



JUNIOR CHEF – LIVE COOKING COMPETITION - GUIDELINES FOR HYGIENE JURY EVALUATION

DEAR COMPETITOR

As part of the judging programme for this year's Junior Chef live cooking competition you will be monitored by a panel of judges who will be assessing many aspects of your preparations as set in the competition's rules and regulations.

Boecker Food Safety will advise on good hygiene practice and will judge you on your standards of hygiene as part of the process to identify the winner of the Hygiene Award for this year's competition.

Arpal Gulf will be the providers of hygiene cleaning chemicals and will train all competitors on the Health and Safety and safe application of their cleaning products for the purposes of the competition.

If you are in doubt about any of the above please do contact any member of staff from either of the companies for clarification, either on the day or before hand on the following contact telephone numbers;

Boecker food Safety : 04 286 8780

Arpal Gulf : 04 880 3220, Free phone 8004005 or Terry 050 4574512

Boecker staff will make themselves known to you on the day and will be wearing white coats with the Boecker logo positioned on the breast pocket of the coat.

Arpal Gulf staff will make themselves known to you on the day and will be wearing white coats with the Arpal logo positioned on the breast pocket of the coat.

The table below details the guidelines covered in the hygiene assessment:

<p>The chefs' personal appearance</p> <ul style="list-style-type: none">👉 The hat👉 The uniform:<ul style="list-style-type: none">• light color• clean and tidy• well maintained👉 Complete👉 The personal clothes (absent)👉 The accessories (absent)👉 The perfume (very light)👉 The nails: short and clean👉 The arms👉 The gloves👉 Appearance of sickness👉 Frequency of scratching the body <p>Hand washing</p> <ul style="list-style-type: none">👉 Before starting work👉 After entering the preparation area👉 Before serving food👉 How hands are washed👉 Time spent washing hands👉 Frequency of washing	<p>Hygiene practices</p> <ul style="list-style-type: none">👉 Clean utensils and equipment👉 No talking near food👉 No eating whilst working👉 Tasting with clean utensils only👉 Cleaning and disinfecting after finishing work<ul style="list-style-type: none">• Workstations• Floor• Utensils👉 Only paper tissues for cleaning👉 All utensils are of good material👉 Utensils are color coded if needed <p>Temperature control (when and as applicable):</p> <ul style="list-style-type: none">👉 Food received at proper temperature👉 Reheating is within normal time (enough cooking energy)👉 Temperature of reheated food above 82°C👉 Food's temperature is monitored during reheating
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BEST OF LUCK FROM BOECKER FOOD SAFETY & ARPAL GULF.