

COLD MEAT BUFFET PLATTER	
Competition Code:	C1
Competition Name:	COLD MEAT BUFFET PLATTER
Division:	Professional
Type:	Individual
Participants:	One (1) Chef, and Three (3) assistants to aid with set-up only
Description:	A competition that exhibits cold meat banquet platters good for eight (8) persons / servings practicing correct industry preparation techniques, composition, presentation, and standard serving practices.

Specific Guidelines, pointers for the judging criteria:

1. Competitors will register one (1) hour and thirty (30) minutes before the actual start of the competition and will submit their recipes in six (6) copies at the registration table. Individuals who are late for their registration will be disqualified.
2. Should an individual forget or be short of a recipe copy, 50% will be deducted from mise en place points.
3. Each team will be given standard COP Title Cards to be placed during the event on top of the display table to identify the name of the entries, as well as standard recipe forms which must be handed in upon registration.
4. Individuals shall consist of one (1) Chef, and Three (3) assistants to aid with set-up only.
5. Individuals cannot wear any uniform with a logo, any pin or name tag which may identify an establishment, a hotel, or a restaurant
6. Competitors must come with their pieces and entries already done and ready for display. ONLY minor finishing's will be allowed to be done on the spot on the day of the competition.
7. Competitors are required to bring their own tools, knives, pots, pans and small electrical or mechanical tools for finishing touches.
8. Plates to be used for presentation must be plain white not exceeding forty-five (45) cm in diameter.
9. Competitors will be given 20 minutes for final finishing's on the spot. Individual is to serve two (2) portions of cold meat banquet platters good for eight (8) persons. One portion (1) will be served to the judges, while the other one (1) will be for display on the display area.
10. Sauces to accompany the banquet platters can be served on the side.
11. Disqualification will be implemented if seafood is used.
12. A pre-competition briefing will be conducted by members of the completion and judging committee on the day prior to the actual competition to address and clarify various key points of these regulations and will be allowed to ask questions related to this competition.

Guidelines for Assessment**Mise en Place**

0 – 10 points

Orderly preparation of materials, neat working area, and style, clean and pressed working clothes and uniforms, accurate techniques, adherence to work schedule, and punctual completion of work. Special attention will be given to the hygienic and sanitary handling of food items.

Correct Preparation

0 – 30 points

Practical preparation, free of unnecessary details and extras. Any side dishes and extras should complement meats in quantity or proportion. It should be in keeping with modern nutritional practices. The original recipe is authoritative where classical and/or modern methods are practiced. Meats should be carved properly and neatly. Points will be deducted for vegetables which are not cut or turned uniformly. Portion weight and size should correspond to standard industry portions and the accepted norms. Correctly chosen jellies with no beads of aspic.

Professional Serving Methods and Presentation

0 – 20 points

Meats and side dishes should be in proportion to one another. The dishes should be reciprocally complementary in both content and color. The arrangement of the platters should be practical, neat and pleasant, conducive to everyday serving and not cluttered. Bases and non-edible items should be avoided. Notable points will be given to new preparation and serving methods and techniques, and outstanding flavor combinations in a simple, yet modern approach. Presentation and visuals are appetizing, pleasing, and tasteful.

Taste

0 – 40 points

The natural flavor of the dish should be the predominant factor in evaluating palatability. Sufficient seasoning should bring out the natural flavor of the dish. Textures and flavor profiles should complement each other

TOTAL POSSIBLE POINTS**100 points**


ULTIMATE ASIAN SHOWDOWN



JUDGE SCORESHEET

BUFFET PLATTER C1, C2

Important Instruction: (Please fill up)

Division	<input type="checkbox"/> Professional			
Competition Category: (Example: A1, A2, B1, etc.)	<input type="checkbox"/> C1 Cold Meat		<input type="checkbox"/> C2 Cold Seafood	
Competition Date:	<input type="checkbox"/> Feb. 28 (Thur)	<input type="checkbox"/> Mar. 01 (Fri)	<input type="checkbox"/> Mar. 02 (Sat)	<input type="checkbox"/> Mar. 03 (Sun)

Entry Code: (Assigned in briefing prior to competition)	Mise-en-Place	Correct Preparation	Professional Serving Methods & Presentation	Taste	Total Possible Points
	0 – 10 pts.	0 – 30 pts.	0 – 20 pts.	0 – 40 pts.	100 pts.

RANKING (SCALE OF MEDALS)

Gold with Honors	100 pts.
Gold	94-99 pts.
Silver	88-93 pts.
Bronze	82-87 pts.
Diploma	75- 81 pts.

Judged by:

Judge (Print Name and Sign)

Reviewed by:

SGV Representative