

## Evaluation:

Evaluations for both the office day and kitchen day will be conducted by a panel of Certified Chefs de Cuisine.

The menu development component will be evaluated as follows:

<b>Presentation / Clarity:</b>	<b>Marks:</b>
Overall appearance and legibility.	5
Proper spacing of courses.	5
Writing – clear and concise.	5
Correct layout and order.	5

<b>Wording:</b>	<b>Marks:</b>
Proper use of terminology.	5
Repetition of names, preparation and others.	5
Wording allows for visualization of dish.	5
Appropriate and consistent language.	5

<b>Spelling:</b>	<b>Marks:</b>
Correct use of capital letters.	5
Correct grammar.	5
Correct punctuation.	5
Spelling.	5

<b>Gastronomy:</b>	<b>Marks:</b>
Use and balance of the four food groups.	5
Use of components with regard to balance, flavor and texture.	5
Seasonally appropriate.	5
Reflects current styles.	5
Demonstrates Creativity.	5

<b>Cost:</b>	<b>Marks:</b>
Reflects budgeted food cost and dictated selling price.	5

The standard recipes and requisitions submitted with the menu will be meticulously checked for accuracy based on the following criteria:

<b>Criteria:</b>	<b>Marks:</b>
Accurate completion of standard recipes.	25
Requisition of correct quantities.	25
Accuracy of calculations.	25
Accuracy of Food Cost % to budget.*	25

Actual food cost +/- .5% of desired food cost	25 marks
Actual food cost +/- .5% - +/- .99% of desired food cost	15 marks
Actual food cost +/- 1% - +/- 1.5% of desired food cost	5 marks
Actual food cost + 1.5% of desired food cost	0 marks