



**Team:**

**Judge:**

**Breakdown of score:**

The following four sections are determined by the judging panel using the following scoresheets. An average will be taken to work out the final score in these sections.

<b>Team work</b>	<b>/15</b>
<b>Technical skills</b>	<b>/20</b>
<b>Finishing - product</b>	<b>/25</b>
<b>Finishing - display</b>	<b>/25</b>

*\*This section will be judged separately by the Head Judge*

<b>Carcass utilisation</b>	<b>/10</b>
Total utilisation	10 points
< 2kg of trim left	8 points
< 5kg of trim left	6 points
< 10kg of trim left	4 points
< 20kg of trim left	2 points
Over 20kg of trim left	0 points

*\*This section will be judged separately by chef judges*

<b>Cooked product</b>	<b>/5</b>
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During the competition, chef judges may ask any team member questions pertaining to the preparation and cooking of any of their team's products.

**Total Score**

**/100**

Team:

Judge:

		MARK GUIDE	MARK	COMMENTS
<b>TEAM WORK &amp; PRESENTATION</b>				
<b>Consistency / Cohesion</b>	» Were they working as a team as opposed to six individuals?  <i>Note: Teams may communicate in different ways such as visually or verbally, judge on case by case rather than comparing teams.</i>	5 - Excellent	/5	
		4 - Very good		
		3 - Average		
		2 - Poor		
		1 - Very Poor		
<b>Time management</b>	» Has the team shown effective planning, task allocation and efficiency?	5 - Excellent	/5	
		4 - Very good		
		3 - Average		
		2 - Poor		
		1 - Very Poor		
<b>Personal hygiene (prior to and at the end of the competition)</b>	» Are all team members uniform in good condition – clean and neatly pressed? » Are all team members wearing the correct footwear - clean and in good condition? » Do all team members have a high standard of personal hygiene? » Is equipment clean and tidy?	5 - Excellent	/5	
		4 - Very good		
		3 - Average		
		2 - Poor		
		1 - Very Poor		
<b>Total</b>			<b>/15</b>	
<b>TECHNICAL SKILLS</b>				
<b>Safety</b>	» Have the teams demonstrated safety with equipment and machinery? » Are knives kept in pouch / stored safely at all times? » Are the teams moving safely around the arena? i.e. no running?	5 - Excellent	/5	
		4 - Very good		
		3 - Average		
		2 - Poor		
		1 - Very Poor		
<b>Breaking down and boning out</b>  <i>Note: Focus on breakers and boners</i>	» Are the primals unmarked with no slash or score marks? » Were the natural seams followed cleanly? » Are the bones clean with minimum waste? » Is the level of trim acceptable?	5 - Excellent	/5	
		4 - Very good		
		3 - Average		
		2 - Poor		
		1 - Very Poor		
<b>Knife skills</b>  <i>Note: Focus on those in the team who are creating product</i>	» Is precision and confidence displayed on the knives? » Is the level of trim acceptable? » Have sub-primals been utilised to their full potential?	5 - Excellent	/5	
		4 - Very good		
		3 - Average		
		2 - Poor		
		1 - Very Poor		
<b>Health &amp; Safety</b>	» Has the team properly managed their workspace, including minimising mess on the workspace? » Has the team maintained a desirable level of hygiene? » Has the team eliminated any chance of cross-contamination? » Adherence to H&S guidelines	5 - Excellent	/5	
		4 - Very good		
		3 - Average		
		2 - Poor		
		1 - Very Poor		
<b>Total</b>			<b>/20</b>	

Team:

Judge:

		MARK GUIDE	MARK	COMMENTS
<b>FINISHING - PRODUCT</b>				
<b>Value Adding</b>	» Has there been variety, effective use, innovation, creativity, style and additional ingredients added?	5 - Excellent 4 - Very good 3 - Average 2 - Poor 1 - Very Poor	/5	
<b>Variety / creativity</b>	» Do the range of products make you feel inspired and show a high level of creativity? » Are there new ideas showcased?	5 - Excellent 4 - Very good 3 - Average 2 - Poor 1 - Very Poor	/5	
<b>Product knowledge</b>	» Has the team exhibited an understanding of the products with the correct cooking methods and cooking times on the tickets?	5 - Excellent 4 - Very good 3 - Average 2 - Poor 1 - Very Poor	/5	
<b>Saleable products</b>	» Are the products saleable?  <i>Note: There are different levels in terms of saleability, what may not sell in a one country could sell in another. The key is that it needs to be cookable and explainable to customers.</i>	5 - Excellent 4 - Very good 3 - Average 2 - Poor 1 - Very Poor	/5	
<b>Cookability</b>	» Are the products cookable and would deliver a high quality eating experience?	5 - Excellent 4 - Very good 3 - Average 2 - Poor 1 - Very Poor	/5	
<b>Total</b>			<b>/25</b>	
<b>FINISHING - DISPLAY</b>				
<b>Overall impression</b>	» What is your impression of the final display as viewed by someone who is seeing it for the first time and has not seen the competition  <i>Note: On a scale from 1 to 10. 1 being very poor and uninspiring with 10 having the complete wow factor.</i>	10 - Excellent 8 - Very good 6 - Average 4 - Poor 2 - Very Poor	/10	
<b>Display enhancement</b>	» Has the team used tickets, menu boards, garnishes, wine matching, cooking methods to assist with the enhancement of their display?  <i>Note: On a scale from 1 to 10. 1 being very poor and uninspiring with 10 having the complete wow factor.</i>	10 - Excellent 8 - Very good 6 - Average 4 - Poor 2 - Very Poor	/10	
<b>Theme</b>	» Is the theme effectively executed? » Have the products been displayed to enhance the essence of the theme?	5 - Excellent 4 - Very good 3 - Average 2 - Very Poor 1 - Poor	/5	
<b>Total</b>			<b>/25</b>	

## Additional awards

### World's Best Products

Prizes will be awarded by the judges in the following categories:

*Best Pork Product*

*Best Lamb Product*

*Best Beef Product*

*Best Poultry Product*

For these products, marks will be allocated accordingly for **appearance, innovation, additional value created, and cookability.**

**Notes** *(use this space to write down products you may want to nominate)*

### WBC All Star Team

The judges will select six competitors from all entrants, for the award of "WBC All Star Team" – a prestigious award for the 'best of the best'.

**Notes** *(use this space to write down nominees for the WBC All Star Team)*

<b>Breaking/Boning</b> (1 position)	
<b>Trimming/Slicing</b> (2 positions)	
<b>Added Value</b> (2 positions)	
<b>Displaying/Garnishing</b> (1 position)	