

Skill name

Bakery

Criteria

Mark

A	Day 1	22.50
B	Day 2	28.25
C	Day 3	32.25
D	Day 4	17.00
E		
F		
G		
H		
I		

Sub Criteria ID	Sub Criteria Name or Description	Aspect Type M = Meas J = Judg	Aspect - Description	Judg Score
A1	Day 1 - Core Criteria	M M J	uniform and appearance by workstart workstation clean on time ingredience scaling	0 1 2 3
		J	braiding	0 1 2 3
		J	mise en place	

				0
				1
				2
				3
		J	dough making	0
				1
				2
				3
A3	Portfolio	M	portfolio	
		M	recipes	
A4	Quiche	M	15 units made	
		M	diameter 10cm to 12cm, all the same flavour	
		J	general appearance	0
				1
				2
				3
		J	baking quality	0
				1
				2
				3
		J	crust quality	0
				1
				2
				3
		J	filling texture	0
				1
				2
				3
		J	flavour	0
				1
				2

A5	Braiding Techniques Mystery	J	degree of difficulty or innovation	3
				0
				1
				2
				3
		M	units	
		M	recipe	
		J	work to instruction on finale product	0
				1
				2
A6	Focaccia			3
		J	baking	0
				1
				2
				3
		J	taste and texture	0
				1
				2
				3
		M	Focaccia for Sandwich	
		M	amount of Focaccia	
		M	weight Focaccia after baking, 5pc together - divided by 5	
		J	Size/Shape over all 6 pc	0
				1
				2
				3
		J	Typical Facaccia crumb structure	0
				1
				2
				3
		J	Taste and Aroma	

A7	Costumer Order, bread for special occasion	M M	Recipe Outline	0 1 2 3
Sub Criteria ID	Sub Criteria Name or Description	Aspect Type M = Meas J = Judg	Aspect - Description	Judg Score
B1	Day 2 - Core Criteria	M M J	uniform and appearance by workstart workstation clean work skills, how is the competitor working	0 1 2 3
		J	ingredience scaling	0 1 2 3
		J	dough making	0 1 2 3
		J	dough shaping	0 1 2 3
		J	oven work	0

B2	Costumer Order, bread for special occasion	J	handling product after baking	1				
				2				
				3				
		M	ammount	0				
				M	outline	1		
				J	theme visible	2		
					3			
					J	visual aspect	0	
								1
			2					
B3	Wheat Bread	J	aroma and taste	3				
					0			
					1			
					2			
					M	recipe meets specifications for wheat bread	3	
							M	shapes
		M	techniques	1				
					2			
					J	oven spring	3	
								0
B4	Rye Bread						1	
					M	recipe meets specifications for rye bread	2	
							M	ammount
		M	weight after baking, 5pc together - divided by 5					

B5	Bread Rolls(Mystery Product)				
		M	ammount		
		M	weight after baking, 5pc together - divided by 5		
		M	recipe		
		M	ingrediends		
		M	baking		
		J	size or shape over all pieces		
				0	
				1	
				2	
				3	
		J	general appearance		
				0	
				1	
				2	
				3	
		J	baking color		
				0	
				1	
				2	
				3	
		J	bread crust		
				0	
				1	
				2	
				3	
		J	Taste and Aroma		
				0	
				1	
				2	
				3	
		J	texture and inner structure		
				0	
				1	
				2	
				3	
		J	degree of difficulty or innovation		
				0	
				1	

				2 3
Sub Criteria ID	Sub Criteria Name or Description	Aspect Type M = Meas J = Judg	Aspect - Description	Judg Score
C1	Day 3 - Core Criteria	M M J	uniform and appearance by workstart workstation clean work skills, how is the competitor working	0 1 2 3
		J	ingredience scaling	0 1 2 3
		J	dough shaping	0 1 2 3
		J	oven work	0 1 2 3
		J	handling product after baking	0 1 2 3
C2	Wheat Bread Shape 1	J	General appearance	

C3	Wheat Bread Shape 2			0
				1
				2
				3
		J	bread crust	0
				1
				2
				3
		J	Taste and Aroma	0
				1
				2
				3
		J	degree of difficulty or innovation	0
				1
				2
				3
		J	general appearance	0
				1
				2
				3
		J	bread crust	0
				1
				2
				3
		J	aroma and taste	0
				1
				2
				3
		J	degree of difficulty or innovation	0
				1
				2



C4	Wheat Bread Shape to Abu Dhabi	J	general appearance to the theme	3
				0
				1
				2
		J	bread crust	3
				0
				1
				2
		J	aroma and taste	3
				0
				1
				2
		J	degree of difficulty or innovation	3
				0
				1
				2
C5	Rye Bread	J	size/shape over all pieces	3
				0
				1
				2
		J	general appearance	3
				0
				1
				2
		J	baking color	3
				0
				1
				2
		J	texture and inner structure	3
				0
				1
				2

C6	Croissants			0
				1
				2
				3
		J	aroma and taste	0
				1
				2
				3
		M	ammount and weight after baking, 5pc together - divided by 5	
		J	size/shape over all pieces	0
C7	Danish product one			1
				2
				3
		J	visibility of lamination after baking outside	0
				1
				2
				3
		J	baking color over all croissants made	0
				1
				2
				3
		J	texture and inner structure	0
				1
				2
				3
		J	aroma and taste	0
				1
				2
				3
		M	ammount and weight after baking, 5pc together - divided by 5	
		J	general appearance including baking properties	

				0
				1
				2
				3
		J	aroma and taste	
				0
				1
				2
				3
C8	Danish product two	M	ammount and weight after baking, 5pc together - divided by 5	
		J	general appearance including baking properties	
				0
				1
				2
				3
		J	aroma and taste	
				0
				1
				2
				3
C9	Danish product with savoury filling	M	ammount and weight after baking, 5pc together - divided by 5	
		J	general appearance including baking properties	
				0
				1
				2
				3
		J	aroma and taste	
				0
				1
				2
				3
C10	Show Piece	M	size	
		M	size	
		J	Detailed	
				0
				1

		J	techniques used	2 3  0 1 2 3
		J	degree of difficulty	0 1 2 3
		J	tidiness of the end piece	0 1 2 3
Sub Criteria ID	Sub Criteria Name or Description	Aspect Type M = Meas J = Judg	Aspect - Description	Judg Score
D1	Day 4 - Core Criteria	M J	workstation clean workspace organisation	0 1 2 3
		J	dough shaping skills for filled products	0 1 2 3
		J	oven work	0 1

D2	Sweet Brioches			2
				3
		J	handling product after baking	0
				1
				2
				3
		M	ammount and weight after baking, 5pc together	
		M	filled products where filled before baking and after baking only gla	
		J	size/shape over all pieces	0
				1
				2
				3
		J	baking properties, over all pieces	0
				1
				2
				3
		J	aroma and taste, unfilled product	0
				1
				2
				3
		J	degree of difficulty or innovation, unfilled product	0
				1
				2
				3
		J	aroma and taste, filled product 1	0
				1
				2
				3
		J	degree of difficulty or innovation, filled product 1	0
				1
				2

D3	Sandwich	J	aroma and taste, filled product 2	3
				0
				1
				2
				3
		J	degree of difficulty or innovation, filled product 2	0
				1
				2
				3
		J	filling with mystery ingredient	0
				1
				2
				3
		J	aroma and taste mystery filling in combination with the Brioches	0
				1
				2
				3
		J	degree of difficulty or innovation, product with mystery ingredient	0
				1
				2
				3
		M	ammount	
		M	weight	
		J	general appearance	0
				1
				2
				3
		J	aroma and taste	0
				1
				2
				3

D4	Show Piece 2	J	degree of difficulty or innovation	0 1 2 3
		M J	Sandwich is integrated in Show piece Effect, Impression	0 1 2 3
		J	Presentation of Show piece (talking)	0 1 2 3
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Extra Aspect Description (Meas or Judg) OR Judgement Score Description (Judg only)	Requirement or Nominal Size (Measurement Only)	WSSS Section	Max Mark
uniform clean; shoes, pants, apron, jacket, hat and appearance		2	0.25
tables, machines and sink are clean when time is up, so no		2	0.50
		5	1.50
ingredience scaling very unorganized and/or very slow			
ingredience scaling a bit unorganized or a bit slow			
ingredience scaling good organized and fast			
ingredience scaling very organized and fast			
		2	1.50
is very nervous with given task			
is little confident with given task			
is confident with mystery task			
is very confident even with mystery task			
		2	0.50

Criterion A      Total Mark      22.50

nothing is labeled, fillings or raw materials are not covered		
poorly labeling and not well organized		
labels are nearly on each product and all is covered or wrapped		
everything is labeled properly, and everyone can read it, filling	5	0.50
hardly any skill in dough making		
not so skilled in dough making		
good skill with dough making		
very good skill with dough making, checks the dough before		
Experts receive the portfolio from the Competitor with all the	3	0.75
the recipes have all the weights and process documented	3	0.50
if not 0 marks awarded	4	0.25
over 13 cm = 0 points under 9 cm = 0 points	4	0.25
	7	1.00
filling did run out and burn very much, the shapes are very		
Filling did run out on some areas. the shapes are a little irregular		
no filling has run out. The shapes are regular. The Quiche is		
no filling is run out. the shapes are regular and proper made	7	0.50
The quiche is very much underbaked or over baked.		
The quiche is a little underbaked or overbaked / The crust is		
The Quiche is nicely baked.		
Baking from bottom and top are perfect. Color is very attractive	5	0.50
Crust is very hard or dry or very chewy or very soft		
Crust is a bit hard, a bit dry, a bit chewy, a bit soft		
Crust is good		
Crust is very fine, short and flaky	5	0.50
Filling is soft it is running out of the quiche or filling is very		
filling is a little soft or a bit dry and crumbly or filling is chewy		
Filling is good		
Filling is nice and tender when you bite in to it, all ingredients	7	1.50
no flavour or burned or bitter tasting		
dull not much flavour		
good flavour		

great flavour combination	6	0.50
no innovation and no difficulty to this product. Dough and little difficulty and or little innovation to this product		
innovative or difficulty to this product, different ingredients		
very innovative product or very difficult product, different ingredients		
enough pieces made	1	0.50
minimum 150g butter on 1000g flour	3	0.25
	6	2.00
instructions not visible lots of mistakes		
similar to the instructions some mistakes		
Bread is made to the instruction, looks ok		
Bread is made exactly to the instruction and looks nice		
	7	1.50
it is burned or it is underbaked		
it is a bit dark or it is a bit underbaked		
baking is good, not so much brilliance		
perfect baking and nice brilliance		
	5	1.50
not much taste and texture not nice		
Taste or texture are not very impressive		
Taste and texture are good		
Texture is soft and moist, taste is nice		
Focaccia for sandwich is made	1	0.25
6 pc Focaccia bread are made	4	0.25
weight over +/- 25g = 0.15 marks, over +/- 50g = 0.0 marks	5	0.25
	6	1.00
lots of uneven shapes and size		
majority are uneven shape and size		
more or less consistent shape and size		
very consistent shape and size		
	6	1.50
Crumb is hard, feels dry and tight		
Crumb could have a bit or less more softness, moistness		
Crumb is good in regards of softness, moist and pores		
Crumb very soft, moist and the pores are irregular		
	4	1.50

not good aroma and taste could have a bit more aroma and taste or it is much to much good aroma and taste Wonderfull creation on aroma and taste			
Recipe is given to the Experts drawn outline is given to the Experts		3 3	0.50 0.50
Extra Aspect Description (Meas or Judg) OR Judgement Score Description (Judg only)	Requirement or Nominal Size (Measurement Only)	WSSS Section	Max Mark
uniform clean; shoes, pants, apron, jacket, hat and appearance tables, machines and sink are clean when time is up, so no mess		2 2 1	0.25 0.50 1.50
very unconsentrated, very unorganized, very poor workflow a bit unconsentrated, a bit nervous is working good sometimes a bit nervous is working very consentrated and organized and in a good workflow		5	1.00
ingredience scaling very unorganized and very slow ingredience scaling a bit unorganized or a bit slow ingredience scaling good organized and fast ingredience scaling very organized and fast		5	1.00
hardly any skill in dough making not so skilled in dough making good skill with dough making very good skill with dough making, checks the dough before		6	2.00
no dough shaping skills little dough shaping skills good shaping skills very good shaping skills		7	2.00
oven skill are poor (is not working skilled, neaty and safe)			

Criterion B      Total Mark      28.25

oven skills are little (could work with more skills, more neat)		
oven skills are good (works with skill, neaty and safe on the oven)		
very skilled on the oven (is always working skilled, neaty and safe)	7	1.50
not taking care on the product after baking		
little taking care on the product after baking		
good taking care after		
very good taking care after baking always product get dem		
Costumer order ammount of pieces is correct	1	0.50
The Bread is corresponding to the outline	6	1.50
	6	2.00
Theme is slightly visible		
Theme is visible		
Theme is good visible and good implement		
Theme is very well visible and very well implemented	6	2.00
bread looks little attraktive		
bread looks nice, can be more tidiy		
bread looks nice		
bread looks very nice, tidy and done with well skilled hand	4	1.00
aroma, taste and inner structure of the bread is poor		
aroma is good, taste and inner structure are poor / taste is		
aroma and taste are good, inner structure is poor / aroma		
aroma, taste and inner structure is very nice		
10 loafs to 600g dough weight, no improver allowed excep	4	0.50
3 different types of loaf forms (3pc same shape + 3 pc sar	6	0.50
3 different types of loaf forms are different in techniques (c	6	0.50
	7	0.50
no oven spring, bread came out whit same volume as it w		
little oven spring		
good oven spring		
bread has nice developed in the oven, trough the expansio		
rye bread dough has to content 60% rye in the totale flour	3	0.25
12 loafs of the same shape	1	0.25
weight over +/- 25g = 0.25 marks, over +/- 50g = 0.0 mark	7	0.50

24 rolls of the same shape	1	0.25
rolls are between 90g and 100g	7	0.25
recipe is given to the Experts	3	0.25
ingredients rules obeyed	5	0.50
was baked in the combi oven	7	0.25
	6	1.00
lots of uneven shapes and size		
majority are uneven shape and size		
more or less consistent shape and size		
very consistent shape and size	7	1.00
no attractiveness		
it is ok		
good attractiveness		
very attractive for the customer to buy	7	0.50
it is burned dark black in color or it is underbaked, product		
it is a bit dark or it is a bit underbaked or it is very uneven		
baking is good and more or less even in color		
perfect baking and the color is over all the rolls the same	7	0.50
Crust is very hard or very chewy or very soft		
Crust is a bit hard or a bit chewy or a bit soft		
Crust is good		
Crust is nice and fine and crunchy	4	2.00
not good aroma and taste		
could have a bit more aroma and taste or it is much to much		
good aroma and taste		
Wonderful creation on aroma and taste	5	1.50
texture very dry and compact		
texture is not very impressive, a bit dry		
texture is good		
texture is excellent soft and moist	6	0.50
no innovation and no difficulty to this product		
little difficulty and or little innovation to this product		

innovative or difficulty to this product  
very innovative product or very difficult product

Extra Aspect Description (Meas or Judg) OR Judgement Score Description (Judg only)	Requirement or Nominal Size (Measurement Only)	WSSS Section	Max Mark
uniform clean; shoes, pants, apron, jacket, hat and appearance tables, machines and sink are clean when time is up, so no		2 2 1	0.25 0.50 1.00
very unconcentrated, very unorganized, very poor workflow a bit unconcentrated, a bit nervous is working good sometimes a bit nervous is working very concentrated and organized and in a good		5	0.25
ingredient scaling very unorganized and very slow ingredient scaling a bit unorganized or a bit slow ingredient scaling good organized and fast ingredient scaling very organized and fast		6	2.00
no dough shaping skills little dough shaping skills good shaping skills very good shaping skills		7	1.00
oven skill are poor (is not working skilled, neat and safe) oven skills are little (could work with more skills, more neat) oven skills are good (works with skill, neat and safe on the oven) very skilled on the oven (is always working skilled, neat and safe)		7	1.00
not taking care on the product after baking little taking care on the product after baking good taking care after very good taking care after baking always product get damaged		7	0.25

Criterion C      Total Mark      32.25

no attractivity			
it is ok			
good attractivity			
very attractive for the costumer to buy			
	7	0.25	
Crust is very hard or very chewy or very soft			
Crust is a bit hard or a bit chewy or a bit soft			
Crust is good			
Crust is nice and fine (and crunchy)			
	4	0.50	
not good aroma and taste			
could have a bit more aroma and taste or it is much to mu			
good aroma and taste			
Wonderfull creation on aroma and taste			
	6	0.25	
no innovation and no diffuculty to this product.			
little difficulty and or little innovation to this product			
innovative or difficulty to this product			
very innovative product or very difficult product			
	7	0.25	
no attractivity			
it is ok			
good attractivity			
very attractive for the costumer to buy			
	7	0.25	
Crust is very hard or very chewy or very soft			
Crust is a bit hard or a bit chewy or a bit soft			
Crust is good			
Crust is nice and fine (and crunchy)			
	4	0.50	
not good aroma and taste			
could have a bit more aroma and taste or it is much to mu			
good aroma and taste			
Wonderfull creation on aroma and taste			
	6	0.25	
no innovation and no diffuculty to this product			
little difficulty and or little innovation to this product			
innovative or difficulty to this produc			



very innovative product or very difficult product		
no attractiveness it is ok good attractiveness very attractive for the customer to buy	7	0.25
Crust is very hard or very chewy or very soft Crust is a bit hard or a bit chewy or a bit soft Crust is good Crust is nice and fine (and crunchy)	7	0.25
not good aroma and taste could have a bit more aroma and taste or it is much to much good aroma and taste Wonderful creation on aroma and taste	4	0.50
no innovation and no difficulty to this product. little difficulty and or little innovation to this product innovative or difficulty to this product very innovative product or very difficult product	6	0.25
lots of uneven shapes and size majority are uneven shape and size more or less consistent shape and size very consistent shape and size	6	0.50
no attractiveness it is ok good attractiveness very attractive for the customer to buy, very consistent shape	7	0.50
it is burned dark black in color or it is underbaked, product it is a bit dark or it is a bit underbaked or it is very uneven baking is good and more or less even in color perfect baking and the color is over all the breads the same	7	0.50
	5	1.50

texture very dry or very uneven structure or very to moist		
texture is not very impressive, some ittegrality in softness		
texture is good		
texture is very nice soft and moist	4	1.50
not good aroma and taste or sourdough not notissable at a		
could have a bit more aroma and taste or it is much to mu		
good aroma and taste		
Wonderfull creation on aroma and taste good rye and sou		
15 pieces have been made and are 50g to 60g = 0.25 ma	3	0.25
	6	0.25
lots of uneven shapes and size		
majority are uneven shape and size		
more or less consistant shape and size		
very consistant shape and size	6	0.25
no layer visible		
layers are very uneven visibel		
layers are good visible		
layers are very nice visible	7	0.25
burned dark black in color or underbaked, product has fal		
it is a bit dark or it is a bit underbaked or it si very uneven t		
baking is good and more or less even in color		
perfect baking and the color is over all the croissants the s	5	1.00
inner structure did not support one big whole or a big part		
some uneven parts in the crumb or no visability from lamin		
good textur more or less even and nice structure might be		
nice even texture, cells are nicely developed from the lami	4	2.00
strange aroma or taste, over fermented odors		
no aroma and taste / or very little aroma or taste		
good aroma and taste		
Wonderfull creation on aroma and taste nice balanced		
15 pieces have been made and are 50g to 60g = 0.25 ma	3	0.25
	7	0.75

little attractivity and baking poor / very much over baked /		
average attractivity and average baking		
good attractivity and good baking		
very attractive for the costumer to buy and nicely baked		
	4	1.50
strange aroma or taste, over fermented odors		
no aroma and taste / or very little aroma or taste		
good aroma and taste		
Wonderfull creation on aroma and taste nice balanced		
15 pieces have been made and are 50g to 60g = 0.25 ma	7	0.25
	7	0.75
little attractivity and baking poor / very much over baked /		
average attractivity and average baking		
good attractivity and good baking		
very attractive for the costumer to buy and nicely baked		
	4	1.50
strange aroma or taste, over fermented odors		
no aroma and taste / or very little aroma or taste		
good aroma and taste		
Wonderfull creation on aroma and taste nice balanced		
15 pieces have been made and are 50g to 60g = 0.25 ma	7	0.25
	7	0.75
little attractivity and baking poor / very much over baked /		
average attractivity and average baking		
good attractivity and good baking		
very attractive for the costumer to buy and nicely baked		
	4	1.50
strange aroma or taste, over fermented odors		
no aroma and taste / or very little aroma or taste		
good aroma and taste		
Wonderfull creation on aroma and taste nice balanced		
The Piece is in the given Measurement maximum size(60	1	0.25
The Piece is more than 20 cm smaller width way or longwa	1	0.25
	6	1.50
There has been done no detail work, all rough parts on the		
The work is done and we can see a few details but mainly		

The work on the piece has been done with some details The work on the piece has been made with a lot of clear d		6	1.25
Not two different doughs used / only one technique used two different doughs used / not many techniques applied (n two different doughs used / some techniques applied two different doughs used / different techniques applied (n		6	1.25
no innovation and no diffuculty to this product little difficulty and or little innovation to this product innovative or difficulty to this produc very innovative product or very difficult product		5	2.00
the piece is not tidy (it has a lot of colour mixed, drops of is piece is average tidy (there is very little colour mixed wher piece is made tidy (there is no colour mixed where it shoul piece is made tidy (there is no colour mixed where it shoul			
Extra Aspect Description (Meas or Judg) OR Judgement Score Description (Judg only)	Requirement or Nominal Size (Measurement Only)	WSSS Section	Max Mark
tables, machines and sink are clean when time is up, so n		2	0.50
		5	0.25
workspace very unorganized workspace a bit unorganized workspace good organized workspace very organized		6	2.00
no dough shaping skills, problems with filling and dough little doug shaping skills, still little prblems with filling and d good shaping skills, filling of the dough works well very good shaping skills, filling the dough pieces looks tidy		7	0.50
oven skill are poor (is not working skilled, neaty and safe) oven skills are little (could work with more skills, more nea			

Criterion D      Total Mark      17.00

oven skills are good (works with skill, neaty and safe on the oven)		
very skilled on the oven (is always working skilled, neaty and safe)	7	1.50
not taking care on the product after baking		
little taking care on the product after baking		
good taking care after baking		
very good taking care after baking always product get dem		
unfilled 200g - 250g / filled products 300g - 400g and total weight	1	0.25
yes= 0.25 points, no=0 points	7	0.25
	6	0.25
lots of uneven shapes and size		
majority are uneven shape and size		
more or less consistant shape and size		
very consistant shape and size	7	0.25
burned dark black in color or underbaked, product has fallen		
it is a bit dark or it is a bit underbaked or it is very uneven		
baking is good and more or less even in color		
perfect baking and the color is over all the products the same	4	0.75
strange aroma or taste, over fermented odors		
no aroma and taste / or very little aroma or taste		
good aroma and taste		
Wonderfull creation on aroma and taste nice balanced	4	0.25
no innovation and no difficulty to this product		
little difficulty and or little innovation to this product		
innovative or difficulty to this product		
very innovative product or very difficult product	4	0.75
strange aroma or taste, over fermented odors		
no aroma and taste / or very little aroma or taste		
good aroma and taste		
Wonderfull creation on aroma and taste nice balanced	4	0.25
no innovation and no diffuculty to this product		
little difficulty and or little innovation to this product		
innovative or difficulty to this product		

very innovative product or very difficult product	4	0.75
strange aroma or taste, over fermented odors		
no aroma and taste / or very little aroma or taste		
good aroma and taste		
Wonderfull creation on aroma and taste nice balanced	4	0.25
no innovation and no diffuculty to this product		
little difficulty and or little innovation to this product		
innovative or difficulty to this product		
very innovative product or very difficult product	5	0.75
poor flavour and consistancy		
average flavour and consistancy		
flavour and consistancy good		
flavour and consistancy very nice	4	0.75
strange aroma or taste, over fermented odors / very too m		
no aroma and taste / or very little aroma or taste		
good aroma and taste		
Wonderfull creation on aroma and taste nice balanced	4	0.50
no innovation and no diffuculty to this product		
little difficulty and or little innovation to this product		
innovative or difficulty to this product		
very innovative product or very difficult product		
10 pieces made	4	0.25
150g +/- 5 g = 0.25 points, if more 0 points	5	0.25
	6	0.25
uneven products and not attractive looking		
more or lass even and average attractive looking		
product is looking good		
evenly made and attractive looking	4	1.50
strange aroma or taste		
no aroma and taste / or very little aroma or taste		
good aroma and taste		
Wonderfull creation on aroma and taste nice balanced		

no innovation and no difficulty to this product little difficulty and or little innovation to this product innovative or difficult to this product very innovative product or very difficult product  The Customer is not impressed - it is fast overlooked The Customer sees the Piece but it does not bring up a lot The Customer has a wow effect when he/she sees the piece The Customer has a wow effect when he/she sees the piece  competitor can't communicate in front of people under the pressure competitor has difficulties communicate in front of people competitor can communicate well in front of people competitor can communicate good in front of people under the pressure		4	0.25
		7	0.25
		7	2.00
		3	1.50
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 E    Total Mark    0.00

Criterion F    Total Mark    0.00

Criterion G    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

Criterion H    Total Mark    0.00

Criterion I    Total Mark    0.00

Competition    Total Mark    100.00