**Total Score: 50 points**

**Education (10 points total)**

* Culinary Arts Degree or Equivalent: 5 points
* Associate’s Degree in Culinary Arts or a Related Field: 3 points
* Certificate in Culinary Arts: 1 point

**Experience (15 points total)**

* Culinary Experience:
  + 0-1 years: 2 points
  + 2-3 years: 4 points
  + 4-5 years: 6 points
  + 6-7 years: 8 points
  + 8+ years: 10 points
* Leadership Experience in Culinary Roles:
  + No leadership experience: 0 points
  + Held leadership roles (e.g., sous chef, head chef): 3 points
  + Held senior leadership roles (e.g., executive chef): 5 points

**Skills (15 points total)**

* Culinary Techniques and Food Preparation: 4 points
* Menu Development and Recipe Creation: 4 points
* Kitchen Management and Hygiene: 3 points
* Cost Control and Budgeting: 4 points

**Years of Experience (10 points total)**

* Total Professional Experience:
  + 0-1 years: 1 point
  + 2-3 years: 3 points
  + 4-5 years: 5 points
  + 6-7 years: 7 points
  + 8+ years: 10 points