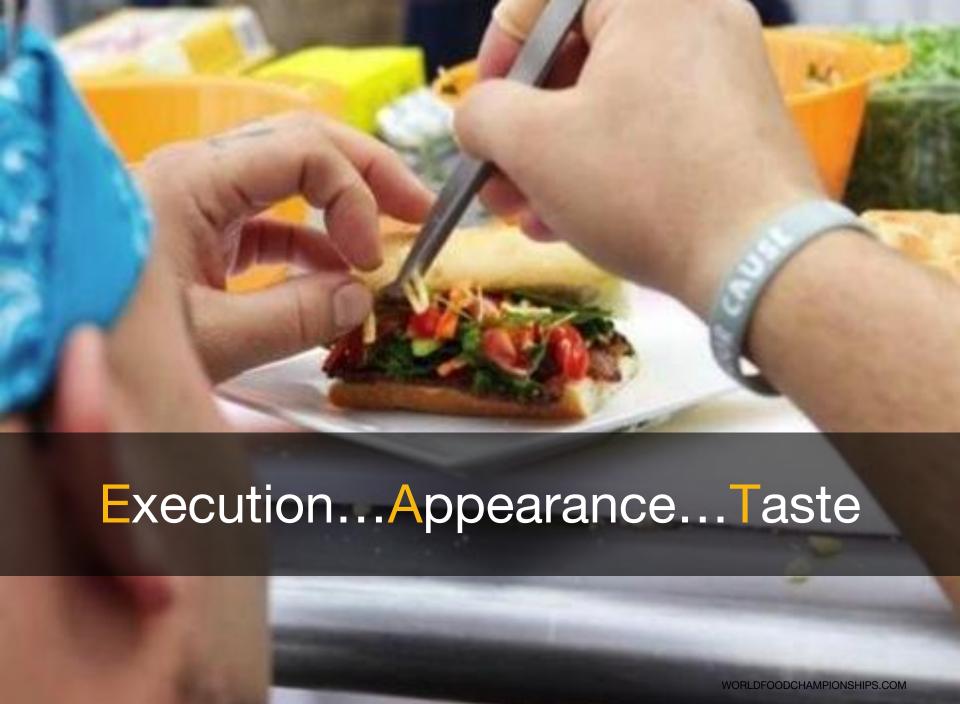
WORLD FOOD CHAMPIONSHIPS

E.A.T. Methodology

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

WITH SCORES FROM 1 TO 10.





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.

BACON WORL



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!



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?



GARNISH

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.

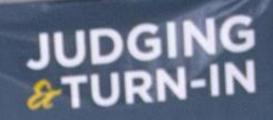
10 MINUTES

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.





HOW TO SCORE

WORLDFOODCHAMPIONSHIPS.COM

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.

