Plate of Origin LIVE

Competitors have thirty (3D) minutes to prepare and present six (6) identical, individually presented main or dessert course featuring 3 preferred supplier components. The competitor(s) must bring all ingredients prepared. A recipe & a description card must accompany the dish. You will have 5 minutes to set up and 5 minutes to clean down. You will be judged on your hygiene practices in accordance with the Health and Safety Act including clean down.

Chief Judge: Ken Thompson

Competition Director: Grant Kitchen

Floor Marshall: Damian Peeti Head Tasting Judge: Mark Smith

LIVE KITCHEN FLOOR		Competitor Number in first line. Bench Number in second line (White).													
Judges Name (PRINTED)	Allocated	Bench	Bench	Bench	Bench	Bench	Bench	Bench	Bench	Bench	Bench	Bench	Bench	Bench	Bench
(CELL 🕿)	Marks														
Hygiene Practices	5														

SUBTOTAL - FLOOR	5							
SUBTOTAL - TASTE	95							
OVERALL TOTAL	100							

LIVE KITCHEN TASTE		Competitor Number in first line. Bench Number in second line (White).													
Judges Name (PRINTED) (CELL 🕿)	Allocated Marks	Bench	Bench	Bench	Bench	Bench	Bench	Bench	Bench	Bench	Bench	Bench	Bench	Bench	Bench
Clean arrangement	5														
Appropriate size dish	5														
Suitable temperature	5														

PRESENTATION	15							
Well-rounded composition	5							
Concept is original/flair	5							
COMPOSITION/ORIGINALITY	10							
Flavours harmonise	10							
Seasoning appropriate.	10							
Taste matches description	10							
Is the overall taste good	10							
TASTE & FLAVOUR	40							
Colour	5							
Ingredients	5							
Textures	5							
Flavours balance	5							
BALANCE	20							
Control Cooking process	10							
Degree/Control Cooking across all elements of the dish	10							
SUB TOTAL – TASTE	95							