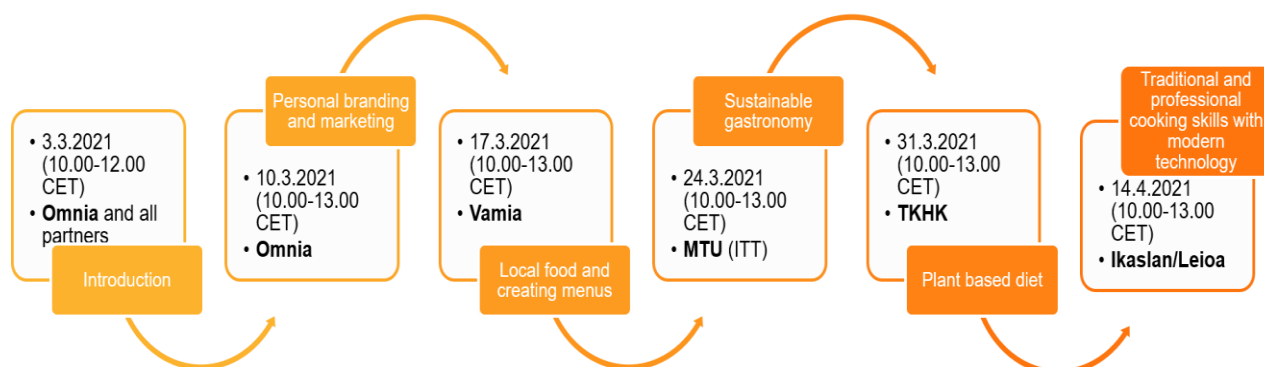


## Online sessions and modules spring 2021

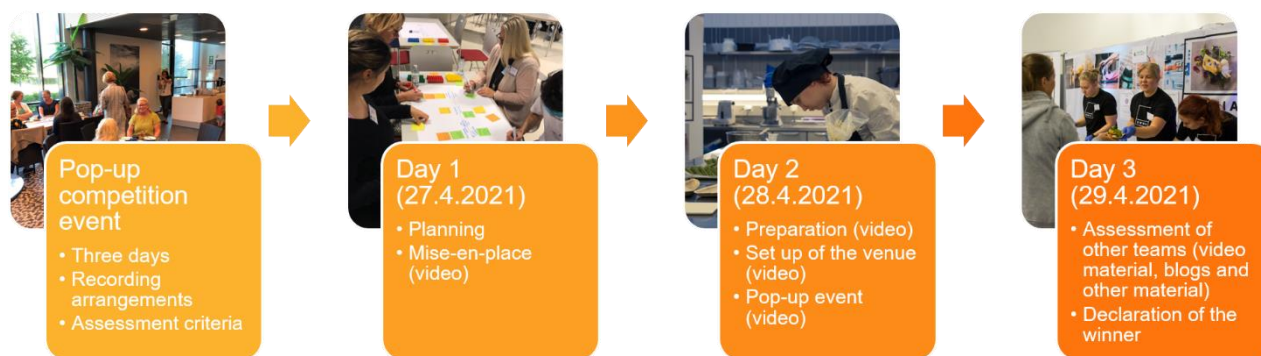
### Guide for students

#### Order, timetable and teaching/leading institution



### Pop-up competition event

#### Timetable



### Judging and Evaluation

Participants' performance will be evaluated from **three perspectives**:

1. Person responsible for evaluating the cooking process and the final dish and the cleanliness and tidiness of the participants' workstation at the end of the event. **(a secret evaluator: e.g. a former student or teacher)**
2. Persons responsible for evaluating the taste of the dishes and the appearance of the pop-up restaurant **(customers)**
3. Persons responsible for evaluating the overall techniques used during the competition and all the social media performances as a group. **(Other groups make this evaluation)**

## A secret evaluator

Evaluation is based on the scale of 1 to 10 (1 being the lowest score and 10 being the highest score; maximum score is 50). The following aspects are being evaluated:

1. **Personal and workplace hygiene**
2. **Proper use of products**
3. **Taste of the dish**
4. **Presentation of the dish**
5. **Creativity shown in the presentation**

## Customers (this perspective will not be evaluated this time due to the current COVID-19 situation)

Evaluation is based on individual products and their success among the customers. We will estimate this by the number of customers or the number of sold items. Evaluation scale is 1 to 5 (1 being the lowest number of sold items and 5 being the highest number of sold items; maximum score is 5). The success therefore depends on the **taste and presentation** of the products.

## Other groups

Evaluation is based on putting the other teams in order (I-IV) (I being the first place and IV being the last place). The following aspects are being evaluated:

1. **Group organization skills** (division of work, common understanding of the goal etc.)
2. **Visual appeal** (colours and appearance of the dishes)
3. **Creativity shown in the making and presentation of the products** (versatility of used cooking methods, creative use of ingredients etc.)
4. **Social media** (group presence in social media, content of the individual blogs)