



ERA ALLIANCE

EDUCATIONAL COOPERATION AND CONSULTING



GASTROERASMUS 2027

4th International Culinary Competition

JUDGING & SCORING SYSTEM

20-23 MARCH 2027 | MANAVGAT, ANTALYA, TÜRKİYE

Taste the Future, Cook Beyond Borders.



1. Purpose & Principles

The GastroErasmus 2027 Judging & Scoring System establishes a transparent and consistent framework for evaluating JP1, JP2, JP3, JP4, SP1 and SP2.

- Judging must be impartial, consistent and free from institutional, national or personal bias.
- The official jury score is based on the Jury Evaluation Plate. The second identical plate is reserved for audience display/presentation.
- All required dishes must comply with category-specific Technical Regulations and official competition times.
- Hygiene, professional organisation and time management are integral parts of the assessment.

2. Official Competition Categories

Code	Category	Format	Official Time
JP1	Individual - Main Course	Individual	60 min
JP2	Individual - Fish	Individual	45 min
JP3	Individual - Pasta	Individual	45 min
JP4	Individual - Dessert	Individual	45 min
SP1	Best School Team	Team	90 min
SP2	ERA Alliance Black Box Challenge	Team	30 min planning + 90 min competition

Important: Active competition times include preparation, cooking, plating, presentation and final workstation cleaning.

Key Event Dates

Arrival / Check-in	18 or 19 March 2027
Opening & Technical Briefing	19 March 2027, evening
Competition Days	20-23 March 2027
Official Award Ceremony	23 March 2027, evening
Departure / Check-out	24 or 25 March 2027

3. Individual Categories - JP1, JP2, JP3 & JP4

Individual categories are scored out of 100 points.

Assessment Criterion	Max.	Jury Evaluation
Taste & Flavour	40	Flavour quality, seasoning, balance, harmony and overall eating quality.
Technical Skills & Execution	20	Correct methods, doneness, texture, control, precision and professional execution.
Presentation & Visual Quality	15	Cleanliness, composition, portioning, colour, visual balance and professional appearance.
Creativity & Concept	10	Originality, appropriate innovation, coherent concept and intelligent ingredient use.
Organisation & Time Management	5	Workflow, mise en place, efficient equipment use, completion within time and station control.
Hygiene & Food Safety	10	Personal hygiene, clean methods, cross-contamination prevention, safe handling and final station cleanliness.
TOTAL	100	Maximum official score per judge.

Category-Specific Interpretation

- JP1: main-course structure, principal element cookery, accompaniments, sauces and balance.
- JP2: fish handling, doneness, moisture, texture, technique and compatibility.
- JP3: pasta technique, texture, cooking, shaping/filling where relevant and sauce integration.
- JP4: pastry/dessert technique, flavour and sweetness balance, texture contrast, temperature and edible presentation.

4. Team Categories - SP1 & SP2

SP1 and SP2 are scored out of 100 points. Teamwork and coordination are assessed as distinct technical competencies.

Assessment Criterion	Max.	Jury Evaluation
Taste & Flavour	30	Overall flavour quality, balance, seasoning and eating quality across required dishes.
Technical Skills & Execution	20	Professional culinary methods, precision, doneness, textures and execution.
Presentation & Menu Coherence	15	Visual quality, consistency, portioning and coherence between Starter, Main Course and Dessert.
Creativity / Ingredient Interpretation	10	Originality, concept and intelligent ingredient use; for SP2, meaningful use of Black Box ingredients.
Teamwork & Coordination	10	Communication, task distribution, cooperation, workflow and collective control.
Organisation & Time Management	5	Efficient workflow, presentation timing and completion within the official period.
Hygiene & Food Safety	10	Personal/workstation hygiene, safe handling, clean methods and final station cleanliness.
TOTAL	100	Maximum official score per judge.

Mandatory Presentation Windows - SP1 & SP2

Course	Required Presentation Window
Starter	Between 20-30 minutes
Main Course	Between 40-70 minutes
Dessert	Between 70-90 minutes

Each required course must be prepared as two identical plates: one Jury Evaluation Plate and one Audience Presentation Plate. Both plates and final station cleaning must be completed within the official 90-minute competition period.

SP2 Black Box

- The 30-minute planning period precedes the active competition and allows teacher consultation.
- Teacher consultation ends when planning finishes. Unauthorised assistance during the 90-minute competition may lead to penalties or disqualification.

5. Scoring Procedure

- Each judge completes an official scoring sheet independently.
- Each criterion is scored up to its stated maximum; the sum produces the judge's score out of 100.
- The final category score is calculated from the valid jury scores recorded for the competitor/team.
- Scores may only be corrected after submission for a verified recording or calculation error authorised by the Jury Chair/Competition Director.

6. Timing & Non-Compliance

- A dish/course presented outside its required time or presentation window may receive a penalty or may be declared non-evaluable depending on the breach.
- Failure to present both required identical plates may result in a compliance/presentation penalty.
- Failure to complete final workstation cleaning within the official time may affect Organisation/Time Management and/or Hygiene scores.
- Unsafe food may be refused and not tasted.

7. Jury Conduct & Independence

- Judges must disclose direct conflicts of interest and follow recusal instructions where necessary.
- Judges must not coach competitors or provide technical assistance during active competition.
- Results and scores remain confidential until officially announced.

8. Ranking & Tie-Break Procedure

Competitors/teams are ranked according to their final official score. If final scores are equal, the following order applies:

Priority	Tie-Break Criterion
1	Higher Taste & Flavour score
2	Higher Technical Skills & Execution score
3	Higher Hygiene & Food Safety score
4	Higher Presentation score
5	If still tied, the Jury Chair and Competition Director apply the official jury procedure and record the decision.

9. Medal & Category Trophy System

The GastroErasmus 2027 award system recognises achievement according to the final validated score and, separately, the highest-performing Gold Medal recipients in each official category.

Medal Classification

Final Score	Award
90-100 points	Gold Medal
80-89 points	Silver Medal
70-79 points	Bronze Medal
Below 70 points	No Medal

Category Trophies

Category trophies are awarded only among competitors or teams who achieve the Gold Medal standard of 90-100 points. Within each category:

- 1st Place Category Trophy: awarded to the Gold Medal recipient with the highest final score.
- 2nd Place Category Trophy: awarded to the Gold Medal recipient with the second-highest final score.
- 3rd Place Category Trophy: awarded to the Gold Medal recipient with the third-highest final score.

Award Application

- More than one competitor or team may receive a Gold, Silver or Bronze Medal in the same category when their final score falls within the relevant score range.
- Medals are determined by score range and are not limited to three recipients per category.
- Category trophies are separate from medals and identify the top three Gold Medal scores in each category.
- If fewer than three competitors or teams achieve 90 points or more, trophies are awarded only for the available Gold Medal positions.
- If no competitor or team achieves 90 points or more in a category, no Category Trophy is awarded in that category.
- If equal Gold Medal scores affect a trophy position, the tie-break procedure in Section 8 applies.

10. Awards & Result Validation

- Only scores validated by official jury administration are used for medals, category trophies and official rankings.
- The Organising Committee verifies score entry and calculation before publication.
- A disqualified competitor/team is removed from the relevant official ranking and is not eligible for a medal or category trophy.

11. Objections & Procedural Review

Professional culinary judgement is not subject to appeal merely because a participant disagrees with the score.

- A procedural objection may concern a material scoring-record error, eligibility issue, rule violation or documented procedural error.
- Only the official teacher, mentor or team leader may submit an objection on behalf of a school.
- Unless another deadline is formally announced, objections must be submitted in writing within 30 minutes after official communication/publication of the relevant result.

12. Authority

The Organising Committee may issue category-specific jury sheets, scoring clarifications and technical instructions consistent with this document. Material amendments will be communicated through official channels and/or at the technical briefing on the evening of 19 March 2027.

Official Event Schedule

Check-in / Arrival	18 or 19 March 2027
Opening & Technical Briefing	19 March 2027, evening
Competition	20-23 March 2027
Official Award Ceremony	23 March 2027, evening
Check-out / Departure	24 or 25 March 2027

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