CCFCC CULINARY JUDGE PROGRAM

Background

The appointment of a CCFCC culinary judge confirms that the individual has obtained the highest level of trust, professionalism, respect and ethical confidence from his or her peers. Culinary judges have proven themselves in competition and demonstrated unquestioned judgment. As such, they have placed themselves in a position to fairly evaluate others in culinary competitions. The screening procedure and selection process for culinary judges must, therefore, ensure that only individuals with impeccable qualifications are selected. As the culinary profession is constantly updating its trends and standards, a system must also be in place to ensure that those who judge remain current in an evolving world.

Selection Procedure

The CCFCC Culinary Judge Program has been established to provide a nationwide pool of qualified judges for culinary competitions. Definitive prerequisites for approval have been established, along with criteria to ensure that qualifications remain current. After establishing initial prerequisites, applicants will be required to do training. This training includes judging two CCFCC-approved culinary competitions under the supervision of approved judges and successful participation in a judging seminar at a regional conference or national convention. Following completion of these training requirements, candidates will be reviewed by the CCFCC Culinary Committee and either approved or recommended for additional training.

Prerequisites for CCFCC Judges

- Have won at least one gold medal in a WACS international culinary competition or 3 gold medals in a CCFCC-approved culinary salon in category A, B or C
- Have been an active participant or judge within the last five years
- Be an active member of the culinary profession
- Must be a CCFCC member in good standing
- Train with an approved CCFCC judge for a minimum of two CCFCC-approved culinary competitions over two years
- Successfully complete a judging seminar

Application Procedure for Appointment

<u>Local Branch</u>

- Each CCFCC branch is responsible to provide to the Culinary Committee Chair the candidate's name and full competition history. It is also the responsibility of the nominating branch to verify all documentation.
- The President of the branch must sign the application.

Applicant

- Complete the application for CCFCC-approved Culinary Judge form.
- Submit the form to the local CCFCC branch President.

Judge Training

- Once the candidate's application has been approved, the individual must judge a minimum of two culinary competitions over the next two years under the supervision of an approved judge.
- During these competitions, the lead judge will evaluate the judge in training in the areas of culinary knowledge, professionalism, judgment and communication skills.
- A formal critique will be forwarded to the Culinary Committee Chair and placed in the candidate's file.
- Lead judges are expected to brief judges in training following a competition. The contents of the written critique will be considered privileged information releasable only to the Culinary Committee.

Maintaining CCFCC-approved Judge Status

- All CCFCC-approved judges are required to maintain current.
- All CCFCC-approved judges are reviewed by the Culinary Committee every 5 years.
- All CCFCC-approved judges must judge a minimum of three competitions during their five-year mandate.
- All CCFCC-approved judges must attend a CCFCC-approved judges' seminar every five years.
- Notification letters will be sent to judges whose qualifications have lapsed requesting corrective measures. If action is not taken, individuals will be notified in writing that they have been removed from the CCFCC-approved judges list. Decisions of the CCFCC Culinary Chair are final.
- Acceptance by an individual as a CCFCC-approved judge confirms acceptance of these guidelines and rules and acceptance of the decisions of the Culinary Chair.

Criteria for Chairman of the Jury

- Be an approved CCFCC judge
- Have judged a minimum of three CCFCC-approved shows
- Whenever possible the principal judge should be selected from the Culinary Show host branch
- Be 30 years of age or older

Best Judging Practices

- All judging must be carried out according to the CCFCC Culinary Committee rules.
- All judges must judge individually according to their own personal opinion but at the same time, respect the opinion of their fellow judges.
- It is important to note that all competitors begin with full marks, e.g. 100%, and then marks are deducted for disciplines where standards have not been reached. For example: judges may remove one mark for anything they consider wrong, but must be prepared to justify each mark they have taken off.

- Judges will always respect competitor's confidentiality.
- Judges at all times must:
    - Maintain positive body language and facial expressions
    - Avoid excessive or negative writing on judges' sheets
    - Write constructive comments on judges' sheets
    - Remember each competitor or team is judged on their own merits and performance
- Observations are paramount. Keep writing to a minimum, abbreviations are a good method of remembering observations.
- For hot food competition, the waste bins should be checked at the completion of the event. If the judge is unsure, one judge should be assigned to ask the competitor what happened to the volume being prepared.
- Only remove one mark for each area.

While Judging

- No conversation should take place with spectators.
- No judge or competitor should ever be permitted to carry a cell phone.
- Judges should not have contact with competitors and the public until after judging is completed
- For hot competitions, judges should be segregated in a separate jury room and must not have contact with competitors until the judging is over in order to keep judging as anonymous as possible.