



Eisteddfod

EISTEDDFOD YR URDD SIR GAERFYRDDIN

**PECYN BEIRNIAID
ADJUDICATORS PACK**

COGURDD 2023

COGURDD BL.4 - 6

COGURDD BL.7 - 9

COGURDD BL.10 - 19 OED

COGURDD 19 - 25 OED

COGURDD ADJUDICATOR'S PACK

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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

Read through the Competitor Information Pack before the competition to familiarise yourself to what is expected of the contestants. The package includes details of recipes, cooking method and competition rules for each age category. A copy of the Information Pack will be available through the Urdd website or your local Community Officer.

The judges should consider:

Food Hygiene and general cleanliness

1. Competitors' care with hygiene and sanitation.
2. Food safety and general care of themselves and others.
3. A suitable outfit by the contestant.
4. Good hand washing practices, especially when handling raw meat, fish or eggs that reduces cross contamination.
5. Keeping the competitor's work site tidy.

Cooking skills and technique

6. Use careful working practices.
7. Correct use of knives and electrical equipment.
8. Correct technique in preparation and cooking.

Product & Presentation

9. Neat presentation appropriately decorated.
10. Taste, quality and temperature of the finished meal.
11. A high-quality meal that reflects the level of competitor
12. The quality and presentation of the food on the plate only. Table decorations and accessories should not be considered when judging

Time efficiency

13. Work efficiently within the allowed time to prepare and deliver the food.
14. Control of the workstations and all elements they are trying to achieve.

Marking sheet

There is no need to follow a marking system, but an example of a judging form and marks is provided below if needed. The competitor who will meet the above criteria, or with the most marks will go on to the following round.

Only one competitor can be placed in each position (1st, 2nd and 3rd)

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**

