



SCOUT MASTER CHEF

Judging Sheet

TEAM NAME: _____ JUDGE NAME: _____

Judging Categories	
Personal Presentation and Set Up	/10
Scout Uniform including suitable footwear	
Tidy Hair	
Apron (optional)	
Station Set Up – is the cooking station organised and ready to go	
Check safety of work area, such as trip hazards, and hot elements	
First-Aid Kit at hand	
Hygiene and Food Waste	/10
Correct sanitation process eg: Hand washing or Hand Sanitiser Gloves for food prep Clean chopping boards and knives Clean surfaces for food prep Utilising as many ingredients as possible to minimise food waste Bin bag at the cook station Respect the ingredients – such as don't leave meat sitting out too long as it may be unsafe to eat, and protect ingredients from bugs etc.	
Preparation	/10
Teamwork to agree on a menu Level of skill and difficulty Communication and roles at the cook station Nutritional Balance – such as protein, vegetables, carbs, vitamins Safe use of equipment such as chopping boards and gas cookers Creativity and flavours – such as the x-factor taste Time management	
Presentation	/10
Menu description to be provided Looks and smells appealing Suitable and safe temperature Portion size Clean plating Time management	
TASTE	/10
Balance of flavours and texture Seasonings Do all the elements go well together Overall taste experience	
OVERALL SCORE	/50