



100
1922 - 2022

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**PECYN BEIRNIAID
ADJUDICATORS PACK**

COGURDD 2022

COGURDD BL.4 - 6

COGURDD BL.7 - 9

COGURDD BL.10 - 19 OED

COGURDD 19 - 25 OED

NODDIR COGURDD 2022 GAN



COGURDD ADJUDICATOR'S PACK

EISTEDDFOD YR URDD SIR DDINBYCH 2022

Enclosed

- Guidelines and Instructions for adjudicators
- Adjudicators Marking Sheet (generic)

Guidelines and Instructions for Adjudicators

Thank you for agreeing to adjudicate the CogUrdd competition. This information pack will assist and instruct adjudicators during each round of competition.

Competitor Information Pack

Get familiarise with the Competitors **Information Pack** before the competition date and read through each respective recipe you are adjudicating. It has been designed to be of assistance to the competitors during preparation for the competition. It contains instructions on food safety and hygiene, aspects of personal safety and preparation of ingredients. Please read the recipes carefully as they contain key points to the competitors and will give an idea on marking.

Please note that the cooking time for competitors is 90 minutes or 120 minutes for the 19-25 age group. Competitors may have an extra 15 minutes at the beginning of each round to prepare their ingredients, weigh/measure ingredients and ensure correct equipment.

Summary of Adjudicator's objectives

1. Competitors' care with hygiene / sanitation;
2. Food safety and general care of themselves (and others);
3. The competence of the competitors by cooking and delivering the meals within their age category.
4. Competitors' working efficiently within the allotted time allowed to prepare and present dish.

Adjudicators should detract marks for the following infringements

Marks should be taken, according to the discretion of the judges, depending on the seriousness of the food safety / hygiene mistake:

1. When competitors wear inappropriate shoes, clothing, nail varnish, have not tied their hair back, not wearing protective clothing or have open wounds.
2. When a competitor has not washed their hands, especially when handling meat, fish or raw eggs or any habit that may result in cross contamination.
3. When the competitors' work station is untidy, or when a competitor uses potentially dangerous working habits such as leaving peeling, packets and equipment across the workplace, and unwashed dishes in piles.
4. When the competitor misuses knives, when electrical equipment e.g. electrical flex drag, and when a competitor assembles a piece of equipment incorrectly e.g. not placing a lid on a liquidiser and misuse of blades.
5. Incorrect technique whilst cooking (when the competitor does not follow the recipe correctly) which results in a meal of bad quality.
6. Bad presentation and taste of finished meal. The meals should be presented

neatly without stains on the plate and garnished where appropriate and served hot or cold as appropriate.

7. The competitors can serve their finished meals as they are completed.

Pointers for adjudicators whilst marking

1. Is the competitor working efficiently and using their time well?
2. Is the dish difficult enough and is being completed well, or have they over-stretched themselves?
3. Competitors should be busy, but in control of their work stations and all elements that they are trying to complete.
4. The finished dish should be clean and well presented.
5. The style of presentation can be rustic or restaurant style but should be clean and tidy and visually attractive.
6. Marks awarded based only on food presentation and taste. Table decorations and layout should not be considered whilst calculating final marks for presentation

Adjudicating process

- The judges will need to taste and note the marks as soon as possible to avoid deterioration in the quality of the meal.
- The judges should take a small piece of every meal and note taste, quality, temperature (hot if served hot or cold if served cold). A hygienic method of tasting should be used e.g. a teaspoon rinsed in boiling water, or a knife to cut small pieces.
- Meat and fish should be cut to check the colour and quality inside (e.g. blood or juice in chicken) and therefore decide if the meal has been cooked properly.
- In the higher age ranges, competitors are tasked with preparing a meal they have chosen themselves

Marking sheet

The maximum number of marks has been allocated under every heading.

The competitor with the highest total marks will be considered the winner of the round and will go on to the next round. **Judges mustn't give joint awards.** The judges will need to keep hold of every competitor's mark sheet in case they will need to be checked.

Marks awarded as follows:

- Preparation – Making best use of the 15 minutes **provided at the start of the competition** = 5 marks
- Food Preparation / Cooking Techniques – How efficient and capable each competitor is during the 90-minute challenge = **10 marks**
- Time Management – How well each competitor structures his/her cooking times. Have they finished too soon or struggling to finish on time? = **5 marks**
- Food Hygiene and Cleanliness = **5 marks**
- Final Presentation – Taste and overall look of finished dish. Marks awarded to presentation of food on the plate and not additional table decorations which may be used and arranged = **20 marks**

COGURDD MARKING SHEET 2020

AGE CATEGORY: Yr.4 – 6 / Bl.7 – 9 / Yr.10 – 19 age / 19 – 25 age

Recipe title:

Round: School // Regional // National

Competitor name:

Criterion	Notes	Mark
Prepare: <i>Using the 15minutes prep time efficiently</i>		/ 5
Food Preparation <i>Cooking skills and technique</i>		/ 10
Time efficiency		/ 5
Food Hygiene and general cleanliness		/ 10
Product & Presentation <i>10 marks = taste 10 marks = presentation</i> *no marks to be awarded for table decorations or table layout	Taste: Presentation:	/ 20
General Notes		<u>Total marks</u> /50

Competition Location:

Adjudicators Signature :

Date: / /2022