

PRINCE EDWARD ISLAND
INTERNATIONAL
Shellfish Festival

International Chef Challenge



2018 JUDGING CRITERIA

PRESENTATION – 15 POINTS

Portion size and disposition of food
Harmonious colors
Clean plates
Appetizing, modern and artistic

TASTE – 30 POINTS

Proper textures of foods
Degree of doneness
Balanced taste and seasonings
Taste according to menu description

MENU – 5 POINTS

Menu language
Content
Detailed Description/Name of Dish
Originality/Creativity
Usage of product

**** Competitors must use a minimum of 3 (three) of the
PEI Shellfish ingredients per "heat" from the list below ****

Small Choice Oysters • Soft Shell Clams • Mussels
Rock Crab (Broken Meat) • Lobster



HOLLAND COLLEGE
PRINCE EDWARD ISLAND



Subject to change.