



CCFCC Sanctioned
Culinary Competitions

Rules and Criteria

ORGANIZING COMMITTEE PACKAGE

Revised 2003

Introduction

To All Organizers:

We have tried to structure this package to make the job of the organizing committee easier and consistent for all CCFCC competitions. Clarifying the rules, standardizing and updating the scoring procedure, adjusting category requirements will require a period of adjustment for all those involved.

To customize this program for your own show, carefully read the entire package and insert information where space has been provided. To accomplish this, backspace over written prompt e.g. *“Insert City and Date of Show”* and insert relevant information.

The competitor’s package is lengthy. To save on paper and postage, photocopy on both sides of paper or setup e-mail for applicants who request competitor’s package. Space has been provided in the competitor’s package to develop the Competition Timetable for your own show. Provide date, time, location and other information for each event.

A practical portion has been added to the competition as Category M. Organizers are encouraged to make every effort to include this in their program as an additional draw for spectators and participants. Basic provisions are outlined for organizers and participants in this category. Facilities available for each organizing committee will alter the complexity from city to city.

A judge’s information package is to be forwarded to approved judges for familiarization by the organizing committee no later than two weeks prior to the commencement of the competition. The organizing committee will have on hand for judges reference: one copy of Larousse Gastronomique, one copy of Canada’s Food Guide and How to Use the Canada Food Guide.

Score cards and how they work are set out in “Tallying the Score”. Categories A to L are for cold food and Category M score card is for hot food competition. If you intend to computerize registration and scoring results, copy and paste category entry form and score sheet to create separate files for each category.

To wind up the competition program, please complete the Organizing Committee final report. Information gathered at your show will benefit all participants at other competitions across the country.

Hope you will find this package helpful.

For further information or clarification contact me at e-mail address visgroup@connect.ab.ca

Clayton Folkers

Chairman Culinary Rules Development Committee

Tallying The Score

- Each judge will be given a number by the organizers which they will use to fill-in the appropriate space and initial.
- Each judge will be given a deduction list for easy reference while scoring; as well as requirements for the categories they are judging.
- Deduct 1 or more points per infraction.
- Award or deduct the Judge's Adjustment 1 point per criteria line.
- Total the number of points in each criteria line: First Impression, Techniques and Skills, Presentation and Service, Nutrition/Composition, depending on category.
- Fill in S.T. (Subtotal) column.
- Total points and record in space provided.
- Enter brief comments and return completed sheets to organizers.
- Organizing committee to :
 1. Double check score cards
 2. Enter score from each judge on the category entry form and score sheet
 3. Add scores from all judges, enter average into sub-total column
 4. Add on handicap points if applicable
 5. Present final score in total column along with award level
 6. Post results
 7. Attach ribbons to score cards for each entry and place beside competitor's work prior to opening show to public
 8. Print certificates indicating which category entered in- Novice or Professional
 9. Distribute certificates and medals at awards ceremonies

DEDUCTIONS WILL BE MADE FOR THE FOLLOWING INFRACTIONS:

First Impression - (10 points)

- unattractive props and support materials
- soiled or smudged serving ware
- appetizing food presentation
- incorrect, misleading or unattractive descriptions
- improper use of culinary terms and spelling errors (Judges' reference book, Larousse Gastronomique)
- failure to comply with category requirements and judging criteria
- severity of deduction up to the discretion of individual judges
- judges adjustment

Professional Techniques and Skills - (10 points)

- incorrect or sloppy cutting, cleaning and slicing
- improper cooking or baking
- poor workmanship
- uneven layering
- broken or damaged entries
- use of artificial or industrially processed foods
- dry, cloudy or bubble filled glazes and gels
- inconsistent thickness of glazes and protective gels
- disproportional or repetitious entry components
- failure to provide uniform entry components where required
- improper handling, care, storage and craftsmanship of materials
- sloppy, uneven, piping and decorating skills
- impractical and non-feasible presentations for 20 people following today's food and labour standards
- failure to comply with category requirements
- severity of deduction up to the discretion of individual judges
- judges adjustment

Presentation and Service - (10 points)

- inconsistent portioning
- disproportional sauce and garnishing to main piece
- direct plagiarism from culinary publications
- unappealing presentations
- disproportional carvings and sculptures
- inappropriate serving ware
- failure to comply with category requirements
- severity of deduction up to the discretion of individual judges
- judges adjustment

Nutrition/Composition - (10 points)

- not including 3 of the 4 key food groups for each presentation
- failing to make low fat choices, or excessive use of fats in dressings and sauces (reduce fats without losing nutrients)
- failing to include high-fiber foods such as whole grains, cereals, fresh fruits, vegetables and legumes and grains

Composition (10 points)

- failure to organize or group the different parts of a work of art to achieve a unified whole
- failure to carry a theme through various components
- disregarding potential salability of the product (would any one want to buy this display)
- direct plagiarism of known works or previously displayed pieces

Score Sheet Categories A - L

Category	Entry Number	Entry Number	Entry Number	Entry Number	Entry Number	Entry Number
First Impression 10p Techniques & Skills 10p Presentation & Service 10p *Nutrition/Composition 10p Total Maximum 40p	<div style="border: 1px solid black; width: 60px; height: 40px; margin: 0 auto;"></div> <div style="border: 1px solid black; width: 60px; height: 40px; margin: 0 auto;"></div> <div style="border: 1px solid black; width: 60px; height: 40px; margin: 0 auto;"></div> <div style="border: 1px solid black; width: 60px; height: 40px; margin: 0 auto;"></div> <div style="border: 1px solid black; width: 60px; height: 40px; margin: 0 auto;"></div>	<div style="border: 1px solid black; width: 60px; height: 40px; margin: 0 auto;"></div> <div style="border: 1px solid black; width: 60px; height: 40px; margin: 0 auto;"></div> <div style="border: 1px solid black; width: 60px; height: 40px; margin: 0 auto;"></div> <div style="border: 1px solid black; width: 60px; height: 40px; margin: 0 auto;"></div> <div style="border: 1px solid black; width: 60px; height: 40px; margin: 0 auto;"></div>	<div style="border: 1px solid black; width: 60px; height: 40px; margin: 0 auto;"></div> <div style="border: 1px solid black; width: 60px; height: 40px; margin: 0 auto;"></div> <div style="border: 1px solid black; width: 60px; height: 40px; margin: 0 auto;"></div> <div style="border: 1px solid black; width: 60px; height: 40px; margin: 0 auto;"></div> <div style="border: 1px solid black; width: 60px; height: 40px; margin: 0 auto;"></div>	<div style="border: 1px solid black; width: 60px; height: 40px; margin: 0 auto;"></div> <div style="border: 1px solid black; width: 60px; height: 40px; margin: 0 auto;"></div> <div style="border: 1px solid black; width: 60px; height: 40px; margin: 0 auto;"></div> <div style="border: 1px solid black; width: 60px; height: 40px; margin: 0 auto;"></div> <div style="border: 1px solid black; width: 60px; height: 40px; margin: 0 auto;"></div>	<div style="border: 1px solid black; width: 60px; height: 40px; margin: 0 auto;"></div> <div style="border: 1px solid black; width: 60px; height: 40px; margin: 0 auto;"></div> <div style="border: 1px solid black; width: 60px; height: 40px; margin: 0 auto;"></div> <div style="border: 1px solid black; width: 60px; height: 40px; margin: 0 auto;"></div> <div style="border: 1px solid black; width: 60px; height: 40px; margin: 0 auto;"></div>	<div style="border: 1px solid black; width: 60px; height: 40px; margin: 0 auto;"></div> <div style="border: 1px solid black; width: 60px; height: 40px; margin: 0 auto;"></div> <div style="border: 1px solid black; width: 60px; height: 40px; margin: 0 auto;"></div> <div style="border: 1px solid black; width: 60px; height: 40px; margin: 0 auto;"></div> <div style="border: 1px solid black; width: 60px; height: 40px; margin: 0 auto;"></div>
Judge # (Initial)	Gold 36 - 40	Silver 32 - 35	Bronze 28 - 31	Diploma 24 - 27		

*Note: For wedding cakes and showpieces nutrition does not apply. Grade on composition only.

Score Sheet Category M - Hot Cooking Competition

Category	Entry Number	Entry Number	Entry Number	Entry Number	Entry Number	Entry Number
Professionalism 10p	 □	 □	 □	 □	 □	 □
Techniques & Skills 10p	 □	 □	 □	 □	 □	 □
Presentation & Taste 10p	 □	 □	 □	 □	 □	 □
Nutrition/Composition 10p	 □	 □	 □	 □	 □	 □
Total Maximum 40p	 □	 □	 □	 □	 □	 □
Judge # (Initial)	Gold 36 - 40	Silver 32 - 35	Bronze 28 - 31	Diploma 24 - 27		

Score Sheet Categories A - L

Category	Entry Number
First Impression 10p	<input type="text"/>
Techniques & Skills 10p	<input type="text"/>
Presentation & Service 10p	<input type="text"/>
*Nutrition/Composition 10p	<input type="text"/>
Total Maximum 40p	<input type="text"/>

Judges # (Initial) _____

Gold
36 - 40

Silver
32 - 35

Bronze
28 - 31

Diploma
24 - 27

*Note: For wedding cakes and showpieces nutrition does not apply. Grade on composition only.

Final Report - Organizing Committee

To correct or improve any problematic areas within this package, suggestions from the organizing committee, participants, and judges should be included in a written report.

Upon completion of the judging process the organizing Committee Chairman shall facilitate a 15 to 20 minute debriefing session (critiquing the judging guidelines, scoring system and competition categories) with participating judges.

Regular assessment by judges, organizers and competitors are necessary to maintain up-to-date rules, criteria and culinary competition packages.

Please return final report to:

Hubert Scheck, CCC
CCFCC Culinary Chairman
E-mail: culinarycommittee@ccfcc.ca
Telephone: 250-753-3245

Suggestions for future improvements:

1. Standardized CCFCC Certificate
2. Development of spreadsheet-style of scoring system available on disc to accompany Organizer's, Competitor's & Judge's Package.