> portion size or balance. Proportions of elements are haphazard. The protein, starch or vegetable portions are too small or too large. There is no sauce or way too much. The garnish is way too large or missing. Many items are missing on the plate. There is <u>poor</u> nutritional balance as items are mainly boiled or fried and there is too much starch. Vegetables are overcooked or not present at all.	

Aspect	Points	Descriptor	Supporting photo
Flavour of the dish – taste and aroma	3	Flavour of the dish is well balanced and has <u>exceptional</u> taste. Goes well together highlighting each individual component as well as the combined dish. No over-powering, dominant, competing or off-flavours. Dish works well together as a whole. No under or over seasoning. No burnt taste. <u>Exceptionally</u> tasty. Happy to pay for the dish and would order it again.	N/A
	2	Flavour of the dish is well balanced and has <u>great</u> taste. Generally, goes well together highlighting each individual component as well as the combined dish. No over-powering, dominant, competing or off-flavours, but flavour may be slightly discordant. May have some under or over seasoning in some of the components. No burnt taste. <u>Very</u> tasty, happy to pay for the dish and would order it again.	N/A
	1	Flavour of the dish is generally balanced and tasty. May have some over-powering/dominant or under-accented/under-whelming components. May have some general under or over seasoning of the dish as a whole, but not to a point of being inedible. May have some mild background hint of burnt taste, but not to a point of being inedible. <u>Edible</u>. Would eat the dish and pay for it.	N/A
	0	Non attempt or the flavours are <u>unbalanced</u> and do not go well together, either individually or combined. There are over-powering, dominant, under-whelming, competing or off-flavours. Over-seasoned with salt or overwhelmed with a single flavouring (e.g. hot chilli, tart vinegar), or badly burnt to a point that it is not pleasant. Basically, <u>inedible</u> or tastes awful. Would not finish eating the dish or pay for it.	N/A

Aspect	Points	Descriptor	Supporting photo
Flavour of the dish – texture and doneness of all components	3	Dish indicates a <u>high</u> level of variety of textural elements on the plate. Textures are diverse and <u>highly</u> varied (hot, cold, crisp, soft, moist, dry). Textures are as per the expected cooking methods. Doneness is to the expected or prescribed degree. No items raw/undercooked or overcooked.	
	2	Dish indicates a <u>good</u> mixture of textural elements on the plate. Textures are <u>mostly</u> varied (hot, cold, crisp, soft, moist, dry). Textures are as per the expected cooking methods. Doneness is <u>mostly</u> to the expected or prescribed degree. One item may be slightly raw/undercooked or overcooked.	
	1	Dish meets a <u>basic</u> variety of textural elements on the plate. Textures are <u>fairly</u> varied (hot, cold, crisp, soft, moist, dry). Textures are as per the expected cooking methods. Doneness is <u>somewhat</u> to the expected or prescribed degree. <u>Some</u> items may be slightly raw/undercooked or overcooked.	
	0	Non attempt or the dish comprises no significant different textural elements on the plate. Textures are all the same (all soft or all crisp, all moist or all dry). Textures are not as per the expected cooking methods. Doneness is not to the expected or prescribed degree. <u>Most</u> items are raw/undercooked or overcooked to a point of being inedible.	

Aspect	Points	Descriptor	Supporting photo
Combined Harmony of the Dish - Style, Creativity, Skill and the Technical Composition of elements	3	Dish components/elements go well together, reflecting <u>exceptional</u> harmony with regards to colours, flavours and ingredients. The dish reflects the menu/what was ordered or expected on the plate. Dish shows <u>exceptional</u> creativity and style in plating and in assembling of individual and combined elements. <u>Excellent</u> consistent technical skills shown on the plate, excellent degree of difficulty - executed properly. Plate is very complex with components/elements. <u>Excellent</u> consistent attention to detail. I would happily pay more for this dish.	
	2	Dish components/elements go well together, reflecting <u>good</u> harmony with regards to colours, flavours and ingredients. The dish reflects the menu/what was ordered or expected on the plate. Dish shows <u>mostly</u> good creativity and style in plating and the assembling of individual and combined elements. <u>Mostly</u> consistent technical skills shown on the plate, good degree of difficulty - <u>mostly</u> executed properly. Plate is complex with components/elements. <u>Mostly</u> consistent attention to detail. I would happily pay for this dish	

Aspect	Points	Descriptor	Supporting photo
	1	Dish components/elements go well together, reflecting <u>basic</u> harmony with regards to colours, flavours and ingredients. The dish reflects the menu/what was ordered or expected on the plate. Dish shows some <u>basic</u> creativity and style in plating and the assembling of individual and combined elements. Some <u>basic</u> display of technical skills on the plate - but maybe the idea is not executed properly. Plate is <u>fairly basic</u> and averagely complex in construction with some elements. <u>Basic</u> attention to detail evident. I would pay for this dish.	
	0	Non attempt or the overall impression of the dish is that it does not reflect harmony with regards to colours, flavours or ingredients. The dish does not reflect the menu/what was ordered or expected on the plate. Dish does not show much creativity or style in plating and the assembling of individual and combined elements. Very little display of technical skills on the plate, work is messy and erratic. Plate is very basic and not at all complex in construction. Attention to detail is lacking. Something is lacking from the plate. I would not pay for this dish.	

G. Support Teams

These include the **Kitchen Setup and Clock Verification team**, the **Student Washup Supervision team**, the **Trolley Photo Recording team**, the **Competitor Trolley Pickup team**, the **Waste Collection team**, the **Kitchen Clean Down Verification team**, the **Plate Collection team** ready for customers in Restaurant Service), the **Ingredient Box Storage team**, and the **Mobile Cell Phone Collection team**.

Each morning of the Competition (C1 to C4) the pre-assessment teams verify workstation equipment, communal equipment, and the facilities within the kitchen workstations (electrical supply, hot and cold-water supply, drainage, refrigeration temperatures, etc).

- **Cell phones/Mobile phones**

Other than the SMT, all Experts' mobile cell phones are handed in daily, and returned at the end of day.

Only WSI tablets are used for the recording of photos as evidence.



This Standards and Assessment Guide is a live document and will be updated as and when required by the Experts after being verified by the SMT and signed off by the SCM and CE, no other changes may be made.