

CRITERIA	MARK
<p>Safety (10)</p> <ul style="list-style-type: none"> • Are all knives sharp? • Is the workbench free of any unnecessary clutter and kept in a tidy state? • Is the competitor wearing personal protective equipment (PPE) and consistently demonstrating safe work methods? • Is electrical equipment used safely? • Are knives kept in pouch/stored safely? <p>Notes: _____</p>	/10
<p>Hygiene (10)</p> <ul style="list-style-type: none"> • Is the standard of personal hygiene acceptable? • Is the contestant taking all practical steps to prevent cross contamination? • Is personal protective equipment (PPE) clean and tidy? • Is head covering worn? <p>Notes: _____</p>	/10
<p>Speed & Efficiency (15)</p> <ul style="list-style-type: none"> • Is the process used logical and organised? • Is the competitor working with speed and efficiency? • Were the tasks completed within the 2-hour time allocation? • Did the competitor complete a range of cuts including compulsory cuts? <p>Notes: _____</p>	/15
<p>Yield & Knife Skills (15)</p> <ul style="list-style-type: none"> • Are bones removed cleanly without damage to the meat? • Is the meat trimmed correctly? • Is waste kept to a minimum? • Size 20 Chicken, Skinless Breast, Creative Options – minimum of two. • CKT Lamb Leg, Boneless Roast, Creative Options – minimum of two. • Prime Steer D Rump, Rump Steak, Beef Stir Fry, Creative Options – minimum of four. • Full Pork Loin, Rolled Loin Roast, Creative Options – minimum of four. • <p>Notes: _____</p>	/15
<p>Display (20)</p> <ul style="list-style-type: none"> • Are all cuts attractively displayed? • Are the correct trays used? • Is the use of garnishes appropriate – over or under dressed? • Would the product sell? • Are the tickets appropriate? Do they hide the meat? <p>Notes: _____</p>	/20
<p>Product produced (20)</p> <ul style="list-style-type: none"> • Was the entire range of compulsory cuts produced? • Was a range of creative cuts produced? • Was value adding demonstrated across all creative cuts produced? <p>Notes: _____</p>	/20
<p>Cooking of Product (10)</p> <ul style="list-style-type: none"> • Does the contestant display sound cooking knowledge? • Can the contestant explain how to cook the value-added cuts? • Are all cuts capable of being successfully cooked? <p>Notes: _____</p>	/10

Judge's Name:

Competitor's Name:

Total

 /100

EXAMPLE