Judging Scoresheet

Dessert Category

Potjie # _____

Potjie Name: _____

SCORE 1- 10

Poor1 2 3 4 5 Average 6 7 8 9 10 Excellent

Presentation&Appearance	Texture	Taste, Aroma & Flavor	TOTAL

Presentation&Appearance	Texture	Taste, Aroma & Flavor
Presentation of the pot when opened; Visual Presentation; Consider what was cooked in the pot only- no side dishes, deco, other food etc presented next to the pot will be considered; Pot should not be stirred	Texture of dessert; Cooked properly; Moist or dry? Did dessert rise/ fall flat;	Overall taste of dessert- enough ingredients used to enhance taste/ is it too bland? Do ingredients have distinctive and unique taste? Aroma of dessert; Overall flavor; Burnt- impact negatively; Sweetness- pleasing/overbearing?

Constructive Critique	
e.g. Good Job/ Burnt/ Dry/ Undercooked (Raw)/ Sweet/ Bland/ Over powering ingredient	
_____	
_____	
_____	