

Skill name

Cooking

Criteria

Mark

A	Module 1 Barista	25.00
B	Module 2 Fine dining	25.00
C	Module 3 Casual dining	25.00
D	Module 4 Banquet dining	25.00
E		
F		
G		
H		
I		

Sub Criteria ID	Sub Criteria Name or Description	Aspect Type M = Meas J = Judg	Aspect - Description	Judg Score
A1	Work organization and management - Module 1	M J	adopts, prioritizes and has good understanding of work execution Create and adapts work plan in timely manner, prepares recipes	0 1 2 3
A2	Work organization and management - Module 3	M J	adopts, prioritizes and has good understanding of work execution Create and adapts work plan in timely manner, prepares recipes	0 1 2 3

A3	Customer service and communication - Module 3	M	Serving time management		
		M	Serving time management		
A4	Customer service and communication - Module 3	M	Serving time management		
		M	Serving time management		
A5	Food hygiene and health, safety, and environment	J	Food hygiene	0	
				1	
				2	
				3	
		J	Workstation hygiene	0	
				1	
				2	
				3	
A6	Food hygiene and health, safety, and environment	J	Food hygiene	0	
				1	
				2	
				3	
		J	Workstation hygiene	0	
				1	
				2	
				3	
A7	Ingredients and menu knowledge development -	M	Food ingredients are reflected in the menu description		
		M	Food ingredients are reflected in the menu description		
		J	Selecting appropriated skills in identifying food ingredients menu		
				0	
				1	
				2	

A8	Ingredients and menu knowledge development -	J	Selecting appropriated skills in identifying food ingredients menu	3
				0
				1
				2
				3
A9	Preparation of ingredients - Module 1 Barista and	M	Food ingredients are reflected in the menu description	
		M	Food ingredients are reflected in the menu description	
		J	Selecting appropriated skills in identifying food ingredients menu	0
				1
				2
				3
		J	Selecting appropriated skills in identifying food ingredients menu	0
				1
				2
				3
		M	Waste control due to spoilage or/and burns	
		M	Skills displayed in preparation of yield management	
		M	Applied cooking methods reflected the usage of the ingredients a	
		J	Skills and Knowledge of identifying food Ingredients, its applicatio	0
				1
				2
				3
A10	Preparation of ingredients - Module 3 Casual din	J	Application and Knowledge of Cooking Methods	0
				1
				2
				3
		J	Application and usage of available Kitchen Utensils during cookin	0
				1
				2
				3

A11	Preparation and presentation of dishes Module -	M	Waste control due to spoilage or/and burns	0 1 2 3
		M	Skills displayed in preparation of yield management	
		M	Applied cooking methods reflected the usage of the ingredients a	
		J	Skills and Knowledge of identifying food Ingredients, its applicatio	
		J	Application and Knowledge of Cooking Methods	
		J	Application and usage of available Kitchen Utensils during cookin	
A12	Preparation and presentation of dishes - Module	M	Dish meets criteria, correct elements as per module indication	
		M	Dish plate is clean of spills and finger prints	
		M	Dish meets correct portion size as per TP	
		M	Dish meets criteria, correct elements as per module indication	
		M	Dish plate is clean of spills and finger prints	
		M	Dish meets correct portion size as per TP	
A13	Presentation and taste - Module 1 Barista and M	M	Dish meets criteria, correct elements as per module indication	
		M	Dish plate is clean of spills and finger prints	
		M	Dish meets correct portion size as per TP	
		M	Dish meets criteria, correct elements as per module indication	
		M	Dish plate is clean of spills and finger prints	
		M	Dish meets correct portion size as per TP	
		J	Quality of food produced / prepared	0 1 2 3
		J	Visual Appeal	

A14	Presentation and taste - Module 3 Casual dining			0
				1
				2
		J	Style and creativity	3
				0
				1
				2
		J	Texture	3
				0
				1
		J	Taste	2
				3
				0
				1
		J	Combined Harmony	2
				3
				0
				1
				2
		J	Quality of food produced / prepared	3
				0
				1
		J	Visual Appeal	2
				3
				0
				1
		J	Style and creativity	2
				0
				1
				2

A15	Food purchase, storage, costing, and control Mo	J	Texture	3
				0
				1
				2
				3
		J	Taste	0
				1
				2
				3
		J	Combined Harmony	0
				1
				2
				3
		M	Food Order submitted on time	
		M	Food order has not been altered in any way after the due date	
Sub Criteria ID	Sub Criteria Name or Description	Aspect Type M = Meas J = Judg	Aspect - Description	Judg Score
B1	Work organization and management - Module 1	M	adopts, prioritizes and has good understanding of work execution	
		J	Create and adapts work plan in timely manner, prepares recipes	0
				1
				2
				3
B2	Work organization and management - Module 3	M	adopts, prioritizes and has good understanding of work execution	
		J	Create and adapts work plan in timely manner, prepares recipes	0
				1
				2

B3	Customer service and communication - Module	M	Serving time management	3
		M	Serving time management	
B4	Customer service and communication - Module	M	Serving time management	
		M	Serving time management	
B5	Food hygiene and health, safety, and environme	J	Food hygiene	0
				1
				2
				3
B6	Food hygiene and health, safety, and environme	J	Workstation hygiene	0
				1
				2
				3
B7	Ingredients and menu knowledge development -	J	Food hygiene	0
				1
				2
				3
B7	Ingredients and menu knowledge development -	J	Workstation hygiene	0
				1
				2
				3
B7	Ingredients and menu knowledge development -	J	Food ingredients are reflected in the menu description	0
				1
				2
				3
B7	Ingredients and menu knowledge development -	J	Food ingredients are reflected in the menu description	0
				1
				2
				3
B7	Ingredients and menu knowledge development -	J	Selecting appropriated skills in identifying food ingredients menu	0
				1
				2
				3

B8	Ingredients and menu knowledge development -	J	Selecting appropriated skills in identifying food ingredients menu	2
				3
				0
				1
				2
				3
		M	Food ingredients are reflected in the menu description	
		M	Food ingredients are reflected in the menu description	
		J	Selecting appropriated skills in identifying food ingredients menu	0
				1
B9	Preparation of ingredients - Module 1 Barista and			2
				3
		J	Selecting appropriated skills in identifying food ingredients menu	0
				1
				2
				3
		M	Waste control due to spoilage or/and burns	
		M	Skills displayed in preparation of yield management	
		M	Applied cooking methods reflected the usage of the ingredients a	
		J	Skills and Knowledge of identifying food Ingredients, its applicatio	0
				1
				2
				3
		J	Application and Knowledge of Cooking Methods	0
				1
				2
				3
		J	Application and usage of available Kitchen Utensils during cookin	0
				1
				2
				3

B10	Preparation of ingredients - Module 3 Casual dining	M	Waste control due to spoilage or/and burns	
		M	Skills displayed in preparation of yield management	
		M	Applied cooking methods reflected the usage of the ingredients and	
		J	Skills and Knowledge of identifying food Ingredients, its application	0
				1
				2
				3
		J	Application and Knowledge of Cooking Methods	0
				1
				2
				3
		J	Application and usage of available Kitchen Utensils during cooking	0
				1
				2
				3
B11	Preparation and presentation of dishes Module -	M	Dish meets criteria, correct elements as per module indication	
		M	Dish plate is clean of spills and finger prints	
		M	Dish meets correct portion size as per TP	
		M	Dish meets criteria, correct elements as per module indication	
		M	Dish plate is clean of spills and finger prints	
		M	Dish meets correct portion size as per TP	
B12	Preparation and presentation of dishes - Module	M	Dish meets criteria, correct elements as per module indication	
		M	Dish plate is clean of spills and finger prints	
		M	Dish meets correct portion size as per TP	
		M	Dish meets criteria, correct elements as per module indication	
		M	Dish plate is clean of spills and finger prints	
		M	Dish meets correct portion size as per TP	
B13	Presentation and taste - Module 1 Barista and M	J	Quality of food produced / prepared	0
				1
				2
				3

B14	Presentation and taste - Module 3 Casual dining	J	Visual Appeal	0
				1
				2
				3
		J	Style and creativity	0
				1
				2
				3
		J	Texture	0
				1
				2
				3
		J	Taste	0
				1
				2
				3
		J	Combined Harmony	0
				1
				2
				3
		J	Quality of food produced / prepared	0
				1
				2
				3
		J	Visual Appeal	0
				1
				2
				3
		J	Style and creativity	0
				1

B15	Food purchase, storage, costing, and control Mo	J	Texture	2 3 0 1 2 3
		J	Taste	0 1 2 3
		J	Combined Harmony	0 1 2 3
		M	Food Order submitted on time	
		M	Food order has not been altered in any way after the due date	
Sub Criteria ID	Sub Criteria Name or Description	Aspect Type M = Meas J = Judg	Aspect - Description	Judg Score
C1	Work organization and management - Module 1	M J	adopts, prioritizes and has good understanding of work execution Create and adapts work plan in timely manner, prepares recipes	0 1 2 3
C2	Work organization and management - Module 3	M J	adopts, prioritizes and has good understanding of work execution Create and adapts work plan in timely manner, prepares recipes	0 1

Competence	Competence description	Competence level	Competence content	Competence level
C3	Customer service and communication - Module 3	M	Serving time management	2
		M	Serving time management	3
C4	Customer service and communication - Module 3	M	Serving time management	2
		M	Serving time management	3
C5	Food hygiene and health, safety, and environment - Module 5	J	Food hygiene	0
				1
				2
		J	Workstation hygiene	3
				0
				1
				2
				3
C6	Food hygiene and health, safety, and environment - Module 5	J	Food hygiene	0
				1
				2
		J	Workstation hygiene	3
				0
				1
				2
				3
C7	Ingredients and menu knowledge development - Module 7	M	Food ingredients are reflected in the menu description	
		M	Food ingredients are reflected in the menu description	
		J	Selecting appropriated skills in identifying food ingredients menu	
				0

				1
				2
				3
		J	Selecting appropriated skills in identifying food ingredients menu	0
				1
				2
				3
C8	Ingredients and menu knowledge development -	M	Food ingredients are reflected in the menu description	
		M	Food ingredients are reflected in the menu description	
		J	Selecting appropriated skills in identifying food ingredients menu	0
				1
				2
				3
		J	Selecting appropriated skills in identifying food ingredients menu	0
				1
				2
				3
C9	Preparation of ingredients - Module 1 Barista and	M	Waste control due to spoilage or/and burns	
		M	Skills displayed in preparation of yield management	
		M	Applied cooking methods reflected the usage of the ingredients a	
		J	Skills and Knowledge of identifying food Ingredients, its applicatio	0
				1
				2
				3
		J	Application and Knowledge of Cooking Methods	0
				1
				2
				3
		J	Application and usage of available Kitchen Utensils during cookin	0
				1
				2

C10	Preparation of ingredients - Module 3 Casual dining	M	Waste control due to spoilage or/and burns	3
		M	Skills displayed in preparation of yield management	
		M	Applied cooking methods reflected the usage of the ingredients and	
		J	Skills and Knowledge of identifying food Ingredients, its application	
C11	Preparation and presentation of dishes Module -	J	Application and Knowledge of Cooking Methods	3
C12	Preparation and presentation of dishes - Module	J	Application and usage of available Kitchen Utensils during cooking	3
C13	Presentation and taste - Module 1 Barista and M	M	Dish meets criteria, correct elements as per module indication	3
		M	Dish plate is clean of spills and finger prints	
		M	Dish meets correct portion size as per TP	
		M	Dish meets criteria, correct elements as per module indication	
		M	Dish plate is clean of spills and finger prints	
		M	Dish meets correct portion size as per TP	
		M	Dish meets criteria, correct elements as per module indication	
		M	Dish plate is clean of spills and finger prints	
		M	Dish meets correct portion size as per TP	
C13	Presentation and taste - Module 1 Barista and M	J	Quality of food produced / prepared	2

C14	Presentation and taste - Module 3 Casual dining	J	Visual Appeal	3
				0
				1
				2
				3
		J	Style and creativity	0
				1
				2
				3
		J	Texture	0
				1
				2
				3
		J	Taste	0
				1
				2
				3
		J	Combined Harmony	0
				1
				2
				3
		J	Quality of food produced / prepared	0
				1
				2
				3
		J	Visual Appeal	0
				1
				2
				3
		J	Style and creativity	0

		J	Texture	1 2 3
		J	Taste	0 1 2 3
		J	Combined Harmony	0 1 2 3
C15	Food purchase, storage, costing, and control Mo	M M	Food Order submitted on time Food order has not been altered in any way after the due date	0 1 2 3
Sub Criteria ID	Sub Criteria Name or Description	Aspect Type M = Meas J = Judg	Aspect - Description	Judg Score
D1	Work organization and management - Module 1	M J	adopts, prioritizes and has good understanding of work execution Create and adapts work plan in timely manner, prepares recipes	0 1 2 3
D2	Work organization and management - Module 3	M J	adopts, prioritizes and has good understanding of work execution Create and adapts work plan in timely manner, prepares recipes	0

				1
				2
				3
D3	Customer service and communication - Module	M	Serving time management	
		M	Serving time management	
D4	Customer service and communication - Module	M	Serving time management	
		M	Serving time management	
D5	Food hygiene and health, safety, and environment	J	Food hygiene	0
				1
				2
				3
		J	Workstation hygiene	0
				1
				2
				3
D6	Food hygiene and health, safety, and environment	J	Food hygiene	0
				1
				2
				3
		J	Workstation hygiene	0
				1
				2
				3
D7	Ingredients and menu knowledge development -	M	Food ingredients are reflected in the menu description	
		M	Food ingredients are reflected in the menu description	
		J	Selecting appropriated skills in identifying food ingredients menu	

				0
				1
				2
				3
		J	Selecting appropriated skills in identifying food ingredients menu	
				0
				1
				2
				3
D8	Ingredients and menu knowledge development -			
		M	Food ingredients are reflected in the menu description	
		M	Food ingredients are reflected in the menu description	
		J	Selecting appropriated skills in identifying food ingredients menu	
				0
				1
				2
				3
		J	Selecting appropriated skills in identifying food ingredients menu	
				0
				1
				2
				3
D9	Preparation of ingredients - Module 1 Barista and			
		M	Waste control due to spoilage or/and burns	
		M	Skills displayed in preparation of yield management	
		M	Applied cooking methods reflected the usage of the ingredients a	
		J	Skills and Knowledge of identifying food Ingredients, its applicatio	
				0
				1
				2
				3
		J	Application and Knowledge of Cooking Methods	
				0
				1
				2
				3
		J	Application and usage of available Kitchen Utensils during cookin	
				0
				1

D10	Preparation of ingredients - Module 3 Casual dining	M	Waste control due to spoilage or/and burns	2
		M	Skills displayed in preparation of yield management	3
		M	Applied cooking methods reflected the usage of the ingredients and	
		J	Skills and Knowledge of identifying food Ingredients, its application	
				0
				1
				2
				3
		J	Application and Knowledge of Cooking Methods	0
				1
D11	Preparation and presentation of dishes Module -			2
				3
		J	Application and usage of available Kitchen Utensils during cooking	0
				1
				2
				3
		M	Dish meets criteria, correct elements as per module indication	
		M	Dish plate is clean of spills and finger prints	
		M	Dish meets correct portion size as per TP	
		M	Dish meets criteria, correct elements as per module indication	
D12	Preparation and presentation of dishes - Module	M	Dish plate is clean of spills and finger prints	
		M	Dish meets correct portion size as per TP	
		M	Dish meets criteria, correct elements as per module indication	
		M	Dish plate is clean of spills and finger prints	
		M	Dish meets correct portion size as per TP	
		M	Dish meets criteria, correct elements as per module indication	
		M	Dish plate is clean of spills and finger prints	
		M	Dish meets correct portion size as per TP	
		M	Dish meets criteria, correct elements as per module indication	
		M	Dish plate is clean of spills and finger prints	
D13	Presentation and taste - Module 1 Barista and M	M	Dish meets correct portion size as per TP	
		J	Quality of food produced / prepared	0
				1

D14	Presentation and taste - Module 3 Casual dining	J	Visual Appeal	2
				3
				0
				1
				2
				3
		J	Style and creativity	0
				1
				2
				3
		J	Texture	0
				1
				2
				3
		J	Taste	0
				1
				2
				3
		J	Combined Harmony	0
				1
		J	Quality of food produced / prepared	0
				1
				2
				3
		J	Visual Appeal	0
				1
				2
				3
		J	Style and creativity	0
				1

		J	Texture	0 1 2 3
		J	Taste	0 1 2 3
		J	Combined Harmony	0 1 2 3
D15	Food purchase, storage, costing, and control Mo	M M	Food Order submitted on time Food order has not been altered in any way after the due date	0 1 2 3
Sub Criteria ID	Sub Criteria Name or Description	Aspect Type M = Meas J = Judg	Aspect - Description	Judg Score
Sub Criteria ID	Sub Criteria Name or Description	Aspect Type M = Meas J = Judg	Aspect - Description	Judg Score

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Sub Criteria ID	Sub Criteria Name or Description	Aspect Type M = Meas J = Judg	Aspect - Description	Judg Score
Sub Criteria ID	Sub Criteria Name or Description	Aspect Type M = Meas J = Judg	Aspect - Description	Judg Score

Extra Aspect Description (Meas or Judg) OR Judgement Score Description (Judg only)	Requirement or Nominal Size (Measurement Only)	WSSS Section	Max Mark
Yes = full points No = no points	Yes or No	1	0.40
disorganized work plan, no prioritization in management or able to prioritize and manage work plans, recipes and task prioritizing work tasks effective in time management, able multi tasked and excellent in completing ahead of time rel		1	0.45
Yes = full points No = no points	Yes or No	1	0.40
disorganized work plan, no prioritization in management or able to prioritize and manage work plans, recipes and task prioritizing work tasks effective in time management, able multi tasked and excellent in completing ahead of time rel		1	0.45

Criterion A Total Mark 25.00

On time delivered, window of -5 or +5 minutes	Yes or No	2	0.25
An extra 5 mins will be allowed to present the food and the			
On time delivered, window of -5 or +5 minutes	Yes or No	2	0.25
An extra 5 mins will be allowed to present the food and the			
On time delivered, window of -5 or +5 minutes	Yes or No	2	0.25
An extra 5 mins will be allowed to present the food and the			
On time delivered, window of -5 or +5 minutes	Yes or No	2	0.25
An extra 5 mins will be allowed to present the food and the			
		3	0.25
dirty uniform, using bad habits, tasting food with fingers, dirty			
uniform is slightly dirty, some bad habits, some tasting mistakes			
clean uniform, no bad habits, tasting correctly, washing hands			
clean uniform all day, no bad habits, tasting correctly, washing			
		3	0.75
Floor is dirty, fridges and benches are disorganized and dirty			
Floor is partly clean, fridges and benches are disorganized			
Floor is clean, fridges and benches are clean and tidy, checked			
Floor is clean, fridges and benches are clean, tidy and excellent			
		3	0.25
dirty uniform, using bad habits, tasting food with fingers, dirty			
uniform is slightly dirty, some bad habits, some tasting mistakes			
clean uniform, no bad habits, tasting correctly, washing hands			
clean uniform all day, no bad habits, tasting correctly, washing			
		3	0.75
Floor is dirty, fridges and benches are disorganized and dirty			
Floor is partly clean, fridges and benches are disorganized			
Floor is clean, fridges and benches are clean and tidy, checked			
Floor is clean, fridges and benches are clean, tidy and excellent			
Yes = full points No = no points	Yes or No	4	0.25
Yes = full points No = no points	Yes or No	4	0.25
		4	0.25
No indication of knowledge when selecting ingredients referred			
Some knowledge with balance when compiling the menu with			
Good knowledge of available selected food ingredients in			

Demonstrate and understanding knowledge of selecting a		4	0.25
No indication of knowledge when selecting ingredients ref			
Some knowledge with balance when compiling the menu v			
Good knowledge of available selected food ingredients in			
Demonstrate and understanding knowledge of selecting a			
Yes = full points No = no points	Yes or No	4	0.25
Yes = full points No = no points	Yes or No	4	0.25
		4	0.25
No indication of knowledge when selecting ingredients ref			
Some knowledge with balance when compiling the menu v			
Good knowledge of available selected food ingredients in			
Demonstrate and understanding knowledge of selecting a			
		4	0.25
No indication of knowledge when selecting ingredients ref			
Some knowledge with balance when compiling the menu v			
Good knowledge of available selected food ingredients in			
Demonstrate and understanding knowledge of selecting a			
Yes = full points No = no points	Yes or No	5	0.75
Yes = full points No = no points	Yes or No	5	0.75
Yes = full points No = no points	Yes or No	6	0.75
		5	1.00
demonstrate poorly with no knowledge on selecting and ap			
demonstrate weak knowledge on selecting and applying a			
demonstrate good knowledge on selecting and applying a			
demonstrate exceptional skills and knowledge on selecting			
		6	0.75
Poor or no indication of knowledge of food production coo			
Little indication of food production cooking methods with v			
Good knowledge of food production cooking methods and			
excellent knowledge of food production cooking methods a			
		6	0.75
did not utilized available cooking utensils as to enhance co			
has partly utilized available cooking utensils as to enhance			
has utilized available cooking utensils and enhances the c			
shows reasonable skills in the application of available coo			

Yes = full points No = no points	Yes or No	5	0.75
Yes = full points No = no points	Yes or No	5	0.75
Yes = full points No = no points	Yes or No	6	0.75
		5	1.00
demonstrate poorly with no knowledge on selecting and applying			
demonstrate weak knowledge on selecting and applying a			
demonstrate good knowledge on selecting and applying a			
demonstrate exceptional skills and knowledge on selecting		6	0.75
Poor or no indication of knowledge of food production cooking methods			
Little indication of food production cooking methods with v			
Good knowledge of food production cooking methods and			
excellent knowledge of food production cooking methods a		6	0.75
did not utilized available cooking utensils as to enhance co			
has partly utilized available cooking utensils as to enhance			
has utilized available cooking utensils and enhances the c			
shows reasonable skills in the application of available coo			
Yes = full points No = no points	Yes or No	7	0.10
Yes = full points No = no points	Yes or No	7	0.05
Yes = full points No = no points	Yes or No	7	0.05
Yes = full points No = no points	Yes or No	7	0.10
Yes = full points No = no points	Yes or No	7	0.05
Yes = full points No = no points	Yes or No	7	0.05
Yes = full points No = no points	Yes or No	7	0.10
Yes = full points No = no points	Yes or No	7	0.05
Yes = full points No = no points	Yes or No	7	0.05
		7	0.50
poor quality in reflection to applied combination harmony c			
Simple quality of food prepared in reflection to applied con			
Good quality of food preparation in reflection to applied co			
Exceptional quality of food preparation in refleksion to app		7	0.50

Dish is of poor visual presentation, lacks of colors, balance		
Dish shows basic visual presentation, shows basic color d		
Dish shows good visial aspect with highlighted colors com		
Dish shows exceptional visual compoinents well balanced	7	0.25
Dish does not show any type of creativity and style in platin		
Dish shows litte creativity and style in plating and the asse		
Dish shows good creativity and style in plating and assem		
Dish shows exceptional creativity and style in plating and a	7	0.75
Dish comprises of no significant texture element in individ		
Dish meets basic texture elements in individual and combi		
Dish indicated a good mixture of texture elements in indivi		
Dish indicates a great variety of texture elements used in i	7	0.75
Flavors do not go well together , either individual or combi		
Flavors of dish go well together , either individual or combi		
Flavor of Dish are of great taste, highlighting the variety of		
Flavor of Dish are exceptional of taste with a vast combina	7	0.50
Dish components do not reflect harmony in regards to col		
Dish components go well together, reflecting the basic har		
Dish components go well together as they reflect the harm		
Dish components are of exceptional harmony, highlighting	7	0.50
poor quality in reflection to applied combination harmony c		
Simple quality of food prepared in reflection to applied con		
Good quality of food preparation in reflection to applied co		
Exceptional quality of food preparation in refklection to app	7	0.50
Dish is of poor visual presentation, lacks of colors, balance		
Dish shows basic visual presentation, shows basic color d		
Dish shows good visial aspect with highlighted clolors com		
Dish shows exceptional visual compoinents well balanced	7	0.25
Dish does not show any type of creativity and style in platin		
Dish shows litte creativity and style in plating and the asse		
Dish shows good creativity and style in plating and assem		

Dish shows exceptional creativity and style in plating and a		7	0.75
Dish comprises of no significant texture element in individual			
Dish meets basic texture elements in individual and combi			
Dish indicated a good mixture of texture elements in indivi			
Dish indicates a great variety of texture elements used in i		7	0.75
Flavors do not go well together , either individual or combi			
Flavors of dish go well together , either individual or combi			
Flavor of Dish are of great taste, highlighting the variety of			
Flavor of Dish are exceptional of taste with a vast combina		7	0.50
Dish components do not reflect harmony in regards to color			
Dish components go well together, reflecting the basic har			
Dish components go well together as they reflect the harm			
Dish components are of exceptional harmony, highlighting			
Yes = full points No = no points	Yes or No	8	0.75
Yes = full points No = no points	Yes or No	8	0.75
Extra Aspect Description (Meas or Judg) OR Judgement Score Description (Judg only)	Requirement or Nominal Size (Measurement Only)	WSSS Section	Max Mark
Yes = full points No = no points	Yes or No	1	0.40
		1	0.45
disorganized work plan, no prioritization in management o			
able to prioritize and manage work plans, recipes and task			
prioritizing work tasks effective in time management, able			
multi tasked and excellent in completing ahead of time rel			
Yes = full points No = no points	Yes or No	1	0.40
		1	0.45
disorganized work plan, no prioritization in management o			
able to prioritize and manage work plans, recipes and task			
prioritizing work tasks effective in time management, able			

Criterion B Total Mark 25.00

multi tasked and excellent in completing ahead of time rel			
On time deliverd, window of -5 or +5 minutes	Yes or No	2	0.25
An extra 5 mins will be allowed to present the food and the			
On time deliverd, window of -5 or +5 minutes	Yes or No	2	0.25
An extra 5 mins will be allowed to present the food and the			
On time deliverd, window of -5 or +5 minutes	Yes or No	2	0.25
An extra 5 mins will be allowed to present the food and the			
On time deliverd, window of -5 or +5 minutes	Yes or No	2	0.25
An extra 5 mins will be allowed to present the food and the			
		3	0.25
dirty uniform, using bad habits, tasting food with fingers, d			
uniform is slightly dirty, some bad habits, some tasting mis			
clean uniform, no bad habits, tasting correctly, washing ha			
clean uniform all day, no bad habits, tasting correctly, was			
		3	0.75
Floor is dirty, fridges and benches are disorganized and di			
Floor is partly clean, fridges and benches are disorganize			
Floor is clean, fridges and benches are clean and tidy, cho			
Floor is clean, fridges and benches are clean, tidy and exc			
		3	0.25
dirty uniform, using bad habits, tasting food with fingers, d			
uniform is slightly dirty, some bad habits, some tasting mis			
clean uniform, no bad habits, tasting correctly, washing ha			
clean uniform all day, no bad habits, tasting correctly, was			
		3	0.75
Floor is dirty, fridges and benches are disorganized and di			
Floor is partly clean, fridges and benches are disorganize			
Floor is clean, fridges and benches are clean and tidy, cho			
Floor is clean, fridges and benches are clean, tidy and exc			
Yes = full points No = no points	Yes or No	4	0.25
Yes = full points No = no points	Yes or No	4	0.25
		4	0.25
No indication of knowledge when selecting ingredients ref			
Some knowledge with balance when compiling the menu v			

Good knowledge of available selected food ingredients in Demonstrate and understanding knowledge of selecting a		4	0.25
No indication of knowledge when selecting ingredients ref Some knowledge with balance when compiling the menu v Good knowledge of available selected food ingredients in Demonstrate and understanding knowledge of selecting a			
Yes = full points No = no points	Yes or No	4	0.25
Yes = full points No = no points	Yes or No	4	0.25
		4	0.25
No indication of knowledge when selecting ingredients ref Some knowledge with balance when compiling the menu v Good knowledge of available selected food ingredients in Demonstrate and understanding knowledge of selecting a		4	0.25
No indication of knowledge when selecting ingredients ref Some knowledge with balance when compiling the menu v Good knowledge of available selected food ingredients in Demonstrate and understanding knowledge of selecting a			
Yes = full points No = no points	Yes or No	5	0.75
Yes = full points No = no points	Yes or No	5	0.75
Yes = full points No = no points	Yes or No	6	0.75
		5	1.00
demonstrate poorly with no knowledge on selecting and ap demonstrate weak knowledge on selecting and applying a demonstrate good knowledge on selecting and applying a demonstrate exceptional skills and knowledge on selecting		6	0.75
Poor or no indication of knowledge of food production coo Little indication of food production cooking methods with v Good knowledge of food production cooking methods and excellent knowledge of food production cooking methods a		6	0.75
did not utilized available cooking utensils as to enhance co has partly utilized available cooking utensils as to enhance has utilized available cooking utensils and enhances the c shows reasonable skills in the application of available cool			

Yes = full points No = no points	Yes or No	5	0.75
Yes = full points No = no points	Yes or No	5	0.75
Yes = full points No = no points	Yes or No	6	0.75
		5	1.00
demonstrate poorly with no knowledge on selecting and applying			
demonstrate weak knowledge on selecting and applying a			
demonstrate good knowledge on selecting and applying a			
demonstrate exceptional skills and knowledge on selecting		6	0.75
Poor or no indication of knowledge of food production cooking methods			
Little indication of food production cooking methods with v			
Good knowledge of food production cooking methods and			
excellent knowledge of food production cooking methods a		6	0.75
did not utilize available cooking utensils as to enhance co			
has partly utilized available cooking utensils as to enhance			
has utilized available cooking utensils and enhances the c			
shows reasonable skills in the application of available coo			
Yes = full points No = no points	Yes or No	7	0.10
Yes = full points No = no points	Yes or No	7	0.05
Yes = full points No = no points	Yes or No	7	0.05
Yes = full points No = no points	Yes or No	7	0.10
Yes = full points No = no points	Yes or No	7	0.05
Yes = full points No = no points	Yes or No	7	0.05
Yes = full points No = no points	Yes or No	7	0.10
Yes = full points No = no points	Yes or No	7	0.05
Yes = full points No = no points	Yes or No	7	0.05
		7	0.50
poor quality in reflection to applied combination harmony c			
Simple quality of food prepared in reflection to applied co			
Good quality of food preparation in reflection to applied co			
Exceptional quality of food preparation in reflection to ap			

Dish is of poor visual presentation, lacks of colors, balance	7	0.50
Dish shows basic visual presentation, shows basic color d		
Dish shows good visial aspect with highlighted colors com		
Dish shows exceptional visual compoinents well balanced	7	0.25
Dish does not show any type of creativity and style in platin		
Dish shows litte creativity and style in plating and the asse		
Dish shows good creativity and style in plating and assem		
Dish shows exceptional creativity and style in plating and a	7	0.75
Dish comprises of no significant texture element in individ		
Dish meets basic texture elements in individual and combi		
Dish indicated a good mixture of texture elements in indivi		
Dish indicates a great variety of texture elements used in i	7	0.75
Flavors do not go well together , either individual or combi		
Flavors of dish go well together , either individual or combi		
Flavor of Dish are of great taste, highlighting the variety of		
Flavor of Dish are exceptional of taste with a vast combina	7	0.50
Dish components do not reflect harmony in regards to col		
Dish components go well together, reflecting the basic har		
Dish components go well together as they reflect the harm		
Dish components are of exceptional harmony, highlighting	7	0.50
poor quality in reflection to applied combination harmony d		
Simple quality of food prepared in reflection to applied con		
Good quality of food preparation in reflection to applied co		
Exceptional quality of food preparation in refklection to app	7	0.50
Dish is of poor visual presentation, lacks of colors, balance		
Dish shows basic visual presentation, shows basic color d		
Dish shows good visial aspect with highlighted clolors com		
Dish shows exceptional visual compoinents well balanced	7	0.25
Dish does not show any type of creativity and style in platin		
Dish shows litte creativity and style in plating and the asse		

Dish shows good creativity and style in plating and assembly			
Dish shows exceptional creativity and style in plating and assembly		7	0.75
Dish comprises of no significant texture element in individual components			
Dish meets basic texture elements in individual and combination			
Dish indicated a good mixture of texture elements in individual components		7	0.75
Dish indicates a great variety of texture elements used in individual components			
Flavors do not go well together , either individual or combination			
Flavors of dish go well together , either individual or combination			
Flavor of Dish are of great taste, highlighting the variety of ingredients		7	0.50
Flavor of Dish are exceptional of taste with a vast combination of ingredients			
Dish components do not reflect harmony in regards to color			
Dish components go well together, reflecting the basic harmony			
Dish components go well together as they reflect the harmony			
Dish components are of exceptional harmony, highlighting the variety of ingredients			
Yes = full points No = no points	Yes or No	8	0.75
Yes = full points No = no points	Yes or No	8	0.75
Extra Aspect Description (Meas or Judg) OR Judgement Score Description (Judg only)	Requirement or Nominal Size (Measurement Only)	WSSS Section	Max Mark
Yes = full points No = no points	Yes or No	1	0.40
		1	0.45
disorganized work plan, no prioritization in management or unable to prioritize and manage work plans, recipes and tasks			
prioritizing work tasks effective in time management, able to multi tasked and excellent in completing ahead of time related tasks			
Yes = full points No = no points	Yes or No	1	0.40
		1	0.45
disorganized work plan, no prioritization in management or unable to prioritize and manage work plans, recipes and tasks			

Criterion C Total Mark 25.00

prioritizing work tasks effective in time management, able to multi tasked and excellent in completing ahead of time relative to others				
On time delivered, window of -5 or +5 minutes	Yes or No	2	0.25	
An extra 5 mins will be allowed to present the food and the				
On time delivered, window of -5 or +5 minutes	Yes or No	2	0.25	
An extra 5 mins will be allowed to present the food and the				
On time delivered, window of -5 or +5 minutes	Yes or No	2	0.25	
An extra 5 mins will be allowed to present the food and the				
On time delivered, window of -5 or +5 minutes	Yes or No	2	0.25	
An extra 5 mins will be allowed to present the food and the				
		3	0.25	
dirty uniform, using bad habits, tasting food with fingers, dirty uniform is slightly dirty, some bad habits, some tasting mistakes				
clean uniform, no bad habits, tasting correctly, washing hands				
clean uniform all day, no bad habits, tasting correctly, washing hands				
		3	0.75	
Floor is dirty, fridges and benches are disorganized and dirty				
Floor is partly clean, fridges and benches are disorganized				
Floor is clean, fridges and benches are clean and tidy, checked				
Floor is clean, fridges and benches are clean, tidy and excellent				
		3	0.25	
dirty uniform, using bad habits, tasting food with fingers, dirty uniform is slightly dirty, some bad habits, some tasting mistakes				
clean uniform, no bad habits, tasting correctly, washing hands				
clean uniform all day, no bad habits, tasting correctly, washing hands				
		3	0.75	
Floor is dirty, fridges and benches are disorganized and dirty				
Floor is partly clean, fridges and benches are disorganized				
Floor is clean, fridges and benches are clean and tidy, checked				
Floor is clean, fridges and benches are clean, tidy and excellent				
Yes = full points No = no points	Yes or No	4	0.25	
Yes = full points No = no points	Yes or No	4	0.25	
		4	0.25	
No indication of knowledge when selecting ingredients reference				

Some knowledge with balance when compiling the menu v			
Good knowledge of available selected food ingredients in			
Demonstrate and understanding knowledge of selecting a			
	4	0.25	
No indication of knowledge when selecting ingredients ref			
Some knowledge with balance when compiling the menu v			
Good knowledge of available selected food ingredients in			
Demonstrate and understanding knowledge of selecting a			
Yes = full points No = no points	Yes or No	4	0.25
Yes = full points No = no points	Yes or No	4	0.25
		4	0.25
No indication of knowledge when selecting ingredients ref			
Some knowledge with balance when compiling the menu v			
Good knowledge of available selected food ingredients in			
Demonstrate and understanding knowledge of selecting a			
	4	0.25	
No indication of knowledge when selecting ingredients ref			
Some knowledge with balance when compiling the menu v			
Good knowledge of available selected food ingredients in			
Demonstrate and understanding knowledge of selecting a			
Yes = full points No = no points	Yes or No	5	0.75
Yes = full points No = no points	Yes or No	5	0.75
Yes = full points No = no points	Yes or No	6	0.75
		5	1.00
demonstrate poorly with no knowledge on selecting and ap			
demonstrate weak knowledge on selecting and applying a			
demonstrate good knowledge on selecting and applying a			
demonstrate exceptional skills and knowledge on selecting			
	6	0.75	
Poor or no indication of knowledge of food production coo			
Little indication of food production cooking methods with v			
Good knowledge of food production cooking methods and			
excellent knowledge of food production cooking methods a			
	6	0.75	
did not utilized available cooking utensils as to enhance co			
has partly utilized available cooking utensils as to enhance			
has utilized available cooking utensils and enhances the c			

shows reasonable skills in the application of available cooking methods			
Yes = full points No = no points	Yes or No	5	0.75
Yes = full points No = no points	Yes or No	5	0.75
Yes = full points No = no points	Yes or No	6	0.75
		5	1.00
demonstrate poorly with no knowledge on selecting and applying cooking methods			
demonstrate weak knowledge on selecting and applying cooking methods			
demonstrate good knowledge on selecting and applying cooking methods			
demonstrate exceptional skills and knowledge on selecting and applying cooking methods		6	0.75
Poor or no indication of knowledge of food production cooking methods			
Little indication of food production cooking methods with very poor knowledge			
Good knowledge of food production cooking methods and some knowledge of food production			
excellent knowledge of food production cooking methods and excellent knowledge of food production		6	0.75
did not utilize available cooking utensils as to enhance the quality of food			
has partly utilized available cooking utensils as to enhance the quality of food			
has utilized available cooking utensils and enhances the quality of food			
shows reasonable skills in the application of available cooking utensils			
Yes = full points No = no points	Yes or No	7	0.10
Yes = full points No = no points	Yes or No	7	0.05
Yes = full points No = no points	Yes or No	7	0.05
Yes = full points No = no points	Yes or No	7	0.10
Yes = full points No = no points	Yes or No	7	0.05
Yes = full points No = no points	Yes or No	7	0.05
Yes = full points No = no points	Yes or No	7	0.10
Yes = full points No = no points	Yes or No	7	0.05
Yes = full points No = no points	Yes or No	7	0.05
		7	0.50
poor quality in reflection to applied combination harmony and balance			
Simple quality of food prepared in reflection to applied combination harmony and balance			
Good quality of food preparation in reflection to applied combination harmony and balance			

Exceptional quality of food preparation in reflection to applied combination harmony of colors, balance and texture	7	0.50
Dish is of poor visual presentation, lacks of colors, balance and texture		
Dish shows basic visual presentation, shows basic color and texture		
Dish shows good visual aspect with highlighted colors and texture		
Dish shows exceptional visual components well balanced	7	0.25
Dish does not show any type of creativity and style in plating and assembly		
Dish shows little creativity and style in plating and assembly		
Dish shows good creativity and style in plating and assembly		
Dish shows exceptional creativity and style in plating and assembly	7	0.75
Dish comprises of no significant texture element in individual and combination		
Dish meets basic texture elements in individual and combination		
Dish indicated a good mixture of texture elements in individual and combination		
Dish indicates a great variety of texture elements used in individual and combination	7	0.75
Flavors do not go well together, either individual or combination		
Flavors of dish go well together, either individual or combination		
Flavor of Dish are of great taste, highlighting the variety of flavors		
Flavor of Dish are exceptional of taste with a vast combination	7	0.50
Dish components do not reflect harmony in regards to color, texture and flavor		
Dish components go well together, reflecting the basic harmony		
Dish components go well together as they reflect the harmony		
Dish components are of exceptional harmony, highlighting the variety	7	0.50
poor quality in reflection to applied combination harmony of colors, balance and texture		
Simple quality of food prepared in reflection to applied combination		
Good quality of food preparation in reflection to applied combination		
Exceptional quality of food preparation in reflection to applied combination	7	0.50
Dish is of poor visual presentation, lacks of colors, balance and texture		
Dish shows basic visual presentation, shows basic color and texture		
Dish shows good visual aspect with highlighted colors and texture		
Dish shows exceptional visual components well balanced	7	0.25
Dish does not show any type of creativity and style in plating and assembly		

Dish shows little creativity and style in plating and the asse			
Dish shows good creativity and style in plating and assem			
Dish shows exceptional creativity and style in plating and a		7	0.75
Dish comprises of no significant texture element in individ			
Dish meets basic texture elements in individual and combi			
Dish indicated a good mixture of texture elements in indivi		7	0.75
Dish indicates a great variety of texture elements used in i			
Flavors do not go well together , either individual or combi			
Flavors of dish go well together , either individual or combi			
Flavor of Dish are of great taste, highlighting the variety of			
Flavor of Dish are exceptional of taste with a vast combina		7	0.50
Dish components do not reflect harmony in regards to colo			
Dish components go well together, reflecting the basic har			
Dish components go well together as they reflect the harm			
Dish components are of exceptional harmony, highlighting			
Yes = full points No = no points	Yes or No	8	0.75
Yes = full points No = no points	Yes or No	8	0.75
Extra Aspect Description (Meas or Judg) OR Judgement Score Description (Judg only)	Requirement or Nominal Size (Measurement Only)	WSSS Section	Max Mark
Yes = full points No = no points	Yes or No	1	0.40
		1	0.45
disorganized work plan, no prioritization in management o			
able to prioritize and manage work plans, recipes and task			
prioritizing work tasks effective in time management, able			
multi tasked and excellent in completing ahead of time rel			
Yes = full points No = no points	Yes or No	1	0.40
		1	0.45
disorganized work plan, no prioritization in management o			

Criterion D Total Mark 25.00

able to prioritize and manage work plans, recipes and task				
prioritizing work tasks effective in time management, able				
multi tasked and excellent in completing ahead of time rel				
On time deliverd, window of -5 or +5 minutes	Yes or No	2	0.25	
An extra 5 mins will be allowed to present the food and the				
On time deliverd, window of -5 or +5 minutes	Yes or No	2	0.25	
An extra 5 mins will be allowed to present the food and the				
On time deliverd, window of -5 or +5 minutes	Yes or No	2	0.25	
An extra 5 mins will be allowed to present the food and the				
On time deliverd, window of -5 or +5 minutes	Yes or No	2	0.25	
An extra 5 mins will be allowed to present the food and the				
		3	0.25	
dirty uniform, using bad habits, tasting food with fingers, d				
uniform is slightly dirty, some bad habits, some tasting mis				
clean uniform, no bad habits, tasting correctly, washing ha				
clean uniform all day, no bad habits, tasting correctly, was				
		3	0.75	
Floor is dirty, fridges and benches are disorganized and di				
Floor is partly clean, fridges and benches are disorganize				
Floor is clean, fridges and benches are clean and tidy, cho				
Floor is clean, fridges and benches are clean, tidy and exc				
		3	0.25	
dirty uniform, using bad habits, tasting food with fingers, d				
uniform is slightly dirty, some bad habits, some tasting mis				
clean uniform, no bad habits, tasting correctly, washing ha				
clean uniform all day, no bad habits, tasting correctly, was				
		3	0.75	
Floor is dirty, fridges and benches are disorganized and di				
Floor is partly clean, fridges and benches are disorganize				
Floor is clean, fridges and benches are clean and tidy, cho				
Floor is clean, fridges and benches are clean, tidy and exc				
Yes = full points No = no points	Yes or No	4	0.25	
Yes = full points No = no points	Yes or No	4	0.25	
		4	0.25	

No indication of knowledge when selecting ingredients ref			
Some knowledge with balance when compiling the menu v			
Good knowledge of available selected food ingredients in			
Demonstrate and understanding knowledge of selecting a			
	4	0.25	
No indication of knowledge when selecting ingredients ref			
Some knowledge with balance when compiling the menu v			
Good knowledge of available selected food ingredients in			
Demonstrate and understanding knowledge of selecting a			
Yes = full points No = no points	Yes or No	4	0.25
Yes = full points No = no points	Yes or No	4	0.25
		4	0.25
No indication of knowledge when selecting ingredients ref			
Some knowledge with balance when compiling the menu v			
Good knowledge of available selected food ingredients in			
Demonstrate and understanding knowledge of selecting a			
	4	0.25	
No indication of knowledge when selecting ingredients ref			
Some knowledge with balance when compiling the menu v			
Good knowledge of available selected food ingredients in			
Demonstrate and understanding knowledge of selecting a			
Yes = full points No = no points	Yes or No	5	0.75
Yes = full points No = no points	Yes or No	5	0.75
Yes = full points No = no points	Yes or No	6	0.75
		5	1.00
demonstrate poorly with no knowledge on selecting and ap			
demonstrate weak knowledge on selecting and applying a			
demonstrate good knowledge on selecting and applying a			
demonstrate exceptional skills and knowledge on selecting			
	6	0.75	
Poor or no indication of knowledge of food production coo			
Little indication of food production cooking methods with v			
Good knowledge of food production cooking methods and			
excellent knowledge of food production cooking methods a			
	6	0.75	
did not utilized available cooking utensils as to enhance co			
has partly utilized available cooking utensils as to enhance			

has utilized available cooking utensils and enhances the c			
shows reasonable skills in the application of available coo			
Yes = full points No = no points	Yes or No	5	0.75
Yes = full points No = no points	Yes or No	5	0.75
Yes = full points No = no points	Yes or No	6	0.75
		5	1.00
demonstrate poorly with no knowledge on selecting and ap			
demonstrate weak knowledge on selecting and applying a			
demonstrate good knowledge on selecting and applying a			
demonstrate exceptional skills and knowledge on selecting		6	0.75
Poor or no indication of knowledge of food production coo			
Little indication of food production cooking methods with v			
Good knowledge of food production cooking methods and			
excellent knowledge of food production cooking methods &		6	0.75
did not utilized available cooking utensils as to enhance co			
has partly utilized available cooking utensils as to enhance			
has utilized available cooking utensils and enhances the c			
shows reasonable skills in the application of available coo			
Yes = full points No = no points	Yes or No	7	0.10
Yes = full points No = no points	Yes or No	7	0.05
Yes = full points No = no points	Yes or No	7	0.05
Yes = full points No = no points	Yes or No	7	0.10
Yes = full points No = no points	Yes or No	7	0.05
Yes = full points No = no points	Yes or No	7	0.05
Yes = full points No = no points	Yes or No	7	0.10
Yes = full points No = no points	Yes or No	7	0.05
Yes = full points No = no points	Yes or No	7	0.05
		7	0.50
poor quality in reflection to applied combination harmony c			
Simple quality of food prepared in reflection to applied con			

Good quality of food preparation in reflection to applied color		
Exceptional quality of food preparation in reflection to applied color	7	0.50
Dish is of poor visual presentation, lacks of colors, balance		
Dish shows basic visual presentation, shows basic color of		
Dish shows good visual aspect with highlighted colors com		
Dish shows exceptional visual components well balanced	7	0.25
Dish does not show any type of creativity and style in plating		
Dish shows little creativity and style in plating and the asse		
Dish shows good creativity and style in plating and assembl		
Dish shows exceptional creativity and style in plating and a	7	0.75
Dish comprises of no significant texture element in individual		
Dish meets basic texture elements in individual and combin		
Dish indicated a good mixture of texture elements in indivi		
Dish indicates a great variety of texture elements used in i	7	0.75
Flavors do not go well together , either individual or combin		
Flavors of dish go well together , either individual or combin		
Flavor of Dish are of great taste, highlighting the variety of		
Flavor of Dish are exceptional of taste with a vast combina	7	0.50
Dish components do not reflect harmony in regards to color		
Dish components go well together, reflecting the basic har		
Dish components go well together as they reflect the harm		
Dish components are of exceptional harmony, highlighting	7	0.50
poor quality in reflection to applied combination harmony of		
Simple quality of food prepared in reflection to applied color		
Good quality of food preparation in reflection to applied color		
Exceptional quality of food preparation in reflection to applied color	7	0.50
Dish is of poor visual presentation, lacks of colors, balance		
Dish shows basic visual presentation, shows basic color of		
Dish shows good visual aspect with highlighted colors com		
Dish shows exceptional visual components well balanced	7	0.25

Dish does not show any type of creativity and style in plating			
Dish shows little creativity and style in plating and the asse			
Dish shows good creativity and style in plating and assem			
Dish shows exceptional creativity and style in plating and a		7	0.75
Dish comprises of no significant texture element in individ			
Dish meets basic texture elements in individual and combi			
Dish indicated a good mixture of texture elements in indivi		7	0.75
Dish indicates a great variety of texture elements used in i			
Flavors do not go well together , either individual or combi			
Flavors of dish go well together , either individual or combi			
Flavor of Dish are of great taste, highlighting the variety of			
Flavor of Dish are exceptional of taste with a vast combina		7	0.50
Dish components do not reflect harmony in regards to colo			
Dish components go well together, reflecting the basic har			
Dish components go well together as they reflect the harm			
Dish components are of exceptional harmony, highlighting			
Yes = full points No = no points	Yes or No	8	0.75
Yes = full points No = no points	Yes or No	8	0.75
Extra Aspect Description (Meas or Judg) OR Judgement Score Description (Judg only)	Requirement or Nominal Size (Measurement Only)	WSSS Section	Max Mark
Extra Aspect Description (Meas or Judg) OR Judgement Score Description (Judg only)	Requirement or Nominal Size (Measurement Only)	WSSS Section	Max Mark

Criterion E Total Mark 0.00

Criterion F Total Mark 0.00

Extra Aspect Description (Meas or Judg) OR Judgement Score Description (Judg only)	Requirement or Nominal Size (Measurement Only)	WSSS Section	Max Mark
Extra Aspect Description (Meas or Judg) OR Judgement Score Description (Judg only)	Requirement or Nominal Size (Measurement Only)	WSSS Section	Max Mark
Extra Aspect Description (Meas or Judg) OR Judgement Score Description (Judg only)	Requirement or Nominal Size (Measurement Only)	WSSS Section	Max Mark

Criterion G Total Mark 0.00

Criterion H Total Mark 0.00

Criterion I Total Mark 0.00

Competition Total Mark 100.00