

Ergebnisse zum 13. Teamcup der Systemgastronomie 2023

Rezeptur /Ablauf	Prozess	Endprodukt	Rechnung	Verkostung	Warenausgabe	Gästeinfo	Theorietest	Summe	Platzierung	Team
8%	8%	24%	10%	6%	4%	10%	30%	100%		
83,3%	76%	74%	71%	56%	100%	32%	38,60%	59,73%	6	1
91,7%	81%	68%	71%	63%	100%	18%	31,40%	56,36%	10	2
79,2%	62%	84%	86%	75%	100%	73%	34,10%	66,07%	1	3
66,7%	81%	87%	43%	94%	100%	18%	40,13%	60,42%	5	4
33,3%	67%	53%	50%	69%	100%	41%	26,33%	45,74%	18	5
66,7%	57%	76%	29%	75%	100%	5%	27,53%	48,29%	16	6
50,0%	81%	39%	71%	56%	100%	73%	30,73%	50,96%	14	7
0,0%	0%	0%	0%	0%	0%	0%	0,00%	0,00%	24	8
87,5%	81%	42%	64%	88%	100%	73%	33,23%	56,50%	9	9
33,3%	67%	68%	50%	94%	100%	73%	30,73%	55,54%	12	10
75,0%	71%	61%	71%	63%	100%	73%	29,25%	57,18%	8	11
66,7%	52%	61%	50%	56%	100%	64%	35,98%	53,58%	13	12
83,3%	81%	70%	64%	56%	100%	100%	25,23%	61,36%	4	13
54,2%	57%	32%	14%	0%	100%	50%	23,08%	33,83%	22	14
0,0%	0%	0%	0%	0%	0%	0%	0,00%	0,00%	24	15
58,3%	48%	58%	43%	63%	100%	0%	41,80%	46,95%	17	16
70,8%	57%	39%	29%	81%	100%	73%	37,40%	49,73%	15	17
91,7%	76%	75%	79%	88%	100%	73%	31,40%	65,33%	2	18
95,8%	57%	67%	100%	88%	100%	73%	34,98%	65,25%	3	19
37,5%	71%	51%	0%	0%	100%	0%	14,68%	29,33%	23	20
33,3%	86%	67%	14%	0%	100%	32%	22,28%	40,82%	20	21
66,7%	86%	70%	50%	63%	100%	73%	35,15%	59,60%	7	22
33,3%	81%	86%	36%	69%	100%	68%	26,30%	56,18%	11	23
58,3%	76%	56%	29%	63%	100%	32%	22,78%	44,86%	19	24
54,2%	81%	60%	14%	69%	100%	0%	19,98%	40,67%	21	25

Irrtümer vorbehalten