

Scoring sheet – filled chocolates / ganaches / pralines

Judge name _____ Judge num _____

Sample number _____ Table num. _____

Score

SECTION	<input checked="" type="checkbox"/>	Score description
Execution <i>Craft / technique</i> 15% of total	1	Sub-standard, imperfect, noticeable problems
	2	Competent, minimal problems
	3	Skilled, insignificant problems
	4	Exemplary, near perfect
	5	Immaculate, perfect
Formulation <i>Ingredients / recipe</i> 30% of total	1	Commodity type ingredients, indifferent recipe
	2	Quality ingredients and good recipe design
	3	Superior ingredients and good recipe design
	4	Top-grade ingredients, superb recipe
	5	Obsessive quality, uncompromising recipe
Interpretation <i>Style / creativity</i> 15% of total	1	Uninspiring / everyday / ordinary
	2	Polished / appealing / acceptable
	3	Fine / elegant / accomplished
	4	Extraordinary / noble / inspired
	5	Sublime / brilliant / masterpiece
Taste <i>Personal taste</i> 40% of total	1	Unpleasant, would not eat
	2	Satisfactory, basic appeal
	3	Enjoyable, pleasant
	4	Exceptional, delightful
	5	Priceless, irresistible, world-beater
Award <i>Do you think this entry deserves an award?</i>	1	Not a contender for an award
	2	A marginal contender
	3	Can contend for an award
	4	A strong contender
	5	Give this entry an award

Comments (not seen by entrant) _____

Feedback notes

POSITIVE	<input checked="" type="checkbox"/>	
Execution	A	Texture especially good
	B	Excellent tempering
	C	Excellent moulding
Formuln.	D	Fresh, high quality ingredients
	E	Optimal balance of components
Interprtn.	F	Very original idea
	G	Great texture concept
	H	Visually beautiful
Taste	I	Particularly suitable format
	J	Great flavour combination
	K	Well-developed / full flavour
	L	Harmonious chocolate/filling match

NEGATIVE	<input checked="" type="checkbox"/>	
Execution	M	Poor or uneven moulding
	N	Poor or uneven tempering
	O	Air gap between shell and filling
	P	Broken emulsions
Formuln.	Q	Poor quality / stale ingredients
	R	Inappropriate chocolate/ filling ratio
	S	Chocolate quality poor
	T	Unbalanced flavour profile
Interprtn.	U	Visually poor or crude looking
	V	Piece size too large/too small
	W	Unappealing texture
Taste	X	Flavour too strong
	Y	Flavour too subtle
	Z	Poor match of chocolate with filling
	AA	Too sweet
	BB	Too bitter

Check total _____ / 10

(For statistical checking, not part of score)