



Erasmus+ programme

*Key Action 2: Cooperation for innovation and the exchange of good practices
KA202 Strategic Partnerships for vocational education and training*



Project „BALTIC VET Skills competition in catering and food industry sectors“
No. 2019-1-LT01-KA202-060530

EVALUATION GUIDELINES

Intellectual output No. 3



Evaluation for BALTIC VET Skills Competition Organization (further – evaluation)

There shall be a jury consisting of at least three experts for each nomination. The experts shall be professionals from relevant industries in Latvia, Lithuania and Estonia. Experts must have a recognized formal qualification or equal practical experience in the relevant industry. The experts may not be representatives of participating VET institutions.

The experts of the jury will be selected by the Host on the basis of their qualifications and experience.

Head of the jury shall be appointed.

Each expert of the jury will carry out the evaluation in accordance with the evaluation criteria for respective nomination.

The summary of the evaluation of the Competition shall be approved by the head of the jury of the respective nomination.

Within 1 month after the Competition, the Host shall send to the VET institutions the Contestants' performance evaluation summary.

Criteria of evaluation

Competition work will be judged according to the evaluation criteria set out in the evaluation guide.

Both objective and subjective are used to evaluate the competition results evaluation criteria. The evaluation guide is an integral part of the competition guide and will be sent to the participants no later than 2 weeks before the competition.

The work of the judges is directed by the chief judge

The competition has created equal opportunities for all participants, the fulfillment of which judges monitor.

The recipe for the theme presented on a platter and the theme on the plate will be presented at the competition. The text must be in English. Recipes must include ingredients, method of preparation and heat treatment details. Illustrative pictures of the finished product are recommended.

The points of all judges are summed and the average score is calculated.

If the overall result of the competition is equal, the higher place will be awarded to the competitors who have received the highest points from the jury. If this result is also equal, the one whose products have the highest taste characteristics wins.

Judge scheme for Nordic/Baltic butcher competition for students and apprentices

BUTCHER EVALUATION

Table 1

	SUB CRITERION	ASPECT - DESCRIPTION	SUB DESCRIPTION	POINTS	EXTRA ASPECT DESCRIPTION OR JUDGEMENT SCORE DESCRIPTION
TASK 1					
	1 Muscles			MAX 21	
A		Topside	Muscles (cuts/parts) have to be deboned anatomically according to the membranes and not damaged. Muscle must be cut as big as possible, free of blood, fat and loose membranes. Without cap	0	Muscles are damaged.
				1	Muscles have a lot of cuts, free of blood, fat and loose membranes.
				2	Muscles have a small/single cut, free of blood, fat and loose membranes.
				3	Muscles (cuts/parts) have to be deboned anatomically according to the membranes and not damaged, free of blood, fat and loose membranes.
B		Knucle	Muscles (cuts/parts) have to be deboned anatomically according to the membranes and not damaged. Muscles must be cut as big as possible, free of blood, fat and lose membranes.	0	Knuckles are damaged.
				1	Knuckle have a lot of cuts, free of blood, fat and loose membranes.
				2	Knuckles have small/single cut, free of blood, fat and loose membranes.
				3	Knuckles (cuts/parts) have to be deboned anatomically according to the membranes and not damaged, free of blood, fat and lose membranes.
C		Chump	Divided in 2 pieces in natural membrane between the light and dark meat.	0	Chump are damaged.
				1	Chump have a lot of cuts, free of blood, fat and loose membranes.
				2	Chump have small/single cut, free of blood, fat and loose membranes.
				3	Chump (cuts/parts) have to be deboned anatomically according to the membranes and not damaged,



					free of blood, fat and loose membranes.
D		Eyeround	The tip of the round of eye is included in the piece of cut.	0	Eyeround are damaged.
				1	Eyeround have a lot of cuts, free of blood, fat and loose membranes.
				2	Eyerounds have small/single cut, free of blood, fat and loose membranes.
				3	Eyeround (cuts/parts) have to be deboned anatomically according to the membranes and not damaged, free of blood, fat and loose membranes.
E		Silverside	With rind on	0	Silverside have a lot of cuts, free of blood, fat and loose membranes.
				1	Silverside have a lot of cuts, free of blood, fat and loose membranes.
				2	Silverside small/single cut, free of blood, fat and loose membranes.
				3	Silverside have to be deboned anatomically according to the membranes and not damaged, free of blood, fat and loose membranes.
F		Shank	Free from blood, fat and loose membranes.	0	Muscles are damaged.
				1	Muscles have a lot of cuts, free of blood, fat and loose membranes.
				2	Muscles have small/single cut, free of blood, fat and loose membranes.
				3	Muscles (cuts/parts) have to be deboned anatomically according to the membranes and not damaged, free of blood, fat and loose membranes.
G		Cuvette	Free from blood, fat and loose membrane.	0	Muscles are damaged.
				1	Muscles have a lot of cuts, free of blood, fat and loose membranes.



				2	Muscles have small/single cut, free of blood, fat and loose membranes.
				3	Muscles (cuts/parts) have to be deboned anatomically according to the membranes and not damaged, free of blood, fat and loose membranes.
	2 Bone/rind			MAX 6	
A		Bone	Bones shall be free from meat.	0	Bones have lots of meat left on them.
				1	Bones have little meat on them.
				2	Bones are mostly clean.
				3	All bones are clean.
B		Rind	Rind free of fat.	0	Rind is not cleaned.
				1	Rind has little fat left on.
				2	Rind is mostly free from fat.
				3	Rind is free from fat.
	3 Techniques			MAX 9	
A		Knife skills	Knives use technique. Knife shall be sharp.	0	Preparation unprofessional, less complex techniques and components, cuts and techniques not uniform, not accurate, somewhat haphazard/messy/shoddy, lack of attention to detail, slow.
				1	Professional preparation, complex techniques and components, cuts and techniques uniform, fairly accurate with attention to detail, with a degree of speed.
				2	Accuracy with speed. Professional preparation, complex techniques and components, cuts and techniques uniform, fairly accurate with attention to detail.
				3	Excellent fast and speedy professional preparation, very complex techniques and components, cuts and techniques uniform, very accurate with excellent attention to detail.



B		Safe Working	Cutting techniques, tools/equipment using practice, dangerous/safety working, carrying items practice.	0	Cutting techniques are dangerous, using tools/equipment unsafely, cutting boards not secured, balancing items dangerously, dangerous working, carelessness, carrying items dangerously, running in the kitchen areas.
				1	Cutting techniques are partly organized but at some points dangerous, using tools/equipment mostly safely, cutting boards are mostly secured, balancing items mostly good, working mostly satisfactory, carrying items mostly satisfactory, running in the kitchen areas.
				2	Cutting techniques are basic, using tools/equipment mostly safe, carrying items mostly safe, work with sharp objects is good and mostly safe.
				3	No dangerous cutting techniques, using tools/equipment safely, cutting board is secured, balancing items safely, safety working with sharp objects, carefulness, carrying items safety, no running in the kitchen areas.
C		Unsafe Working Incidents	Any cuts or dangerous incidents.	0	Dangerous working styles /cuts incidents identified.
				1	Mostly safely working some incidents identified.
				2	Working mostly safely single incidents identified.
				3	Working safely no dangerous incidents.
	4 Economy			MAX 3	
A		Waste, blood vessels, glands	Quantity/weight of by-products must be as little as possible (assessed visually).	0	Waste, blood, vessels and glands is in large quantity.
				1	Waste, blood, vessels and glands is in a satisfactory quantity.
				2	Waste, blood, vessels and glands is the minimum quantity.



				3	Waste, blood, vessels and glands are as little as possible.
	5 Presentation			MAX 3	
A		Presentation	Cuts and the remaining by-products (offcuts, fat, skin, waste) must be orderly put on the table.	0	Cuts and by- products are presented anyhow, waste is not organized.
				1	Cuts and by- products are presented mostly nicely, waste is on the table.
				2	Cuts and by- products are presented nicely, waste is not organized.
				3	All the cuts and by- products are presented faultless.
	6 Hygiene			MAX 8	
A		Uniform/ dress code	Clean ironed long sleeve jacket, working pants, hat, clean apron, shoes closed no laces (or taped).	0	The competitor does not have appropriate clothing or it's not clean.
				1	The competitor has appropriate clothing with many stains on it.
				2	The competitor has appropriate clothing with some stains on it.
B		Personal appearance	Shaved or beard net, hair clean, hair tied back properly if long, in a hairnet if long, nails short, body clean no odour, no open wounds visible.	0	The competitor does not wear personal protective equipment although the need is.
				1	Them competitor uses personal protective equipment and changes them rarely.
				2	The competitor uses personal protective equipment and replaces them if needed.
C		Workplace	Hands clean and washed between tasks, Cleaned at start, Cleaned at end after workstation cleaning.	0	Do not wash hands between work operations.
				1	Washes hands after a few operations.
				2	Washes hands immediately after each operation.
D		Bad habits	No touching face/hair, no eating whilst working, no	0	Ignore the rules about behavior habits.
				1	Some bad habits identified.



			wiping hands/utensils on apron/pants, no dishcloth on aprons or over shoulders or hanging from pants.	2	No bad habits identified, excellent behavior.
	7 Time			MAX 0	
A		Time	Duration: 60 minutes. Additional time allowed 15 minutes if used then reduces 3 points from total points.	0	The task was completed on time.
				-1	The task is over in 5 minutes.
				-2	The task is over in 10 minutes.
				-3	The task is over in 15 minutes.
	TOTAL			MAX 50	
TASK 2					
	Sub Criterion	Aspect - Description	Sub Description	Points	Extra Aspect Description OR Judgement Score Description
	1 Techniques			MAX 18	
A		Calculate, measure and weigh correct amounts of products	Use proper timing of the menu items. The product must be prepared according to recipes and technological cards.	0	The competitor have not prepared products according to the recipe and technological card.
				1	The competitor have prepared products according to the recipe and technological card with many mistakes.
				2	The competitor have prepared products according to the recipe and technological card with some mistakes.
				3	The competitor have use proper timing of the menu items, the products are prepared according to the recipes and technological card.
B		Knife skills and preparation techniques	Excellent technical preparation, very complex techniques and components, cuts and techniques incredibly uniform, very accurate with	0	Preparation unprofessional, less complex techniques and components, cuts and techniques not uniform, not accurate, somewhat haphazard/messy/shoddy, lack of attention to detail, slow.
				1	Professional preparation, complex techniques and components, cuts and techniques uniform, fairly accurate with attention to detail, with a degree of speed.



			excellent attention to detail. Extremely fast and speedy.	2	Accuracy with speed. Professional preparation, complex techniques and components, cuts and techniques uniform, fairly accurate with attention to detail.
				3	Excellent fast and speedy professional preparation, very complex techniques and components, cuts and techniques uniform, very accurate with excellent attention to detail.
C		Identical products form	Very consistent shape and size.	0	All products are asymmetrical, of different sizes.
				1	Many products are asymmetrical, of different sizes.
				2	The individual products are asymmetrical, of different sizes.
				3	All products are symmetrical, the same size.
D		Value added products combining ingredients	Products are very complex with components. Products should display balanced colour, general character and uniformity.	0	Products components don't fit together.
				1	Products some components fit together.
				2	Products many components fit together.
				3	Products components fit very good together in general.
E		Amount of semi products	The candidates shall prepare five to ten products from the provided pork leg: minimum 5 and maximum 10 semi-made meat products according to the recipe and technological card. All mandatory meat parts shall be used.	0	The candidate has prepared less than 5 products or more than 10 products.
				1	The candidate has prepared 5 to 10 semi made meat products with many mistakes according to the recipe and technological card.
				2	The candidate has prepared 5 to 10 semi made meat products with some mistakes according to the recipe and technological card.
				3	The candidate has prepared 5 to 10 semi made meat products



					according to the recipe and technological card, all mandatory meat parts are used.
F		Work organization	Planning, coordination and prioritisation of tasks, overall workflow.	0	Operating with equipment properly and safely, planning is not good, workflow is too slow.
				1	Operating with equipment properly and safely, there are errors in the planning is not good, workflow is ok.
				2	Operating with equipment properly and safely, monitors the timing, workflow is good.
				3	Operating with equipment properly and safely, processes scheduling, workflow is very good.
2	Creativity/ degree of difficulty			MAX 12	
A		Interesting and innovative products	Semi-made products shows exceptional creativity and style, the assembling of individual and combined food commodities.	0	Combining ingredients and produce an inedible simple and not sellable meat products.
				1	Combining ingredients and produce simple and saleable meat products.
				2	Combining a lot different ingredients and produce interesting and innovation meat products.
				3	Combining a lot of different ingredients and produce interesting and innovation meat products in high gastronomic level.
B		Degree of difficulty	Excellent degree of difficulty - executed properly. Excellent consistent attention to detail.	0	Products are simple and easy to make.
				1	Demonstrate basic level competence of preparing semi-made meat products and poor attention to detail.
				2	Demonstrate good level competence of preparing semi-made meat products. Good degree of difficulty, product shows attention to detail. Good quality of product.



				3	Demonstrate a high level competence of preparing semi-made meat products. Excellent degree of difficulty. Excellent consistent attention to detail. Quality of work is consistently high.
C		Visual appears	Products are presented attractively and modernly, very good visual balance of proportions and colors.	0	Products are presented very simply, visual balance of proportions and colours not balanced.
				1	Products are presented simply, visual balance of proportions and colors not balance.
				2	Products are presented attractively, good visual balance of proportions and colors.
				3	Products are presented attractively and modernly, very good visual balance of proportions and colors.
D		Creativity	Originality, innovative, individuality.	0	Competitor demonstrate poor ideas to create the semi-made products.
				1	Competitor demonstrate simple ideas to create the semi-made products.
				2	Competitor demonstrate imagination or original ideas to create the semi-made products.
				3	Competitor demonstrate imagination or original ideas to create the semi-made products and individual attitude.
	3 Presentation table and product description			MAX 9	
A		Product presentation	Present the finished products/dishes on a separate table in an esthetical way. All products are on the display table.	0	Presentation table is very simple. Not all products are on the table.
				1	Presentation table is simple. Not all products are on the table.
				2	Presentation table is mostly attractive. All products are on the display table.



				3	Presentation table is attractive and modern, aesthetically. All products are on the display table.
B		Prepared Products labelled	Each product/dish is marked with a label containing the name, from which part of the leg is made and the recommended method of preparation.	0	Products are not marked with a label.
				1	Some products are not labeled.
				2	Each product is marked with a label, but not all information is presented on it.
				3	Each product is marked with a label containing the name from which part of the leg is made, and the recommended method of preparation.
D		Portfolio	Portfolio provided and all recipes have used required template and information about the product they are making.	0	Portfolio does not contain enough information about provided recipes and technological instructions.
				1	Portfolio includes some information about provided recipes and technological instructions but remains incomplete.
				2	Portfolio includes information about provided recipes and technological instructions but some of the themes are unclear.
				3	Portfolio is perfect and includes all the information about the recipes, required template and information about the product are made.
4	Hygiene			MAX 6	
A		Workplace	Clean ironed jacket, working pants, hat, clean apron, shoes closed no laces (or taped). When preparing food cloths should be changed regularly. Workplace is clean and organized.	0	The competitor does not have appropriate clothing or it's not clean. The competitor does not wear personal protective equipment although the need is. Do not wash hands between work operations. Ignores the rules about behavior habits. Workplace is untidy and not organized during working time.



				1	The competitor has appropriate clothing with many stains on it. The competitor uses some personal protective equipment but does not change them if needed. Rarely washes hands between work operations. Lots of bad habits identified, not good behaviour. Workplace is messy and not organized during working time.
				2	The competitor has appropriate clothing with some stains on it. The competitor has appropriate clothing with some stains on it. The competitor uses personal protective equipment and changes them rarely. Washes hands after a few operations. Some bad habits identified. Workplace is mostly clean and organized during working time.
				3	The competitor has exemplary and clean clothing. The competitor uses personal protective equipment and replace them if needed. Washes hands immediately after each operation. No bad habits identified, excellent behavior. Workplace is clean and organized during working time.
B		Personal appearance	Shaved or beard net, hair clean, hair tied back properly if long, in a hairnet if long, nails short, body clean no odour, no open wounds visible.	0	Hair and beard are not covered. Wears jewelry and is strongly scented.
				1	The hair and beard are partially covered. Wears some jewelry.
				2	The hair and beard are almost completely covered. The competitor is clean, with good personal hygiene and a delicate perfume. Wears one piece of jewelry.
				3	Hair and beard are covered. The competitor is clean, with good personal hygiene and is not scented with a perfume. Do not wear jewelry.



	5 Economy/utility of raw materials			MAX 5	
A		Fully use of ham parts	Materials should be used economically, display minimal waste.	0	Many ham parts are not fully used, display lot of waste.
				1	Some ham parts are not fully used, display lot of waste.
				2	All ham parts are fully used, display some waste.
				3	All ham parts are fully used, display minimal waste.
C		Waste storage	Waste storage: Is it usable or not? Useable waste is properly labeled and stored for future use.	0	Too many waste, waste is not sorted.
				1	Nearly everything used, waste is sorted.
				2	Minimum waste, usable materials are sorted, labeled and preserved.
	6 Time			MAX 0	
A		Duration 90 minutes.	Additional time allowed 15 minutes if used then reduces 3 points from total points.	0	The task was completed on time.
				-1	The task is over in 5 minutes.
				-2	The task is over in 10 minutes.
				-3	The task is over in 15 minutes.
	TOTAL			MAX 42	
TASK 3					
	Sub Criterion	Aspect - Description	Sub Description	Points	Extra Aspect Description OR Judgement Score Description
	Visual appeal			MAX 3	
A		Visuality	Visual components, color balance, clean technique.	0	No attempt or plate is of poor visual presentation, not appetizing, not visually attractive or appealing/not visually appetizing, no colour harmony, messy techniques.



				1	Plate shows basic visual presentation, fairly appealing and visually attractive/appetizing, Ingredients shows basic colour combination, is partly in-balance. Techniques a bit dated.
				2	Plate shows a good visual aspect with highlighted and varied colour combinations, is appealing and visually appetizing. Ingredients are well balanced. Techniques a good.
				3	Plate shows exceptional visual components, is varied and well balanced in proportion and colour. Very accurate and clean techniques, not too complicated to eat, correct methods and techniques used, very visually appealing and extremely appetizing.
	2 Flavour Taste and Aroma			MAX 3	
A		Product taste	The dishes should taste great. Correctly matched product components.	0	Product flavors and tastes do not go well together.
				1	Is used in flavors and taste that go well together.
				2	The competitors have used a variety of flavors and tastes that go great together.
				3	The competitors have used a many variety of flavors and taste that go excellent together.
	3 Texture and doneness			MAX 3	
A		Product texture and doneness	Textures are diverse and varied. Doneness is to the expected or prescribed	0	The competitors have not used a variety of textures and techniques. Doneness is not to the expected or prescribed degree. Items raw/undercooked or overcooked.



			degree. No items raw/undercooked or overcooked.	1	The competitors have used a variety of textures and techniques. Doneness is almost to the expected or prescribed degree. No items raw/undercooked or overcooked.
				2	The competitors have used a variety of texture and techniques at a good gastronomic level. Doneness is mostly to the expected or prescribed degree. No items raw/undercooked or overcooked.
				3	The competitors have used a variety of textures and techniques at a high gastronomic level. Doneness is to the expected or prescribed degree. No items raw/undercooked or overcooked.
4	Presentation			MAX 6	
A		Presen tation	The dish has a balance of a good visual presentation and colors usage. Dish is served appropriately, appetizingly and modern.	0	The competitor's work has many shortcomings in the balance of colors, shapes and sizes. Present food very simply.
				1	There is no balance of colors, shapes and sizes in the competitor's work. Present food simply.
				2	The balance of colors, shapes and sizes has individual drawbacks, Present food attractively.
				3	Excellent balance of color, shape and size. Present food attractively and modernly.
B		Innovation	Originality, combination of components, harmony of raw materials used.	0	Combining ingredients and produce an inedible simple and not sellable food.
				1	Combining ingredients and produce simple and sellable food.
				2	Combining a lot different ingredients and produce interesting and innovation food.



				3	Combining a lot different ingredients, produce interesting and innovative food at a high gastronomic level.
5	Hygiene			MAX 6	
A		Workplace hygiene	Clean ironed jacket, working pants, hat, clean apron, shoes closed no laces (or taped). When preparing food cloves should be changed regularly. Workplace is clean and organized.	0	The competitor does not have appropriate clothing or it's not clean. The competitor does not wear personal protective equipment although the need is. Do not wash hands between work operations. Ignores the rules about behavior habits. Workplace is untidy and not organized during working time.
				1	The competitor has appropriate clothing with many stains on it. The competitor uses some personal protective equipment but does not change them if needed. Rarely washes hands between work operations. Lots of bad habits identified, not good behavior, Workplace is messy and not organized during working time.
				2	The competitor has appropriate clothing with some stains on it. The competitor has appropriate clothing with some stains on it. The competitor uses personal protective equipment and changes them rarely. Washes hands after a few operations. Some bad habits identified. Workplace is mostly clean and organized during working time.
				3	The competitor has exemplary and clean clothing. The competitor uses personal protective equipment and replace them if needed. Washes hands immediately after each operation. No bad habits identified, excellent behavior. Workplace is clean and organized during working time.



B		Personal hygiene	Shaved or beard net, hair clean, hair tied back properly if long, in a hairnet if long, nails short, body clean no odour, no open wounds visible.	0	Hair and beard are not covered. Wears jewelry and is strongly scented.
				1	The hair and beard are partially covered. Wears some jewelry.
				2	The hair and beard are almost completely covered. The competitor is clean, with good personal hygiene and a delicate perfume. Wears one piece of jewelry.
				3	Hair and beard are covered. The competitor is clean, with good personal hygiene and is not scented with a perfume. Do not wear jewelry.
6	Work skills			MAX 9	
A		Preparation techniques and attitude	The raw materials used in the dish according to the task, usage of innovative ideas and combination of products, proper and safe use of the equipment within the time limit.	0	The raw materials are not used according to the task, unsafe use of the equipment within the time limit.
				1	Some of the raw materials used in the dish according to the task, usage of simple ideas and combination of products, improper use of the equipment within the time limit.
				2	Many of the raw materials used in the dish according to the task, usage of innovative ideas and combination of products, proper and safe use of the equipment within the time limit.
				3	The raw materials used in the dish according to the task, usage of innovative ideas and combination of products, proper and safe use of the equipment within the time limit.
B		Kitchen skills demonstrated	Kitchen skills, knife skills, cookery methods.	0	Kitchen skills are very low level, good knife skills are rudimentary, using the simple basic cookery methods.
				1	Kitchen skills are low level, simple knife skills, apply the basic cookery methods.
				2	Kitchen skills is medium level, good knife skills, apply the main cookery methods.



				3	Kitchen skills are high level, excellent knife skills, apply modern cookery methods.
C		Organisa tion skills	Operating with kitchen equipment, possesses scheduling, workflow.	0	Operating with kitchen equipment properly and safely, planning is not good, workflow is too slow.
				1	Operating with kitchen equipment properly and safely, there are errors in the planning, workflow is ok.
				2	Operating with kitchen equipment properly and safely, monitors the timing, workflow is good.
				3	Operating with kitchen equipment properly and safely, possesses scheduling, workflow is very good.
	Time				
		Time	Duration 90 minutes. Additional time allowed 15 minutes if used then reduces 3 points from total points.	0	The task was completed on time.
				-1	The task is over in 5 minutes.
				-2	The task is over in 10 minutes.
				-3	The task is over in 15 minutes.

	TOTAL			MAX 30	
	TASK 1			50	
	TASK 2			50	
	TASK 3			30	
	TOTAL SUM			130	



Judge scheme for Nordic/Baltic confectionery competition for students and apprentices

CONFECTIONERY EVALUATION

Table 2

	Sub Criterion	Aspect - Description	Sub Description	Points	Extra Aspect Description OR Judgement Score Description
	1 Hygiene			MAX 6	
A		Workplace hygiene	Cross-contamination is an excluded disease. The work desk is clean. The desktop is organized. The dishes are clean.	0	Cross-contamination occurs. Many shortcomings in the cleanliness of the table and the dish. Floor is dirty, the fridges and shelves are disorganized and dirty.
				1	Cross-contamination is an excluded disease. Some shortcomings in the cleanliness of the table and the dish. Floor is almost clean, fridges and shelves are disorganized but clean.
				2	Cross-contamination is an excluded disease. There was a single shortcoming in the cleanliness of the table and the dish. Floor is clean, the fridges and shelves are clean, but there are some mistakes.
				3	Cross-contamination is an excluded disease. The baker's desk is clean. The desktop is not confused. The dishes are clean. Floor is clean, the fridges and shelves are clean and tidy.
B		Personal hygiene	Shaved or beard net, hair clean, long hair tied back properly and covered with hairnet, nails short, no open wounds visible.	0	The competitor does not have appropriate clothing or it's not clean. The competitor does not wear personal protective equipment although the need is. Doesn't wash his hands between work operations.
				1	The competitor has appropriate clothing with many stains. The competitor uses some personal protective equipment but does not change them when needed. Rarely washes hands between work operations. Lots of bad habits identified.
				2	The competitor has appropriate clothing with some stains. The competitor uses personal protective equipment and changes them rarely. Washes hands after a few work operations. Some bad habits identified.
				3	The competitor has exemplary and clean clothing. The competitor uses personal protective equipment and replace them



					if needed. Washes hands immediately after each work operation. No bad habits identified.
2	Technological guide			MAX 3	
A		Compliance of products with the technological guide.	The competitor prepares products according to the technological guide, using mandatory raw/secret materials.	0	Products do not comply with the technological guidelines. The competitor does not use mandatory raw materials/secret materials.
				1	Products partially comply with the technological guidelines. The competitor uses mandatory/secret raw materials.
				2	Products almost completely comply with the technological guidelines. The competitor uses mandatory/secret raw materials.
				3	Products fully comply with the technological guidelines. The competitor uses mandatory/secret raw materials.
3	Appearance			MAX 6	
A		Product appearance	Products should display symmetry and volume, presentation and cleanliness, colour, general character and uniformity.	0	All products are asymmetrical, of different sizes, scorched.
				1	Many products asymmetrical, of different sizes, were scorched.
				2	The individual products are asymmetrical, of different sizes. Most products with the right degree of baking, just matured in gold.
				3	All products are symmetrical, the same size, the right degree of baking, just matured in gold.
B		Product content	The content of the product is uniform, without pieces of flour, evenly cooked, without water streaks. Product has an uniform content, cream is homogeneous.	0	Products don't have a uniform content, without pieces of flour, evenly cooked, without streaks. Products don't have an uniform content, cream is homogeneous.
				1	Many products have an uneven content, unmixed flour pieces, unevenly cooked, water streaks. Many products have an uniform content, cream is homogeneous.
				2	The individual products have an uneven content, but all the products are unmixed with pieces of flour, evenly cooked and without water streaks. All products have an uniform content, cream is homogeneous.



				3	All products have a uniform content, without pieces of flour, evenly cooked, without streaks. All products have a uniform content, cream is homogeneous.
	4 Taste			MAX 9	
A		Individual flavours	All components work in harmony with each other and are felt by all individual tastes.	0	The taste does not meet the taste requirements of this type of product, there is a foreign aftertaste. Flavors do not go great together.
				1	The taste meets the taste requirements of this type of product, but there is an unfamiliar taste. Is used in flavors that go great together.
				2	The taste meets the taste requirements of that type of product, without extraneous taste. Used a variety of flavors that go great together.
				3	The taste meets the taste requirements of that type of product, without extraneous taste. Used a many variety of flavors that go great together.
B		Combined harmony	Products components fit very good together as colours, flavours and tastes with a high gastronomic level.	0	Product components don't fit together as colours, flavours and tastes.
				1	Product components fits together as colours, flavours and tastes, medium gastronomic level.
				2	Products components fit together as colours, flavours and tastes good gastronomic level.
				3	Products components fit very good together as colours, flavours and tastes with a high gastronomic level.
C		Texture	The competitor uses a lot of variety textures and techniques at a high gastronomic level.	0	Not used a variety textures and techniques in good gastronomic level.
				1	Have used a variety of textures and techniques.
				2	Have used a variety textures and techniques in good gastronomic level.
				3	Have used a lot of a variety textures and techniques in high gastronomic level.
5	Techniques			MAX 15	
A		Safe work organization	The competitor operates with kitchen equipment properly and	0	Operating with kitchen equipment properly and safely, planning is not good, workflow is too slow.
				1	Operating with kitchen equipment properly and safely, There are errors in the planning is not good, workflow is ok.



			safely, workflow is very good.	2	Operating with kitchen equipment properly and safely, monitors the timing, workflow is good.
				3	Operating with kitchen equipment properly and safely, process scheduling, workflow is very good.
B		Materials preparing	The competitor knows all materials for confectionery and prepares them for the production.	0	There is no overview of the raw materials of confectionery, and can't prepare to make the product. Can't replace raw materials.
				1	Knows a few raw materials for confectionery and prepares them for the production of the product. Can't replace raw materials.
				2	Knows almost all confectionery raw materials and prepares them for the product. Can replace some raw materials if necessary.
				3	Knows all confectionery raw materials and prepares them for the production of the product. Can replace raw materials if necessary.
C		Working methods	The competitor knows different working methods, and shows innovation for creative tasks. Competitor demonstrate precise technological process and technique for the technique tasks.	0	The techniques are rudimentary. The competitor does not demonstrate innovative methods.
				1	The competitor demonstrates 1 or more different techniques and innovations for creative tasks. Working methods are rudimentary.
				2	The competitor demonstrates 2 or more different techniques and innovations for creative tasks. Working methods are good.
				3	The competitor demonstrates 3 and more different working techniques and innovation for creative tasks. Student demonstrate precise technological process and technique for the technique tasks. Working methods are professional.
D		Correct technological processes	The competitor knows the technological process of baking, chooses the right technological	0	Does not know the technological processes of making confectionery products and cannot choose the right technological process for the production of a specific product. Makes a lot of technological mistakes when making a product.
				1	Knows a few technological processes for making confectionery products and chooses almost the right technological process for making a specific product. Makes several technological mistakes when making a product.



			method for the products.	2	Knows almost all technological processes of confectionery products and chooses the right technological process for the production of a specific product. Makes a technological mistake in making the product.
				3	Knows the technological process of making confectionery products and chooses the right technological process for making a specific product. Does not make technological mistakes in making the product.
E		Innovation*	The competitor combines a lot of different ingredients and produces interesting and innovative food at a high gastronomic level.	0	Combining ingredients and produce an inedible simple and not sellable food.
				1	Combining ingredients and producing simple and sellable food.
				2	Combining a lot different ingredients and produce interesting and innovation food.
				3	Combining a lot different ingredients and produce interesting and innovative food at a high gastronomic level.
6	Economy/ utility of raw materials			MAX 3	
A		Economical use of raw materials	The competitor works very economically, taking advantage of all the intended material.	0	The competitor does not work economically.
				1	The competitor tries to work economically, but there is a lot of raw material left.
				2	The competitor works economically, using almost all the intended material.
				3	The competitor works very economically, taking advantage of all the intended material.
7	Presentation			MAX 6	
A		Presentation	The competitor present products attractively and modernly. The plate must have all the required	0	The competitor's work has many shortcomings in the balance of colors, shapes and sizes. Presentation is not completed, the plates are not clean, not prepared.
				1	There is no balance of colors, shapes and sizes in the competitor's work. Product presentation is very simple.
				2	The balance of colors, shapes and sizes has individual drawbacks, present food attractively.

			components and the correct weight. All listed components must also be visible, all products are on display.	3	A work of art - excellent balance of color, shape and size. Present food attractively and modernly.
B		Product decoration	Product decoration is clean, beautiful, modern and leaves a very professional impression.	0	Products do not have a good level of decoration. The decoration of the products does not correspond to modern trends.
				1	All products have a good level of decoration. The decoration of the products does not correspond to modern trends.
				2	All products have a good level of decoration. The decoration of the products corresponds to modern trends.
				3	All products have a high level of decoration. The decoration of the products corresponds to modern trends.
	8 Time			MAX 0	
		Time	Additional time allowed 15 minutes if used then reduces 3 points from total points.	0	The task was completed on time.
				-1	The task is over in 5 minutes.
				-2	The task is over in 10 minutes.
				-3	The task is over in 15 minutes.
	TOTAL			MAX 48	

*except for Task 1

TASK 1			45	
TASK 2			48	
TASK 3			48	
TOTAL SUM			141	



Judge scheme for Nordic/Baltic confectionery competition for students and apprentices

COOKS EVALUATION

Table 3

	Sub Criterion	Aspect - Description	Sub Description	Points	Extra Aspect Description or Judgement Score Description
	1 Hygiene			MAX 6	
A		Workplace hygiene	The work desk is clean. The desktop is disorderly. The dishes are clean. Cross-contamination is an excluded disease.	0	Cross-contamination occurs. Many shortcomings in the cleanliness of the table and the dish. Floor is dirty, fridges and work surface (benches) are disorganized and dirty.
				1	Cross-contamination is an excluded disease. Some shortcomings in the cleanliness of the table and the dish. Floor is almost clean, fridges and work surface (benches) is disorganized but clean.
				2	Cross-contamination is an excluded disease. There was a single shortcoming in the cleanliness of the table and the dish. Floor is clean, fridges and work surface (benches) are clean, but there are some mistakes.
				3	Cross-contamination is an excluded disease. The desk is clean. The desktop is not confused. The dishes are clean. Floor is clean, fridges and benches are clean and tidy.
		Personal hygiene	Uniform/dress code Clean ironed uniform jacket, pants, hat, clean apron, shoes. Shaved or beard net, hair clean, hair tied back properly if long, in a hairnet if	0	The competitor does not have appropriate clothing or its not clean. The competitor does not wear personal protective equipment although the need is. Do not wash hands between work operations. Ignores the rules about behavior habits.
				1	The competitor has appropriate clothing with many stains on it. The competitor uses some personal protective equipment but does not change them if needed. Rarely washes hands between work operations. Lots of bad habits identified, not good behavior.



			long, nails short, no open wounds visible.	2	The competitor has appropriate clothing with some stains on it. The competitor has appropriate clothing with some stains on it. The competitor uses personal protective equipment and changes them rarely. Washes hands after a few operations. Some bad habits identified.
				3	The competitor has exemplary and clean clothing. The competitor uses personal protective equipment and replace them if needed. Washes hands immediately after each operation. No bad habits identified, excellent behavior.
2	Technological guide			MAX 3	
A		Compliance of products with the technological guide.	The competitor prepares products according to the technological guide, using mandatory raw materials.	0	Products do not comply with the technological guidelines. The competitor does not use mandatory raw materials. Does not use secret ingredients.
				1	Products partially comply with the technological guidelines. Using secret ingredients.
				2	Products almost completely comply with the technological guidelines. Using secret ingredients.
				3	Products fully comply with the technological guidelines. Using secret ingredients.
3	Appearance, content:			MAX 6	
A		Product appearance	Products should display symmetry and volume, presentation and cleanliness, colour, general character and uniformity.	0	All products are asymmetrical, of different sizes, scorched.
				1	Many products are asymmetrical, of different sizes, scorched.
				2	The individual products are asymmetrical, of different sizes. Most products with the right degree of cooking.
				3	All products are symmetrical, the same size, the right degree of cooking.
B		Product content		0	Products don't have a uniform content, unwell mixed pieces, evenly cooked, without streaks. Products don't have an uniform content, cream is homogeneous.
				1	Many products have an uneven content, unwell mixed pieces, unevenly cooked, water streaks. Many products have an uniform content, cream is homogeneous.



				2	The individual products have an uneven content, but all the products are unwell mixed pieces, evenly cooked and without water streaks. All products have a uniform content, cream is homogeneous.
				3	All products have a uniform content, unwell mixed pieces, evenly cooked, without streaks. All products have a uniform content, cream is homogeneous.
	4 Taste			MAX 9	
A		Individual flavours	All components work in harmony with each other and are felt by all individual tastes.	0	The taste does not meet the taste requirements of this type of product, there is a foreign aftertaste. Flavors do not go great together.
				1	The taste meets the taste requirements of this type of product, but there is an unfamiliar taste. Is used in flavors that go great together.
				2	The taste meets the taste requirements of that type of product, without extraneous taste. Used a variety of flavors that go great together.
				3	The taste meets the taste requirements of that type of product, without extraneous taste. Used a many variety of flavors that go great together.
B		Combined harmony	Products components fit very well together as colours, flavours and tastes with high gastronomic level.	0	Product components don't fit together as colours, flavours and tastes.
				1	Product components fits together as colours, flavours and tastes, medium gastronomic level.
				2	Products components fit together as colours, flavours and tastes with good gastronomic level.
				3	Products components fit very good together as colours, flavours and tastes with a high gastronomic level.
C		Texture	The competitor uses very interesting and innovative techniques, the textures are compatible with each other.	0	Not used a variety of textures and techniques at a good gastronomic level.
				1	Have used a variety of textures and techniques.
				2	Have used a variety textures and techniques in good gastronomic level.
				3	Have used a lot of a variety textures and techniques in high gastronomic level.
	5 Techniques			MAX 15	



A		Safe work organization	The competitor understands and works safely. Use the machines safely without endangering your own health and the health of others.	0	Operating with kitchen equipment properly and safely, planning is not good, workflow is too slow.
				1	Operating with kitchen equipment properly and safely, there are errors in the planning is not good, workflow is ok.
				2	Operating with kitchen equipment properly and safely, monitors the timing, workflow is good.
				3	Operating with kitchen equipment properly and safely, processes scheduling, workflow is very good.
B		Materials preparing	Shows professional knowledge and use of raw materials. Can replace or add the necessary raw materials to competitor dishes.	0	There is no overview of the raw materials of cooking, and can't prepare to make the product. Can't replace raw materials.
				1	Knows a few raw materials for cooking and prepares them for the production of the product. Can't replace raw materials.
				2	Knows almost all cooking raw materials and prepares them for the product. Can replace some raw materials if necessary.
				3	Knows all raw materials for cooking and prepares them for the production of the product. Can replace raw materials if necessary.
C		Waste management		0	All raw materials are used and at least 50 percent of the raw materials are used.
				1	All raw materials are used and at least 70 percent of the raw materials are used.
				2	All necessary raw materials are used and at least 80 percent of the raw materials are used.
				3	All raw materials are used and at least 95 percent of the raw materials are used.
D		Knife skills	Knife use technique is professional. Knife shall be sharp.	0	Preparation unprofessional, less complex techniques and components, cuts and techniques not uniform, not accurate, somewhat haphazard/messy/shoddy, lack of attention to detail, slow.
				1	Professional preparation, complex techniques and components, cuts and techniques uniform, fairly accurate with attention to detail, with a degree of speed.
				2	Accuracy with speed. Professional preparation, complex techniques and components, cuts and techniques uniform, fairly accurate with attention to detail.



				3	Excellent fast and speedy professional preparation, very complex techniques and components, cuts and techniques uniform, very accurate with excellent attention to detail.
E		Organisation skills	Planning, coordination and prioritisation of tasks, overall workflow.	0	Operating with kitchen equipment properly and safely, planning is not good, workflow is slow and clumsy.
				1	Operating with kitchen equipment properly and safely, there are errors in the planning, workflow is okay.
				2	Operating with kitchen equipment properly and safely, monitors the timing, workflow is good.
				3	Operating with kitchen equipment properly and safely, possesses proper scheduling, workflow is very good.
6	Economy/ utility of raw materials			MAX 3	
A		Economical use of raw materials	The competitor works very economically, taking advantage of all the intended material.	0	The competitor does not work economically.
				1	The competitor tries to work economically, but there is a lot of raw material left.
				2	The competitor works economically, using almost all the intended material.
				3	The competitor works very economically, taking advantage of all the intended material.
7	Presentation			MAX 6	
A		Presentation	The plate must have all the required components to have balance of colour shape and size. Food is presented attractively and modernly.	0	The competitor's work has many shortcomings in the balance of colors, shapes and sizes. Present food very simply. Present not finished product, the plates are not clean, not prepared.
				1	There is no balance of colors, shapes and sizes in the competitor's work. Present food simply.
				2	The balance of colors, shapes and sizes has individual drawbacks, Present food attractively.
				3	A work of art- excellent balance of color, shape and size. Present food attractively and modernly.
B		Product decoration	Food decoration is clean,	0	Products do not have a good level of decoration. The decoration of the products does not correspond to modern trends.



			beautiful, modern and leaves a very professional impression.	1	All products have a good level of decoration. The decoration of the products does not correspond to modern trends.
				2	All products have a good level of decoration. The decoration of the products corresponds to modern trends.
				3	All products have a high level of decoration. The decoration of the products corresponds to modern trends.
	8 Time			MAX 0	
		Time	Additional time allowed 15 minutes if used then reduces 3 points from total points.	0	The task was completed on time.
				-1	The task is over in 5 minutes.
				-2	The task is over in 10 minutes.
				-3	The task is over in 15 minutes.
	TOTAL			MAX 48	

	TASK 1			45	
	TASK 2			48	
	TASK 3			48	
	TASK 4			48	
	TOTAL SUM			192	

