

34 Cooking

WorldSkills Standards Specification

Section	WSSS Marks
1	Work organization and management
2	Customer service and communications
3	Food hygiene and health, safety, and environment
4	Ingredients and menu development
5	Preparation of ingredients
6	Application of cookery methods
7	Presentation of dishes
8	Food purchase, storage, costing, and control

Criteria

ID	Name
A	Day 1 MEP Module and Soup

B	Day 2 Meat and Herb
C	Day 3 Fish and Spice
D	Day 4 Dessert, Fruit and Nut
E	
F	
G	
H	
I	

Sub Criterion ID	Sub Criterion Name or Description	Day of Marking	Aspect Type M = Meas J = Judg	Aspect - Description	Judg Score
A1	Personal Hygiene and Appearance	1	M M M M	Uniform/dress code Personal appearance Handwashing Bad Habits	
A2	Workstation Cleanliness and Hygiene	1	M M M	Floor and Counter Mess Benches/Counter Hygiene and Sanitation Sinks	
A3	Workstation Fridges	1	M M	Fridge Hygiene, Food Storage & Labelling Fridge Food safety	
A4	Food Safety	1	M M M	No time-temperature abuse No Cross-Contamination Tasting Spoon procedures	
A5	Work Safety, Kitchen Reset and Wastage	1			

A6	Work Organisation and Storage	1	M	Safe Working	
			M	Unsafe Working Incidents	
			M	Equipment and Tools	
			M	Bins	
			M	Workflow and Organised Work area	
			M	Prepared Portions wrapped, covered or in containers	
			M	Prepared Portions labelled - competitor name/country, item name	
			M	Food Order	
			J	Storage Box - Storage of items; labelled and dated and packed a	
					0
A7	Kitchen Preparation	1			1
					2
					3
			J	Organisation skills - planning, co-ordination and prioritisation of ta	0
			J	Workstation and Personel - professional, presentable, safe and c	0
A8	Skills Test and Dish Presentation	1			1
					2
					3
			J	Kitchen skills demonstrated - Knife skills and preparation techniq	0
					1
					2
					3
			M	Turned Veg	
			M	Julienne Veg	
			M	Brunoise Veg	
			M	Skills Test Timing	
			M	Use of compulsory ingredients and techniques	
			M	Menu Description meets TP menu criteria - Written menu meets	
			M	Menu Description reflects in Dish Produced - Presentation match	
			M	Dish meets TP criteria - correct elements on plate	

A9	Cooking Methods & Service Timings	1	M	Correct portion size and correct number of plates		
			M	Clean plates - no spills, fingerprints on rim of plate		
			M	Correct use of various cooking methods for the dish as per TP in		
			M	Pots, Pans and Trays - No Excessive Wastage, ingredients scrap		
			M	Items burned or spoilt in cooking		
			M	Bad Habits - no cooking of spoons or utensils in pots, no using th		
			M	Service time		
A10	Presentation & Tasting	1	M	Service time		
			J	Presentation and Visual appeal - colours/ingredient balance		
						0
						1
						2
						3
			J	Portion and Nutritional Balance		
						0
						1
						2
		3				
			J	Flavour Taste and Aroma		
					0	
					1	
					2	
					3	
			J	Texture and Doneness - all components		
					0	
					1	
					2	
					3	
			J	Combined Harmony, Presentation Style, Creativity and Technical		
					0	
					1	
					2	
					3	

Sub Criterion ID	Sub Criterion Name or Description	Day of Marking	Aspect Type M = Meas J = Judg	Aspect - Description	Judg Score
B1	Personal Hygiene and Appearance	2	M M M M	Uniform/dress code Personal appearance Handwashing Bad Habits	
B2	Workstation Cleanliness and Hygiene	2	M M M	Floor and Counter Mess Benches/Counter Hygiene and Sanitation Sinks	
B3	Workstation Fridges	2	M M	Fridge Hygiene, Food Storage & Labelling Fridge Food safety	
B4	Food Safety	2	M M M	No time-temperature abuse No Cross-Contamination Tasting Spoon procedures	
B5	Work Safety, Kitchen Reset and Wastage	2	M M M M	Safe Working Unsafe Working Incidents Equipment and Tools Bins	
B6	Work Organisation and Storage	2	M M M M J	Workflow and Organised Work area Prepared Portions wrapped, covered or in containers Prepared Portions labelled - competitor name/country, item name Food Order Storage Box - Storage of items; labelled and dated and packed a	0 1 2 3
B7	Kitchen Preparation	2	J	Organisation skills - planning, co-ordination and prioritisation of ta	0

					1
					2
					3
			J	Workstation and Personel - professional, presentable, safe and d	0
					1
					2
					3
			J	Kitchen skills demonstrated - Knife skills and preparation techniq	0
					1
					2
					3
B8	Skills Test and Dish Presentation	2			
			M	Prepare 2 identical 3-egg omlettes with a filling of your own choic	
			M	Cooked omlettes with a filling of your own choice	
			M	Cooked omlettes Seasoning and Timing	
			M	Service temperature correct	
			M	Use of compulsory ingredients and techniques	
			M	Menu Description meets TP menu criteria - Written menu meets	
			M	Menu Description reflects in Dish Produced - Presentation match	
			M	Dish meets TP criteria - correct elements on plate	
			M	Correct portion size and correct number of plates	
			M	Clean plates - no spills, fingerprints on rim of plate	
B9	Cooking Methods & Service Timings	2			
			M	Correct use of various cooking methods for the dish as per TP in	
			M	Pots, Pans and Trays - No Excessive Wastage, ingredients scrap	
			M	Items burned or spoilt in cooking	
			M	Bad Habits - no cooking of spoons or utensils in pots, no using th	
			M	Service time	
			M	Service time	
B10	Presentation & Tasting	2			
			J	Presentation and Visual appeal - colours/ingredient balance	0
					1
					2
					3
			J	Portion and Nutritional Balance	0

			J	Flavour Taste and Aroma	1 2 3 0 1 2 3
			J	Texture and Doneness - all components	0 1 2 3
			J	Combined Harmony, Presentation Style, Creativity and Technical	0 1 2 3
Sub Criterion ID	Sub Criterion Name or Description	Day of Marking	Aspect Type M = Meas J = Judg	Aspect - Description	Judg Score
C1	Personal Hygiene and Appearance	3	M M M M	Uniform/dress code Personal appearance Handwashing Bad Habits	
C2	Workstation Cleanliness and Hygiene	3	M M M	Floor and Counter Mess Benches/Counter Hygiene and Sanitation Sinks	
C3	Workstation Fridges	3	M M	Fridge Hygiene, Food Storage & Labelling Fridge Food safety	
C4	Food Safety	3	M	No time-temperature abuse	

C5	Work Safety, Kitchen Reset and Wastage	3	M	No Cross-Contamination	
			M	Tasting Spoon procedures	
			M	Safe Working	
			M	Unsafe Working Incidents	
C6	Work Organisation and Storage	3	M	Equipment and Tools	
			M	Bins	
			M	Workflow and Organised Work area	
			M	Prepared Portions wrapped, covered or in containers	
C7	Kitchen Preparation	3	M	Prepared Portions labelled - competitor name/country, item name	
			M	Food Order	
			J	Storage Box - Storage of items; labelled and dated and packed a	0
					1
C8	Skills Test and Dish Presentation	3			2
					3
			J	Organisation skills - planning, co-ordination and prioritisation of ta	0
					1
C9	Kitchen Presentation	3			2
					3
			J	Workstation and Personel - professional, presentable, safe and c	0
					1
C10	Dish Presentation	3			2
					3
			J	Kitchen skills demonstrated - Knife skills and preparation techniq	0
					1
C11	Dish Presentation	3			2
					3
			M	Prepare 1 soft boiled egg served in shell with one end cut off.	
			M	Prepare 1 hard boiled egg served shelled (without shell)	
C12	Dish Presentation	3	M	Eggs Seasoning and Timing	
			M	Service temperature correct	
			M	Use of compulsory ingredients and techniques	

C9	Cooking Methods & Service Timings	3	M	Menu Description meets TP menu criteria - Written menu meets	
			M	Menu Description reflects in Dish Produced - Presentation match	
			M	Dish meets TP criteria - correct elements on plate	
			M	Correct portion size and correct number of plates	
			M	Clean plates - no spills, fingerprints on rim of plate	
			M	Correct use of various cooking methods for the dish as per TP in	
			M	Pots, Pans and Trays - No Excessive Wastage, ingredients scrap	
			M	Items burned or spoilt in cooking	
			M	Bad Habits - no cooking of spoons or utensils in pots, no using th	
			M	Service time	
C10	Presentation & Tasting	3	M	Service time	
			J	Presentation and Visual appeal - colours/ingredient balance	
			J	Portion and Nutritional Balance	
			J	Flavour Taste and Aroma	
			J	Texture and Doneness - all components	
			J	Combined Harmony, Presentation Style, Creativity and Technical	

Sub Criterion ID	Sub Criterion Name or Description	Day of Marking	Aspect Type M = Meas J = Judg	Aspect - Description	Judg Score
D1	Personal Hygiene and Appearance	4	M M M M	Uniform/dress code Personal appearance Handwashing Bad Habits	
D2	Workstation Cleanliness and Hygiene	4	M M M	Floor and Counter Mess Benches/Counter Hygiene and Sanitation Sinks	
D3	Workstation Fridges	4	M M	Fridge Hygiene, Food Storage & Labelling Fridge Food safety	
D4	Food Safety	4	M M M	No time-temperature abuse No Cross-Contamination Tasting Spoon procedures	
D5	Work Safety, Kitchen Reset and Wastage	4	M M M M J	Safe Working Unsafe Working Incidents Equipment and Tools Bins End of Competition - Wastage control by not over-selecting/order	0 1 2 3
D6	Work Organisation and Storage	4	M M M M J	Workflow and Organised Work area Prepared Portions wrapped, covered or in containers Prepared Portions labelled - competitor name/country, item name Food Order Storage Box - Storage of items; labelled and dated and packed a	0

					1
					2
					3
D7	Kitchen Preparation	4	J	Organisation skills - planning, co-ordination and prioritisation of tasks	0
					1
					2
					3
			J	Workstation and Personnel - professional, presentable, safe and clean	0
					1
					2
					3
			J	Kitchen skills demonstrated - Knife skills and preparation techniques	0
					1
					2
					3
D8	Skills Test and Dish Presentation	4	M	Separate 3 eggs.	
			M	Whisk the whites with 180g Castor sugar to Stiff Peaks. Whisk the yolks with 180g Castor sugar to Soft Peaks.	
			M	Seasoning and Timing	
			M	Service temperature correct	
			M	Use of compulsory ingredients and techniques	
			M	Menu Description meets TP menu criteria - Written menu meets criteria	
			M	Menu Description reflects in Dish Produced - Presentation matches menu	
			M	Dish meets TP criteria - correct elements on plate	
			M	Correct portion size and correct number of plates	
			M	Clean plates - no spills, fingerprints on rim of plate	
D9	Cooking Methods & Service Timings	4	M	Correct use of various cooking methods for the dish as per TP in menu	
			M	Pots, Pans and Trays - No Excessive Wastage, ingredients scraps removed	
			M	Items burned or spoilt in cooking	
			M	Bad Habits - no cooking of spoons or utensils in pots, no using the wrong equipment	
			M	Service time	
			M	Service time	
D10	Presentation & Tasting	4	J	Presentation and Visual appeal - colours/ingredient balance	

			J	Portion and Nutritional Balance	0 1 2 3
			J	Flavour Taste and Aroma	0 1 2 3
			J	Texture and Doneness - all components	0 1 2 3
			J	Combined Harmony, Presentation Style, Creativity and Technical	0 1 2 3
Sub Criterion ID	Sub Criterion Name or Description	Day of Marking	Aspect Type M = Meas J = Judg	Aspect - Description	Judg Score
Sub Criterion ID	Sub Criterion Name or Description	Day of Marking	Aspect Type M = Meas J = Judg	Aspect - Description	Judg Score

Sub Criterion ID	Sub Criterion Name or Description	Day of Marking	Aspect Type M = Meas J = Judg	Aspect - Description	Judg Score
Sub Criterion ID	Sub Criterion Name or Description	Day of Marking	Aspect Type M = Meas J = Judg	Aspect - Description	Judg Score
Sub Criterion ID	Sub Criterion Name or Description	Day of Marking	Aspect Type M = Meas J = Judg	Aspect - Description	Judg Score

--

ification			
	WSSS Marks	Aspect Marks	Variation
	5.00	5.00	0.00
	5.00	5.00	0.00
	15.00	15.00	0.00
	5.00	5.00	0.00
	20.00	20.00	0.00
	15.00	15.00	0.00
	25.00	25.00	0.00
	10.00	10.00	0.00
	Total Variation		0.00

Mark
22.70

	25.10
	25.10
	27.10

Extra Aspect Description (Meas or Judg) OR Judgement Score Description (Judg only)	Requirement (Measurement Only)	WSSS Section	Calculation Row (Export only)	Max Mark
Clean ironed white longleeve jacket, black or chequered	No issue = full mark	2	1	0.10
Shaved or beardnet, hair clean, hair tied back properly if long	No issue = full mark	2	1	0.10
Hands clean and washed between tasks, Cleaned at start	No issue = full mark	2	1	0.20
No touching Face/Hair, no eating whilst working, no wiping	No issue = full mark	2	1	0.20
Clean with no messy or unsafe (oil, blood, meat juices etc)	No issue = full mark	3	1	0.30
Counters sanitised at start, between tasks and at end.	No issue = full mark	3	1	0.30
Clean and tidy, dirty separated from clean (not together in	No issue = full mark	3	1	0.30
Clean, neat and tidy not messy and cluttered with bowls/co	No issue = full mark	3	1	0.65
No Drip-Contamination: Storing raw protein below raw RT	No issue = full mark	3	1	0.20
No high risk foods left out for more than 20 minutes unless	No issue = full mark	3	1	0.40
No toolbox on counters, using correct colour cutting board	No issue = full mark	3	1	0.40
Disposable plastic or washed metal, no double dipping, no	No issue = full mark	3	1	0.20

Criterion A Total Mark 22.70

No dangerous cutting techniques, using tools/equipment	No issue = full mark	3	1	0.40
Any cut or burn incidents	No issue = full mark	3	1	0.20
Cleaned and returned to proper place in the kitchen after use	No issue = full mark	3	1	0.40
No Excessive Wastage left in the bins, Organic/Inorganic	No issue = full mark	5	1	1.00
Use of Prep Lists, Production Schedules, Workplans and	No issue = full mark	1	1	0.75
	No issue = full mark	5	1	0.25
	No issue = full mark	5	1	0.25
Submitted on time by 8 July. No extra ingredients ordered	If no offence = 1.25	8		1.25
		8		0.75
No labelling or dating at all, or very little. Storage Box messy				
Mostly labelled and dated. Storage box is clean and organised				
Almost everything labelled and dated. Storage box is very clean				
Excellent and accurate labelling and dating of all ingredients				
		1		0.50
Late presentation/service delivery. Little workflow or planning				
On time with presentation/service delivery. Workflow and planning				
Good Workflow, Planning, Co-ordination and Prioritisation				
Excellent Workflow, Planning, Co-ordination and Prioritisation		2		0.25
Workstation visually not presentable, untidy, messy, dirty,				
Workstation is visually presentable, tidy, clean. Personnel present				
Workstation visually well presentable, tidy, clean and not cluttered				
Excellent Workstation area highly presentable, tidy, clean		5		2.00
Preparation simplistic less complex techniques and components				
Technical preparation, complex techniques and components				
Good technical preparation, complex techniques and components				
Excellent technical preparation, very complex techniques and components				
Quantity 4, uniform in size (length & breadth), even cuts (for 4)	No issue = full mark	5	1	0.50
30g, correct size, uniform in size (length, breadth, height),	No issue = full mark	5	1	0.50
30g, correct size, uniform in size (length, breadth, height),	No issue = full mark	5	1	0.50
Present within 2 hours	Y/N	2		0.10
	No issue = full mark	4	1	0.50
	No issue = full mark	4	1	0.75
	No issue = full mark	7	1	0.50
	No issue = full mark	7	1	0.50

	Y/N	6		0.50
	No issue = full mark	7	1	0.25
	No issue = full mark	6	1	0.50
	No issue = full mark	6	1	0.40
	No issue = full mark	6	1	0.40
	No issue = full mark	6	1	0.40
Y = Delivered on time in Service Window, within 5 mins either side of service window. N = Not delivered on time in Service Window, more than 5 mins after service window.	Y/N	2		0.20
Y = Late Delivery within 5 mins after service window. N = Not delivered within 5 mins after service window.	Y/N	2		0.10
		7		0.80
No attempt or dish is of poor visual presentation, not appealing				
Dish shows basic visual presentation, fairly appealing and				
Dish shows good visual aspect with highlighted and varied				
Dish shows exceptional visual components, is varied and				
		7		0.80
No attempt or dish does not show any portion or nutritional balance				
Dish shows basic portion and nutritional balance. Plates are				
Dish shows good portion and nutritional balance. Plates are				
Dish shows very good portion and nutritional balance. Plates are				
		7		0.80
No attempt or flavours unbalanced and do not go well together				
Flavours of dish balanced and go well together, either individually				
Flavour of dish well balanced and having great taste, highly				
Flavour of dish has exceptional taste with a large combination				
		6		1.55
No attempt or dish comprises of no significant different textures				
Dish meets a variety of basic textural elements on the plate				
Dish indicates a good mixture of textural elements on the plate				
Dish indicates a high level of variety of textural elements on the plate				
		7		0.80
No attempt or overall impression of the dish is that it does not				
Dish components go well together, reflecting basic harmony				
Dish components go well together, reflecting harmony with				
Dish components go well together, reflecting exceptional harmony				

Extra Aspect Description (Meas or Judg) OR Judgement Score Description (Judg only)	Requirement (Measurement Only)	WSSS Section	Calculation Row (Export only)	Max Mark
Clean ironed white long sleeve jacket, black or chequered	No issue = full mark	2	1	0.10
Shaved or beardnet, hair clean, hair tied back properly if long	No issue = full mark	2	1	0.10
Hands clean and washed between tasks, Cleaned at start	No issue = full mark	2	1	0.20
No touching Face/Hair, no eating whilst working, no wiping	No issue = full mark	2	1	0.20
Clean with no messy or unsafe (oil, blood, meat juices etc)	No issue = full mark	3	1	0.30
Clean and tidy not messy and cluttered with bowls and containers	No issue = full mark	3	1	0.30
Clean and tidy, dirty separated from clean (not together in bin)	No issue = full mark	3	1	0.30
Clean, neat and tidy not messy and cluttered with bowls/containers	No issue = full mark	3	1	0.65
No Drip-Contamination: Storing raw protein below raw RTE	No issue = full mark	3	1	0.20
No high risk foods left out for more than 20 minutes unless necessary	No issue = full mark	3	1	0.40
No toolbox on counters, using correct colour cutting board	No issue = full mark	3	1	0.40
Disposable plastic or washed metal, no double dipping, no reuse	No issue = full mark	3	1	0.20
No dangerous cutting techniques, using tools/equipment correctly	No issue = full mark	3	1	0.40
Any cut or burn incidents	No issue = full mark	3	1	0.20
Cleaned and returned to proper place in the kitchen after use	No issue = full mark	3	1	0.40
No Excessive Wastage left in the bins, Organic/InOrganic	No issue = full mark	5	1	1.00
Use of Prep Lists, Production Schedules, Workplans and Portioning	No issue = full mark	1	1	0.75
	No issue = full mark	5	1	0.25
	No issue = full mark	5	1	0.25
Submitted on time by 8 July. No extra ingredients ordered	If no offence = 1.25	8		1.25
		8		0.75
No labelling or dating at all, or very little. Storage Box messy				
Mostly labelled and dated. Storage box is clean and organised				
Almost everything labelled and dated. Storage box is very clean				
Excellent and accurate labelling and dating of all ingredients				
		1		0.50
Late presentation/service delivery. Little workflow or planning				

Criterion B Total Mark 25.10

On time with presentation/service delivery. Workflow and				
Good Workflow, Planning, Co-ordination and Prioritisation				
Excellent Workflow, Planning, Co-ordination and Prioritisation	2			0.25
Workstation visually not presentable, untidy, messy, dirty,				
Workstation is visually presentable, tidy, clean. Personnel presentable				
Workstation visually well presentable, tidy, clean and not cluttered				
Excellent Workstation area highly presentable, tidy, clean	5			2.00
Preparation unprofessional, less complex techniques and				
Professional preparation, complex techniques and components				
Accuracy with speed. Professional preparation, complex techniques				
Excellent fast and speedy professional preparation, very consistent				
Uniform beaten eggs (whites and yolks combined/integrated)	5	1		0.50
Omelettes Cooked (not raw/runny, not overcooked/dry or burnt)	5	1		0.50
Seasoned (use of salt and pepper evident). Served within 5 mins	5	1		0.50
Plate min 35°C	2			0.10
	4	1		0.50
	4	1		0.75
	7	1		0.50
	7	1		0.50
	6			0.50
	7	1		0.25
	6	1		0.50
	6	1		0.40
	6	1		0.40
	6	1		0.40
Y= Delivered on time in Service Window, within 5 mins either side	2			0.20
Y = Late Delivery within 5 mins after service window. N = Not Served	2			0.10
	7			1.40
No attempt or dish is of poor visual presentation, not appealing				
Dish shows basic visual presentation, fairly appealing and consistent				
Dish shows good visual aspect with highlighted and varied components				
Dish shows exceptional visual components, is varied and consistent	7			1.40
No attempt or dish does not show any portion or nutritional information				

Dish shows basic portion and nutritional balance. Plates are				
Dish shows good portion and nutritional balance. Plates are				
Dish shows very good portion and nutritional balance. Plates are				
No attempt or flavours unbalanced and do not go well together		7		1.40
Flavours of dish balanced and go well together, either individually				
Flavour of dish well balanced and having great taste, high				
Flavour of dish has exceptional taste with a large combination		6		1.55
No attempt or dish comprises of no significant different textures				
Dish meets a variety of basic textural elements on the plate				
Dish indicates a good mixture of textural elements on the plate				
Dish indicates a high level of variety of textural elements on the plate		7		1.40
No attempt or overall impression of the dish is that it does not				
Dish components go well together, reflecting basic harmony				
Dish components go well together, reflecting harmony with				
Dish components go well together, reflecting exceptional harmony				

Extra Aspect Description (Meas or Judg) OR Judgement Score Description (Judg only)	Requirement (Measurement Only)	WSSS Section	Calculation Row (Export only)	Max Mark
Clean ironed white long-sleeve jacket, black or chequered	No issue = full mark	2	1	0.10
Shaved or beardnet, hair clean, hair tied back properly if long	No issue = full mark	2	1	0.10
Hands clean and washed between tasks, Cleaned at start	No issue = full mark	2	1	0.20
No touching Face/Hair, no eating whilst working, no wiping	No issue = full mark	2	1	0.20
Clean with no messy or unsafe (oil, blood, meat juices etc)	No issue = full mark	3	1	0.30
Clean and tidy not messy and cluttered with bowls and containers	No issue = full mark	3	1	0.30
Clean and tidy, dirty separated from clean (not together in	No issue = full mark	3	1	0.30
Clean, neat and tidy not messy and cluttered with bowls/containers	No issue = full mark	3	1	0.65
No Drip-Contamination: Storing raw protein below raw RT	No issue = full mark	3	1	0.20
No high risk foods left out for more than 20 minutes unless	No issue = full mark	3	1	0.40

Criterion C

Total
Mark

25.10

No toolbox on counters, using correct colour cutting board	No issue = full mark	3	1	0.40
Disposable plastic or washed metal, no double dipping, no	No issue = full mark	3	1	0.20
No dangerous cutting techniques, using tools/equipment u	No issue = full mark	3	1	0.40
Any cut or burn incidents	No issue = full mark	3	1	0.20
Cleaned and returned to proper place in the kitchen after	No issue = full mark	3	1	0.40
No Excessive Wastage left in the bins, Organic/InOrganic	No issue = full mark	5	1	1.00
Use of Prep Lists, Production Schedules, Workplans and	No issue = full mark	1	1	0.75
	No issue = full mark	5	1	0.25
	No issue = full mark	5	1	0.25
Submitted on time by 8 July. No extra ingredients ordered	If no offence = 1.25	8		1.25
		8		0.75
No labelling or dating at all, or very little. Storage Box mes				
Mostly labelled and dated. Storage box is clean and organ				
Almost everything labelled and dated. Storage box is very				
Excellent and accurate labelling and dating of all ingredien				
		1		0.50
Late presentation/service delivery. Little workflow or plann				
On time with presentation/service delivery. Workflow and				
Good Workflow, Planning, Co-ordination and Prioritisation				
Excellent Workflow, Planning, Co-ordination and Prioritisa		2		0.25
Workstation visually not presentable, untidy, messy, dirty,				
Workstation is visually presentable, tidy, clean. Personel p				
Workstation visually well presentable, tidy, clean and not c				
Excellent Workstation area highly presentable, tidy, clean		5		2.00
Preparation unprofessional, less complex techniques and				
Professional preparation, complex techniques and compo				
Accuracy with speed. Professional preparation, complex te				
Excellent fast and speedy professional preparation, very c				
Soft egg still in shell with one end cut off - not broken. Coc	No issue = full mark	5	1	0.50
Hard egg shelled (with no shell). Cooked (not raw/runny, n	No issue = full mark	5	1	0.50
Seasoned (use of salt and pepper evident). Served within	No issue = full mark	5	1	0.50
Plate min 35°C	Y/N	2		0.10
	No issue = full mark	4	1	0.50

	No issue = full mark	4	1	0.75
	No issue = full mark	7	1	0.50
	No issue = full mark	7	1	0.50
	Y/N	6		0.50
	No issue = full mark	7	1	0.25
	No issue = full mark	6	1	0.50
	No issue = full mark	6	1	0.40
	No issue = full mark	6	1	0.40
	No issue = full mark	6	1	0.40
Y= Delivered on time in Service Window, within 5 mins either side of service window.	Y/N	2		0.20
Y = Late Delivery within 5 mins after service window. N = Not delivered	Y/N	2		0.10
		7		1.40
No attempt or dish is of poor visual presentation, not appealing				
Dish shows basic visual presentation, fairly appealing and				
Dish shows good visual aspect with highlighted and varied				
Dish shows exceptional visual components, is varied and				
		7		1.40
No attempt or dish does not show any portion or nutritional balance				
Dish shows basic portion and nutritional balance. Plates are				
Dish shows good portion and nutritional balance. Plates are				
Dish shows very good portion and nutritional balance. Plates are				
		7		1.40
No attempt or flavours unbalanced and do not go well together				
Flavours of dish balanced and go well together, either individually				
Flavour of dish well balanced and having great taste, highly				
Flavour of dish has exceptional taste with a large combination				
		6		1.55
No attempt or dish comprises of no significant different textural elements				
Dish meets a variety of basic textural elements on the plate				
Dish indicates a good mixture of textural elements on the plate				
Dish indicates a high level of variety of textural elements on the plate				
		7		1.40
No attempt or overall impression of the dish is that it does not				
Dish components go well together, reflecting basic harmony				
Dish components go well together, reflecting harmony with				
Dish components go well together, reflecting exceptional harmony				

Extra Aspect Description (Meas or Judg) OR Judgement Score Description (Judg only)	Requirement (Measurement Only)	WSSS Section	Calculation Row (Export only)	Max Mark
Clean ironed white longleeve jacket, black or chequered	No issue = full mark	2	1	0.10
Shaved or beardnet, hair clean, hair tied back properly if long	No issue = full mark	2	1	0.10
Hands clean and washed between tasks, Cleaned at start	No issue = full mark	2	1	0.20
No touching Face/Hair, no eating whilst working, no wiping	No issue = full mark	2	1	0.20
Clean with no messy or unsafe (oil, blood, meat juices etc)	No issue = full mark	3	1	0.30
Clean and tidy not messy and cluttered with bowls and containers	No issue = full mark	3	1	0.30
Clean and tidy, dirty separated from clean (not together in bin)	No issue = full mark	3	1	0.30
Clean, neat and tidy not messy and cluttered with bowls/containers	No issue = full mark	3	1	0.65
No Drip-Contamination: Storing raw protein below raw RTE	No issue = full mark	3	1	0.20
No high risk foods left out for more than 20 minutes unless necessary	No issue = full mark	3	1	0.40
No toolbox on counters, using correct colour cutting board	No issue = full mark	3	1	0.40
Disposable plastic or washed metal, no double dipping, no reuse	No issue = full mark	3	1	0.20
No dangerous cutting techniques, using tools/equipment correctly	No issue = full mark	3	1	0.40
Any cut or burn incidents	No issue = full mark	3	1	0.20
Cleaned and returned to proper place in the kitchen after use	No issue = full mark	3	1	0.40
No Excessive Wastage left in the bins, Organic/InOrganic	No issue = full mark	5	1	1.00
		8		2.00
Gross excess ingredients selected, wasteful excess ingredients				
Ingredients carefully selected and wastage minimised, sorted				
High control of wastage and no excess ingredients selected				
Excellent control of wastage and ingredient selection, hard to tell				
Use of Prep Lists, Production Schedules, Workplans and	No issue = full mark	1	1	0.75
	No issue = full mark	5	1	0.25
	No issue = full mark	5	1	0.25
Submitted on time by 8 July. No extra ingredients ordered	If no offence = 1.25	8		1.25
		8		0.75
No labelling or dating at all, or very little. Storage Box messy				

Criterion D Total Mark 27.10

Mostly labelled and dated. Storage box is clean and organised.				
Almost everything labelled and dated. Storage box is very clean.				
Excellent and accurate labelling and dating of all ingredients.				
	1			0.50
Late presentation/service delivery. Little workflow or planning.				
On time with presentation/service delivery. Workflow and planning.				
Good Workflow, Planning, Co-ordination and Prioritisation.				
Excellent Workflow, Planning, Co-ordination and Prioritisation.	2			0.25
Workstation visually not presentable, untidy, messy, dirty.				
Workstation is visually presentable, tidy, clean. Personnel presentable.				
Workstation visually well presentable, tidy, clean and not cluttered.				
Excellent Workstation area highly presentable, tidy, clean.	5			2.00
Preparation unprofessional, less complex techniques and components.				
Professional preparation, complex techniques and components.				
Accuracy with speed. Professional preparation, complex techniques.				
Excellent fast and speedy professional preparation, very consistent.				
Eggs separated correctly, no pieces of shell, no yolk in the whites.	5	1		0.50
Egg Whites whisked to stiff peaks that hold their shape (no deflation).	5	1		0.50
Sugar integrated into the egg - no pooling of sugar in the whites.	5	1		0.50
Warm Cake is min 30°C	2			0.10
	4	1		0.50
	4	1		0.75
	7	1		0.50
	7	1		0.50
	6			0.50
	7	1		0.25
	6	1		0.50
	6	1		0.40
	6	1		0.40
	6	1		0.40
Y= Delivered on time in Service Window, within 5 mins either side.	2			0.20
Y = Late Delivery within 5 mins after service window. N = Not Delivered.	2			0.10
	7			1.40

No attempt or dish is of poor visual presentation, not appealing				
Dish shows basic visual presentation, fairly appealing and				
Dish shows good visual aspect with highlighted and varied				
Dish shows exceptional visual components, is varied and				
		7		1.40
No attempt or dish does not show any portion or nutritional				
Dish shows basic portion and nutritional balance. Plates are				
Dish shows good portion and nutritional balance. Plates are				
Dish shows very good portion and nutritional balance. Plates				
		7		1.40
No attempt or flavours unbalanced and do not go well together				
Flavours of dish balanced and go well together, either individually				
Flavour of dish well balanced and having great taste, highly				
Flavour of dish has exceptional taste with a large combination				
		6		1.55
No attempt or dish comprises of no significant different textures				
Dish meets a variety of basic textural elements on the plate				
Dish indicates a good mixture of textural elements on the plate				
Dish indicates a high level of variety of textural elements on				
		7		1.40
No attempt or overall impression of the dish is that it does not				
Dish components go well together, reflecting basic harmony				
Dish components go well together, reflecting harmony with				
Dish components go well together, reflecting exceptional				
Extra Aspect Description (Meas or Judg) OR Judgement Score Description (Judg only)	Requirement (Measurement Only)	WSSS Section	Calculation Row (Export only)	Max Mark
Extra Aspect Description (Meas or Judg) OR Judgement Score Description (Judg only)	Requirement (Measurement Only)	WSSS Section	Calculation Row (Export only)	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 (Measurement Only)	WSSS Section	Calculation Row (Export only)	Max Mark
Extra Aspect Description (Meas or Judg) OR Judgement Score Description (Judg only)	Requirement (Measurement Only)	WSSS Section	Calculation Row (Export only)	Max Mark
Extra Aspect Description (Meas or Judg) OR Judgement Score Description (Judg only)	Requirement (Measurement Only)	WSSS Section	Calculation Row (Export only)	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