

Marking Criteria

The UK South Asian Chef Competition 2010

Written Work

Criteria	Marks available	Candidate 1	Candidate 2	Candidate 3	Candidate 4	Candidate 5	Candidate 6	Candidate 7
Neatness and presentation of written work	2							
Original and innovative usage of ingredients	4							
Accuracy of portion sizes in relation to quality of ingredients	4							
Comment →								
Total Marks	10							

Marking Criteria

The UK South Asian Chef Competition 2010

Food Preparation & Cooking

Criteria	Marks available	Candidate 1	Candidate 2	Candidate 3	Candidate 4	Candidate 5	Candidate 6	Candidate 7
Selection of ingredients and basic preparation	10							
Manipulative skills	15							
Organisation and efficient working practice	15							
Safety	5							
Hygiene	5							
Comment →								
Total Marks	50							

Judges Marking Criteria

The UK South Asian Chef Competition 2010 Healthy Dish Only

Criteria	Marks available	Candidate 1	Candidate 2	Candidate 3	Candidate 4	Candidate 5	Candidate 6	Candidate 7
Ingredient Selection	15							
Basic Preparation	15							
Method of cooking	10							
Presentation	10							
Total marks	50							

Judges Marking Criteria

The UK South Asian Chef Competition 2010

Innovation Dish Only

Criteria	Marks available	Candidate 1	Candidate 2	Candidate 3	Candidate 4	Candidate 5	Candidate 6	Candidate 7
Ingredient Selection	10							
Basic Preparation	10							
Method of cooking	10							
Presentation	20							
Total marks	50							

Marking Criteria

The UK South Asian Chef Competition 2010

Finished Dishes

Candidate Number.....

Time		1.00pm	1.15pm	1.30pm	1.45pm	2.00pm		
Criteria	Marks available	Starter Dish	Fish Dish	Main Course(Healthy Dish)	Main course(Innovative Dish)	Rice Dish	Any Comments	Total
Presentation	10	/2	/2	/2	/2	/2		
Taste and seasoning	15	/3	/3	/3	/3	/3		
Texture and Flavour	15	/3	/3	/3	/3	/3		
Comment →								
Total Marks	40							