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August 2022

## **Your Careers as a member of the Jury**

Congratulations on your selection as a 'Rookie' judge, this is a major step to achieve your own goals in the culinary world. As a member of the jury in the role as a 'Rookie' there is several responsibilities attached to the role which we will outline.

As you have the support of your country and continent, we are confident that you will be able to achieve your goals before moving to the next level in your judging career.

### **Duties of a 'Rookie Jury Member'**

- I. All Rookie members must attend the competition briefing for the main jury.
- II. Rookie judges are invited to attend the competitors' briefing.
- III. As a Rookie judge, you may be scoring through electronic judging, or recording your marks on scoring sheets etc, However, your scores are only an indicator and will not be used in the total score card. These score points need to be shared with your mentor jury member who you may be understudying
- IV. All Rookies are to be at the competition arena 45 minutes prior to the competition commencing or at the instructions of the lead judge.
- V. Dress code for Rookies if not provided with a chefs' jacket is, white jacket, your name and country may be on your jacket BUT no sponsors are permitted as may be a conflict with the main sponsors. You are required to wear black pants and black shoes.
- VI. All Rookies must sign and understand the jury protocol.
- VII. Rookies must be familiar with Worldchefs Food and Safety Regulations which can be found on Worldchefs web page.
- VIII. Rookies are to be part of the competitors de-briefing but are not permitted to partake in the conversation.
- IX. Rookie judges must be present during the whole duration of the competition



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### **Duties while judging Hot Kitchen**

- a) Be at the judges' morning meeting at the time requested by the head / lead judge.
- b) Confirm your roles on the day with the head judge.
- c) Confirm if you are shadowing a judge and discuss duties.
- d) Check to ensure kitchen is in a clean state for the teams coming in.
- e) Allow teams to enter the kitchen once given the instruction or timing from the head judge.
- f) Control the number of competitors in the team kitchen as per the rules.
- g) Review teams' mise en place with kitchen judges taking notes.
- h) Check on teams HACCP sheets that should be on the wall and review if filled in correctly and on time.
- i) Check fridge temperature match temperatures recoded on HACCP Form.
- j) Review and check rubbish bins prior to allowing teams to remove the rubbish, to the main dumpster, record via photo any usable food that has been wasted.
- k) Check food temperatures during service and record.
- l) For IKA & World Cup, do food tasting with your fellow Rookie and review your own personal score (not counted) with your mentor judge. For Global Chef, there are no tasting portions available.
- m) Check on teams clearing (only taking out their tools and utensils) and cleaning the kitchen and ensure the correct numbers are doing the work unless instructed differently through the head judge.
- n) Attend the competitors debriefing as in point VIII.

### **Chefs Table / Table on Fire and Community Catering**

The same rules will apply as above except there will be no portions for you to taste due to limited number of items prepared.

### **Regional Cold Table Judging and Individuals**

- i. Ensure you are dressed and on time as per instructions.
- ii. See who you have been allocated to Shadow judge with and work with that jury member and run question via that jury member.



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- iii. Check entries to ensure they comply to what is required as per competition rules.
- iv. Establish if table is clean for the next team and take photos and noted if not, report to head judge.
- v. Ensure table is set on time or plate are up on time within the restricted number of chefs and space.
- vi. Confirm the number of chefs setting up the table is correct.
- vii. Review and photo any poor hygiene practices, during table set up of food.
- viii. Compare your own personal scores with your Mentor judges and listen in to the judges' comments.
- ix. Check the table has been cleared of all food items after the days event.
- x. Attend the competitors' debriefing as in point V111.

The above is most of the duties of a Rookie judge, naturally there is normal judging procedures and protocols to follow as well. Again, congratulations on making it this far for your careers and dedication to our profession.