

HOT FOOD TALLY SCORE SHEET: [CATEGORY F/G]

COMPETITOR:

SHOW: Fort Lee Culinary Competition

DATE:

KITCHEN/FLOOR SCORES

Judge 1	0-40	
Judge 2	0-40	
Judge 3	0-40	
Judge 4	0-40	
Judge 5	0-40	
SUBTOTAL		

SERVICE/TASTING SCORES

Judge 1	0-60	
Judge 2	0-60	
Judge 3	0-60	
Judge 4	0-60	
Judge 5	0-60	
SUBTOTAL		

/NUMBER OF JUDGES _____

/NUMBER OF JUDGES _____

FINAL KITCHEN/
FLOOR SCORE _____

FINAL SERVICE/
TASTING SCORE _____

Judges Guideline for Standards	
36-40	Pts. – Gold
32-35.99	Pts. – Silver
28-31.99	Pts. – Bronze

FINAL KITCHEN/FLOOR SCORE _____

FINAL SERVICE/TASTING SCORE + _____

SUBTOTAL = _____
(0-100 POINTS)

FINAL SCORE (SUBTOTAL/2.5) = _____
(0-40 POINTS)

AWARD/MEDAL _____

-----VERIFICATION SIGNATURES-----

SCORES COMPILED BY: _____

SCORES REVIEWED BY: _____

LEAD JUDGE: _____