

# EXPLORERS

MENU, COSTINGS AND RISK ASSESSMENT			
Menu Presentation/ Menu content and costings	All menu requirements met, balanced courses, includes theme. Spelling, size, style, explanation of dishes. Menu to cater for any allergies or religious dietary needs.	20	
Budget	20 points if in budget - Deduct 10 points per £1 or part of over £25, eg £26.99 spent -20 points, £28 spent -30 points	20	
Risk Assessment	Risk assessment for the setup, preparation, cooking, clean up and packing away for the competition	20	
TEAM WORK, HYGIENE AND COOKING			
Team dress	Smart appearance, hygienic. (Wear aprons to cook!)	5	
Teamwork	Leadership, work allocation, planning, organisation and methods.	10	
Food preparation/Cleanliness/ safety	Safe hygienic practice. Workstation kept clean and tidy during cooking, i.e. spills mopped up. Safe working area and use of equipment	20	
<b>'home cooking'</b>	Extra points at judges' discretion for meals prepared from basic ingredients, e.g. sauces not from a jar	25	
TABLE LAYOUT			
Table setting /Theme	Table layout and visual appearance. Use of theme in table setting and food	10	
FOOD AND TIMINGS			
Timing/Service	All courses served together on time, served at correct temperature. Does food look tempting, dishes suitable for service, courses complement each other.	all menu requirements met	20
Chef's Palate - Starter	Seasoning, texture, flavour, colour.		20
Chef's Palate - Main	Seasoning, texture, flavour, colour.		20
Chef's Palate - Sweet	Seasoning, texture, flavour, colour.		20
Quantity of food	Enough food for four people and a sample for the judge (not a whole plate). Wasted food will incur penalty points.	20	