

POSITIVE ASSESSMENT GRID

FIELDS	CRITERIA	POSITIVE ASSESSMENT		
		☺	☺	☺
CULINARY ART	Food and wine pairing			
	Harmony of colours and flavours			
TABLEWARE ART	Techniques to maintain the food and drink service in accordance with Korean and/or French ways.			
	Customer care and attention during the service			
GENERAL CULTURE Openness and interest towards Korea	Its country (geography, literature, music, painting ...)			
	Its customs (history, traditions, monuments ...)			
	Its eating habits ...			
	Its ways of life/study works ...			
MANAGEMENT and ENHANCEMENT				
Of the product	Processing of products			
	Food leftovers management (to a minimum)			
Of the space and the table	Setting up of the table			
	Table decor			
Of the service	Respect of the traditional rules of a Service à la française and / or « a Service à la coréenne »			
	Order of precedence.			
Of finished products	Management and enhancement of products (from raw material to production)			
	Visual aspect			
LANGUAGES				
French	Quality of speech, preciseness of technical terms and professional ease Efforts to communicate (in French, and/or in Korean, and/or in English) Greeting the jury and maintaining contacts (language assessment) Global approach with the jury (smile, conviviality, kindness)			
Korean				
English				
Total number of :		☺	☺	☺

Total number of : ☺ ☺ ☺

(Tick the appreciation boxes that correspond to your opinion)