

WORLD FOOD CHAMPIONSHIPS

# E.A.T. Methodology

ALL FOOD ENTRIES ARE JUDGED  
IN **3 KEY AREAS...**

WITH SCORES  
**FROM 1 TO 10.**



Execution... Appearance... Taste



1 = Worst Ever    10 = Best Ever

# THE BASICS

THIS IS A BLIND JUDGING PROCESS.  
SO JUDGES SHOULD NOT WATCH  
COMPETITORS, HELP THEM, OR BECOME  
FAMILIAR WITH THEIR ENTRY.

# BE SAFE

IF YOU THINK ANYTHING IS UNSAFE  
TO EAT (RAW MEAT OR ALLERGY, FOR EXAMPLE),  
YOU **DO NOT** HAVE TO TASTE IT.

# NO COMPARING

- FROM DISH TO DISH
- FROM THEIR TALENT TO YOURS
  - FROM MEMORY TO PRESENT
- FROM PERSONAL PREFERENCE
  - FROM JUDGE TO JUDGE

# THE SCORING

THE E.A.T. PROCESS IS WEIGHTED  
IN OUR COMPUTER PROCESS

- EXECUTION: 35%
- APPEARANCE: 15%
- TASTE: 50%





So, let's get down to EAT details...  
BUT, through the ATE process.





# APPEARANCE

# APPEARANCE

DOES THE DISH...

- LOOK APPETIZING
- LOOK MESSY OR BALANCED
- LOOK OVER OR UNDER COOKED
- LOOK CONFUSING
- UTILIZE FEATURED INGREDIENTS WELL
- FOLLOW CATEGORY SPECIFICATIONS
- DOES THE DESCRIPTION MATCH THE APPEARANCE OF THE DISH?
- **LOOK LIKE YOU CAN'T WAIT TO TASTE IT!**



THE BIGGEST SCORING ELEMENT!  
**TASTE**

# TASTE

- DOES IT TASTE APPROPRIATE FOR THE CATEGORY?
- DO THE FLAVORS WORK WELL TOGETHER?
- CAN YOU TASTE THE PRIMARY ELEMENT?
- CAN YOU SAY IT'S CHAMPIONSHIP CALIBER?
- DO YOU WANT MORE?
- DOES THE DESCRIPTION MATCH THE TASTE OF THE DISH?



# EXECUTION

THIS COULD BE THE CRITICAL DIFFERENCE!

- IS CATEGORY FOCUS CLEAR?
- IS THE DISH STRUCTURED WELL?
- EDIBILITY FACTORS
- PROPER USE AND COOK OF ALL INGREDIENTS
- DOES THE DESCRIPTION MATCH THE EXECUTION OF THE DISH?



# KEY FACTORS



# GARNISH

ENTRIES MAY INCLUDE ANY COMBINATION  
OF COMPONENTS, INCLUDING GARNISH.

IF A COMPONENT SUCH AS A GARNISH  
EXISTS OUTSIDE OF  
THE DISH, IT IS SIMPLY GARNISH.  
YOU DO NOT HAVE TO EAT IT.

BUT IF IT'S EDIBLE AND ON THE PLATE,  
YOU ARE **ALLOWED** TO EAT IT.

# MARKS

ENTRIES SHALL NOT BE MARKED  
IN ANY WAY THAT UNIQUELY  
IDENTIFIES THE ENTRY.

NO LOGOS, NO INITIALS, NO HAPPY FACES  
MADE OF SAUCE.

# STYLING

FOOD STYLING IS THE DECISION  
OF THE COMPETITOR.

NO ARTIFICIAL STRUCTURES ARE ALLOWED.

ELEVATION OR EXTENSION OF MORE THAN 3 INCHES  
IS NOT ALLOWED.

IF STYLING IMPROVES THE APPEARANCE,  
THEN JUDGE ACCORDINGLY.

IF IT'S CONFUSING AND DISTRACTING,  
JUDGE DOWN.

# FOREIGN OBJECTS

NO FOREIGN OBJECTS ARE ALLOWED,  
EXCEPT FOR TOOTHPICKS OR SKEWERS  
FOR **CONTAINMENT**.

THESE MUST BE  
CLEARLY VISIBLE TO THE JUDGES.

# INEDIBLE

IF YOU CAN NOT TASTE A SAMPLE DISH  
FOR ANY POTENTIAL VIOLATION (ie, rare meat), OR IT'S MISSING,  
ALERT THE TABLE CAPTAIN.

# 10 MINUTES

THERE IS A 10 MINUTE WINDOW FOR TURN INS.  
FOR THIS REASON, SAMPLING AND TASTING MAY BEGIN  
BY JUDGES IF THE NEXT ENTRY IS NOT READY  
FOR APPEARANCE SCORING.



# PHOTOGRAPHY

PHOTOGRAPHY IS ALLOWED DURING JUDGING,  
WITH TWO EXCEPTIONS:

- 1) YOU CAN NOT HOLD UP THE PROCESS
- 2) YOU CAN NOT POST PICS DURING JUDGING.



JUDGING  
& TURN-IN

  
WORLD FOOD  
CHAMPIONSHIPS

# HOW TO SCORE

# NUMBER YOUR ENTRIES

ALL ENTRIES WILL BE NUMBERED ON  
THE SCORECARD AND THE PLACEMAT.

# NO DISCUSSION

JUDGES ARE NOT ALLOWED TO DISCUSS  
ENTRIES WHILE SCORING, OR CHANGE A  
SCORE ONCE IT IS RECORDED ON THE  
SCORECARD (UNLESS INSTRUCTED  
BY A TABLE CAPTAIN)

# RECIPE INSIGHT

WHILE JUDGING, IF YOU WANT TO KNOW ABOUT THE ENTRY RECIPE, YOU ARE ALLOWED TO ASK THE TABLE CAPTAIN, WHO WILL USE THE DIGITAL TABLET IN FRONT OF YOU FOR INTEL.

INDIVIDUAL INGREDIENTS  
ARE NOT PROVIDED, UNLESS THE TOURNAMENT  
REQUIRES THEIR USE OR THINKS IT'S NECESSARY.

# BETWEEN SAMPLES

JUDGES ARE ENCOURAGED TO CLEANSE  
THEIR PALATES BETWEEN SAMPLES.

YOU WILL HAVE CRACKERS AND WATER TO DO THIS.



# AFTER SCORING

WHEN EACH ENTRY HAS BEEN SCORED  
FOR APPEARANCE, TASTE, AND EXECUTION,  
SCORECARDS ARE COLLECTED BY THE  
TABLE CAPTAIN.

# DISCUSSION

JUDGES MAY DISCUSS ENTRIES AFTER ALL THE  
SCORECARDS FROM THE TABLE HAVE BEEN  
COLLECTED BY THE TABLE CAPTAIN.



# WORLD FOOD

## CHAMPIONSHIPS™

**EAT**

**MEET**

**COMPETE**