



2026 COMPETITOR

E.A.T. SCORING GUIDE

EXECUTION. APPEARANCE. TASTE.

The WFC scoring methodology used to evaluate competition dishes consistently.

EVERY DISH IS JUDGED ON THE SAME THREE CRITERIA

Know where the points are before your competition clock starts.



EXECUTION

THE CRAFT

35%

OF TOTAL SCORE

Did the dish come together as intended? Did you accomplish what your recipe describes? Does the entry meet the specific requirements of its category? Judges evaluate technique, timing and preparation at a championship level.



APPEARANCE

THE PRESENTATION

15%

OF TOTAL SCORE

Is the dish pleasing to the eye and appetizing? Does the visual presentation match the category's expectations? Judges consider the entire presentation, including plating balance, color contrast and structural integrity.



TASTE

THE EXPERIENCE

50%

OF TOTAL SCORE

Is it pleasing to the taste buds? Does it make the judge want another bite? Is the flavor profile balanced and intentional? Taste is the most heavily weighted criterion - the heart of Food Sport.

HOW SCORING WORKS

CERTIFIED JUDGES SCORE EACH ENTRY BLIND | LOWEST JUDGE SCORE IS DROPPED

SCORES ARE COMPUTER-WEIGHTED TO THE TEN-THOUSANDTH OF A POINT

YOUR MENU TURN-IN CARD MATTERS TO EXECUTION.

DESCRIBE WHAT YOU INTEND TO EXECUTE - THEN DELIVER IT ON THE PLATE.

E 35% + A 15% + T 50% = YOUR TOTAL COMPETITION SCORE

E.A.T. methodology information sourced from World Food Championships.