

PRINCE EDWARD ISLAND
INTERNATIONAL
Shellfish Festival

International Chef Challenge



2019 JUDGING CRITERIA

PRESENTATION – 15 POINTS

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

TASTE – 35 POINTS

- Proper textures of foods
- Degree of doneness
- Balanced taste and seasonings

**** 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.