

SCOUTS

MENU AND COSTINGS			
Menu Presentation/ Menu content and costings	All menu requirements met, balanced courses, includes theme. Spelling, size, style, explanation of dishes.		20
Budget	Budget judged in accordance with meal planning. Eg good menu and under budget will receive more points than using whole budget.		20
TEAM WORK, HYGIENE AND COOKING			
Team dress	Smart appearance, hygienic. (Wear aprons to cook!)		5
Team work	Leadership, work allocation, planning, organisation and methods.		10
Food preparation/Cleanliness/ safety	Safe hygienic practice. Workstation kept clean and tidy during cooking, i.e. spills mopped up. Safe working area and use of equipment		20
'home cooking'	Extra points at judges' discretion for meals prepared from basic ingredients, e.g. rice pudding, curry not from a jar		25
TABLE LAYOUT			
Table setting /Theme	Table layout and visual appearance. Use of theme in table setting and food		10
FOOD AND TIMINGS			
Timing/Service	Starter @ 1.00hrs / Main @ 1.30hrs / Dessert @ 2.00hrs	all menu require ments met	20
Chef's Palate - Starter	Seasoning, texture, flavour, colour.		20
Chef's Palate - Main	Seasoning, texture, flavour, colour.		20
Chef's Palate - Sweet	Seasoning, texture, flavour, colour.		20
Quantity of food	Enough food for four people and a sample for the judge (not a whole plate). Wasted food will incur penalty points.		20