

Ergebnisübersicht Teamcup der Systemgastronomie 2010

Gesamtrang	Team-nummer	Theorie	Theorierang	Rezeptur, Kalkulation & Handlungsanweisung	Herstellung	Endprodukt	Plakat	Praxis-ergebnis	Praxisrang	Gesamtpunkte
<i>Gewichtung:</i>		50%		20%	10%	10%	10%			
1	18	65,27%	1	93,33%	81,82%	44,44%	77,78%	78,14%	8	71,70%
2	24	46,34%	4	100,00%	100,00%	76,85%	61,11%	87,59%	1	66,96%
3	2	43,35%	5	90,00%	100,00%	84,26%	66,67%	86,19%	3	64,77%
4	14	37,93%	13	83,33%	100,00%	72,22%	80,56%	83,89%	4	60,91%
5	23	48,00%	3	83,33%	72,73%	68,52%	58,33%	73,25%	12	60,62%
6	22	37,54%	14	93,33%	72,73%	70,37%	75,00%	80,95%	5	59,25%
7	4	29,15%	18	93,33%	100,00%	82,41%	66,67%	87,15%	2	58,15%
8	12	48,40%	2	73,33%	63,64%	50,93%	77,78%	67,80%	17	58,10%
9	16	35,11%	15	93,33%	72,73%	65,74%	77,78%	80,58%	6	57,84%
10	8	40,07%	11	83,33%	63,64%	74,07%	72,22%	75,32%	11	57,69%
11	21	41,00%	9	70,00%	90,91%	78,70%	55,56%	73,03%	13	57,02%
12	1	41,08%	8	86,67%	63,64%	48,15%	75,00%	72,02%	14	56,55%
13	3	41,61%	7	80,00%	81,82%	40,74%	72,22%	70,96%	15	56,28%
14	25	34,00%	16	80,00%	90,91%	53,70%	72,22%	75,37%	10	54,68%
15	11	28,94%	19	86,67%	81,82%	74,07%	72,22%	80,29%	7	54,61%
16	19	43,05%	6	40,00%	100,00%	78,70%	58,33%	63,41%	20	53,23%
17	13	25,92%	21	80,00%	63,64%	82,41%	75,00%	76,21%	9	51,06%
18	5	40,73%	10	63,33%	63,64%	43,52%	72,22%	61,21%	21	50,97%
19	7	39,45%	12	56,67%	72,73%	37,04%	66,67%	57,95%	22	48,70%
20	6	28,28%	20	66,67%	45,45%	75,00%	75,00%	65,76%	19	47,02%
21	9	25,56%	22	70,00%	63,64%	79,63%	52,78%	67,21%	18	46,38%
22	17	19,98%	23	73,33%	54,55%	80,56%	66,67%	69,69%	16	44,83%
23	10	31,15%	17	46,67%	72,73%	44,44%	77,78%	57,66%	23	44,40%