TouchBistro

# MICHELIN Star Criteria Checklist

Want to earn your first MICHELIN Star? Here's a checklist based on what MICHELIN Guide inspectors are looking for when they dine at restaurants:

## 01 Quality of Ingredients

- [ ] Is every ingredient on each plate at peak flavor and texture?
- [ ] Are you bringing out the best qualities of every ingredient used?
- [ ] Are suppliers being properly vetted so ingredients are fresh and quality standards are consistently met?

## 02 Mastery of Flavor and Cooking Techniques

- [ ] Does your menu focus on substance? (i.e. strong, delightful flavors)
- [ ] Are all elements of the dish cooked to their intended doneness and texture?
- [ ] Are all technical preparations executed precisely and consistently?

## 03 Personality of the Chef Represented in the Dining Experience

- [ ] Does the chef's personality shine through the food?
- [ ] Is experimentation with the menu being encouraged?

## 04 Harmony of Flavors

- [ ] Does every ingredient elevate the dish?
- [ ] Are the flavors of the dish well-balanced? (i.e. richness, bitterness, salt, and heat)

## 05 Consistency of the Food and Dining Experience

- [ ] Is your restaurant delivering a consistent experience for every order, every time, over a long period of time? (i.e. across a 2-year period)
- [ ] Are all recipes and portions standardized so execution never falls short on a busy or short-staffed shift?