Atenveldt Kingdom Arts & Sciences Competition Judging Sheet

Culinary Arts—Breads

LEVEL : NOVICE	ENTRANT #: _____ ENTRY #: _____
BRIEF DESCRIPTION OF ENTRY: _____	

Please use the following evaluation scale (circle one for each criterion below):

- **N** **Needs** further refinement for expectations of a Novice
- **S** **Slight** refinement needed for expectations of a Novice
- **M** **Meets** expectations of a Novice.
- **A** **Above** expectations of a Novice.
- **E** **Exceeds** expectations of a Novice.

DOCUMENTATION: Circle Evaluation Result Given: N S M A E _____

Includes complete information relating to the pre-17th century example(s) used for the entry as well as other information pertinent to the entry for use by judges. Does the documentation include: Time frame and region of origin of the dish; original context of the dish; discussion of the original ingredients, tools, & techniques used to create the pre-17th century dish; discussion of the ingredients, tools, & techniques used to create the current entry; and, citations/references? Are appropriate example pre-17th century recipes, as well as any necessary translations &/or redactions, provided? Does the entrant explain changes &/or compromises made in ingredients, tools, or methodology from pre-17th century recipes &/or practices? Is the documentation organized and legible?

COMPLEXITY &/OR DIFFICULTY: Circle Evaluation Result Given: N S M A E _____

Assessment of the scope, ambition, and difficulty of the entry. Did the entrant develop the dish from a pre-17th century source, use a modern translation/redaction, or is this an original recipe? Was the recipe complex (using many ingredients &/or requiring many steps or multiple techniques)? Was there difficulty of execution of the techniques used in conjunction with the ingredients and tools chosen? Was the work (e.g., mixing/kneading) done by hand? Were necessary tools handmade (e.g., pre-17th century oven)? Were ingredients home grown or produced?

WORKMANSHIP: Circle Evaluation Result Given: N S M A E _____

The skills used and the resulting quality of work in producing the entry. Does the entry well reflect the recipe provided by the entrant? Are the ingredients well chosen and appropriately prepared and mixed? Are textures uniform &/or appropriate? Is the bread appropriately finished (i.e., baked through, not under- or over-baked, with uniform texture, no burnt crust, etc.)?

ÆSTHETIC QUALITIES: Circle Evaluation Result Given: N S M A E _____

The overall æsthetic effect and appeal of the entry, as perceived by the judges. Is the bread attractively presented? Does it look, feel, smell, and taste the way it should (keeping in mind a pre-17th century æsthetic)? Is the overall effect pleasing &/or enticing? Is the texture appropriate? Did the cooking produce a dish not inappropriately crumbly, soggy, dry, hard, or brittle? Are there any unpleasant aftertastes or other off (or inappropriate) flavors? If you were a person from the stated time period of the bread, would you eat more and serve to guests?

AUTHENTICITY: Circle Evaluation Result Given: N S M A E _____

How closely the entrant followed pre-17th century techniques and how nearly the entrant achieved a piece that would not have been out of place in a pre-17th century cultural setting. Has the entrant used pre-17th century style tools & [manual] methods, as well as appropriate pre-17th century ingredients (including leavening, if needed) & flavors, to make the entry? Does the recipe used follow pre-17th century culinary theory appropriate to the stated time frame and geographic/cultural setting? If more modern ingredients, tools and processes, &/or culinary theory were used, did the entrant explain why? Overall, would this bread have been familiar to and producible by a baker within the entrant's stated pre-17th century setting?

CREATIVITY: Circle Evaluation Result Given: N S M A E _____

The extent of the entrant's adaptation of materials, tools, methods, processes, etc., in production of the entry, and the entrant's effort to produce a unique entry. Is the entry creative? Does the entrant demonstrate knowledge of authentic methods and tools (even if not used)? Did the entrant present an extant recipe, or did the entrant create a new or extrapolated recipe (or variation)? To what extent did the entrant enhance the recipe, keeping within the use of available ingredients, tools, and processes for the stated original time frame and location?

COLLABORATIVE CONSTRUCTIVE JUDGE'S COMMENTS HERE-COVERING ALL CRITERIA JUDGED:

*********PLEASE WRITE LEGIBLY*********

****WITH NOTATION-ADDITIONAL COMMENTS CAN BE WRITTEN ON A SEPARATE SHEET OF PAPER***

Judge's SCA Printed Names and Signatures: