

Judging Criteria

CULINARY ARTS 2026

Setup:

Print a grading sheet for each judge to use for each competitor from the **Judging Sheets** tab in the spreadsheet.

Provide one set of judging sheets for each judge (1 sheet per competitor)

Assign stations to competitors and record station numbers and student names in the spreadsheet

Distribution of Marks:

• Safety/Sanitation:	15 marks
• Organization/Product Utilization	10 marks
• Preparation/Technical Skills:	25 marks
• Presentation:	15 marks
• Taste/Required Components	35 marks

Grading Sheets:

Each judge is responsible for taking their own notes and assigning marks to each category. Each category on the grading sheets is to be given a score out of 10. Do not use partial marks, as there is sufficient granularity in the weighting.

For **kitchen marks**, a demerit system is used. **Judges are to make note of each infraction in the related area and one mark is deducted from a possible 10 for each demerit.** This system is used at national and international competitions and is most effective at providing objective results on the technical portion of the contest.

If there are **competencies** (precision knife cuts/ essay/ mystery basket) in the competition, use the following criteria to evaluate the finished product:

Score	Criteria
10	Perfect
9	Excellent – variance of less than 10%
8	Good – variance of 10-20%
7	Fair – variance of 20-30-%
6	Borderline – variance of 30-50-%
5	Improvement needed – variance of over 50%
0	Not completed

For **tasting marks**, judges are to use the following scale in each category.

Score	Criteria
10	Perfect – no suggested improvements
9	Excellent – very minor improvements possible
8	Good – some minor improvements suggested
7	Fair – some flaws in finished product
6	Satisfactory – borderline acceptable product
5	Improvement needed – unacceptable product
0	Not completed

Please see the grading sheet and spreadsheet for further detail on the mark breakdown in each category

Judges are not to total their individual score sheet, as the spreadsheet given to the contest organizer has formulas to calculate all of the weights and total scores.

Timing deductions:

One mark is deducted from the overall score for each minute late on any course. There is a maximum deduction of 10 points for the contest. One judge or the organizer should be responsible for timing deductions.

Calculating Scores:

The organizer (host) will have a person assigned as a scorekeeper to use the provided spreadsheet to input marks from the judges and calculate the total score.

Once the judges have completed marking, have each judge read out their score for that section to the scorekeeper. Record the scores in the **Judges Summary** tab of the spreadsheet.

If there is a variance of more than 2 marks from any judge in a category, please ask for an explanation as to the rationale.

Enter any time deductions into the sheet. Use positive numbers (number of minutes late) for time deductions. The spreadsheet will ensure that no more than 10 marks are deducted even if the total is more than 10.

Final Scores and placements will be calculated automatically in the **Final Scores** tab of the spreadsheet.

In the event of a tie:

- Tiebreaker #1: The competitor with the highest score in Taste and Required Menu Components will be declared the winner.
- Tiebreaker #2: The competitor with the highest score in Prep & Technical Skills will be declared the winner.
- Tiebreaker #3: The competitor with the highest score in Presentation will be declared the winner.

Technical Committee

Phillip Lie	Tech Chair plie@vcc.ca
Alex Ritchie	Vancouver Community College
Ben Kiely	Pacific Institute of Culinary Arts
Buddy Wolfe	Vancouver Island University
Jason Harper	Exec Chef and Culinary Director, Moxies
Kristina Dyrblom	Vancouver Community College
Leah Patitucci	Culinary Team Canada / Fairmont Pac Rim
Lesley Stav	Chefs Association Vancouver Island
Stefanie Francavilla	Thomas Haas Patisserie
Ysabel Sukic	Vancouver Community College