

9th EDITION INTERNATIONAL CATERING CUP



ANNEX 4 - MARKING CRITERIA

LYON, FRANCE
TUESDAY 21, WEDNESDAY 22, & THURSDAY 23,
JANUARY 2025

UN ÉVÉNEMENT :



EN PARTENARIAT AVEC :



MARKING CRITERIA AND WEIGHTING (CAPTAIN & TEAMMATE)

WORK JURY - Team marking criteria	Points /20	Coefficient
<p>TEAM PROFILE Failure to return the recipe sheets in time: 40-point penalty</p> <p>Consistency with the recipe sheets</p> <p>Overall work organisation Rational use of raw products – waste optimisation</p> <p>Mastery of skills and different cooking techniques Mastery of different service and temperature techniques required as part of a deferred service. Loading of the vans (food safety)</p>	<p>-----/20</p> <p>-----/20</p> <p>-----/20</p>	<p>5</p> <p>7</p> <p>7</p>
<p>HYGIENE : Participants' overall appearance and cleanliness Organisation and cleanliness in the kitchen, including clearing/cleaning Compliance with hygiene and food safety regulations</p> <p>A 40-point penalty will be applied if any equipment is missing/damaged and/or if the kitchen is not returned in its initial condition (Cleanliness).</p>	<p>-----/20</p>	<p>6</p>
<p>COACH & TEAM BEHAVIOUR: General attitude of the team Team spirit Respect of others Inclusion of the commis in the team (entrusting tasks other than peeling and cleaning)</p>	<p>-----/20</p>	<p>3</p>

TASTING - Marking criteria	Points /20	Coeff.
<p><u>STARTERS :</u></p> <p>Technical mastery, appearance, innovation, and creativity</p> <p>EGGS IN ASPIC</p> <p>BAO BUN (hot)</p>	<p>-----/20</p> <p>-----/20</p> <p>-----/20</p>	<p>4</p> <p>6</p> <p>6</p>
<p><u>DISH 1</u></p> <p>Chaud-froid of chicken in white dress</p> <ul style="list-style-type: none"> • Montage and holding of the dish (thickening, appearance, cooking) • Flavours, unctuousness, sheen of the chaud-froid <p>Puff pastry ICC Soup (hot)</p> <ul style="list-style-type: none"> • Montage and cooking of the pastry // Balanced side dish • Taste: Finesse et liaison de la soupe // Balanced flavours <p>-> ICC Soup tasting prize</p>	<p>-----/20</p> <p>-----/20</p> <p>-----/20</p> <p>-----/20</p>	<p>6</p> <p>6</p> <p>6</p> <p>6</p>
<p><u>DISH 2</u></p> <p>STUFFED PORK LOIN & FEET, BEARNAISE SAUCE, FREE SIDE DISH</p> <p>Montage, balance, and harmony of the dish</p> <p>Cooking for the 2 pieces of pork, unctuousness, and flavour of the sauce</p> <p>-> Pork Tasting Prize</p> <p>FREE SIDE DISH: Creativity, cooking and originality.</p>	<p>-----/20</p> <p>-----/20</p> <p>-----/20</p>	<p>6</p> <p>6</p> <p>4</p>

<p><u>DESSERTS:</u></p> <p>For each dessert: Skill, appearance, creativity, taste & balance of flavours</p> <ul style="list-style-type: none"> • Cake • Entremets • Chocolate soufflé pancakes -> Dessert Tasting Prize 	<p>-----/20</p> <p>-----/20</p> <p>-----/20</p>	<p>6</p> <p>6</p> <p>6</p>
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BUFFET PRESENTATION - Marking criteria	Points / 20	Coeff.
<p>Innovation, originality, and creativity in highlighting the 4 creations as part of the buffet:</p> <p>PRESENTATION DU BUFFET</p> <p>Harmony and overall balance – Best Buffet Prize</p>	<p>-----/20</p> <p>-----/20</p>	<p>4</p> <p>4</p>

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MARKING CRITERIA FOR THE COACH

Prize for the Best Coach

WORK JURY - Coach marking criteria	Points /20	Coefficient
COACH PROFILE Integration in the team	-----/20	3
Demonstration of the ability to manage and coordinate the team, and to include the commis in the team effort.	-----/20	3
BEHAVIOUR Exemplary behaviour throughout the tests (managing the relationship and exchanges between team members)	-----/20	4
Involvement in their functions: helping with loading/unloading, contribution in assembling the buffets, managing the timing	-----/20	4

MARKING CRITERIA FOR THE COMMIS

Prize for the Best Commis

WORK JURY - Commis marking criteria	Points /20	Coefficient
COMMIS PROFILE Integration in the team	-----/20	2
Demonstration of professional skills	-----/20	3
HYGIENE : Compliance with hygiene and food safety regulations	-----/20	4
COMMIS BEHAVIOUR Responsiveness regarding the tasks entrusted to them	-----/20	4
Impeccable demeanour and attitude during the tests	-----/20	4