Plate of Origin LIVE

Competitors have thirty (30) minutes to prepare and present six (6) identical, individually presented main courses featuring 3 preferred supplier components, a balance of starch, vegetables, and suitable sauce. 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: Reuben Leung Wai Head Tasting Judge: Sean Kereama

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)	Allocated	Bench													
(CELL 🅿)	Marks														
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														