Judging Scoresheet

Main 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 meat; Should be moist; Vegetables cooked properly but not too soft like stew;	Overall taste of pot- enough spices used to enhance taste/ is it too bland? Do ingredients have distinctive taste i.e. carrot taste like a carrot? Aroma of pot; Overall flavor; Burnt- impact negatively; Salty?

Constructive Critique	
e.g. Good Job/ Bland/ Salty/ Burnt/ Stew i.e Stirred/ Raw/ Over powering ingredient	

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