

Culinary Arts—Breads

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

Please use the following numeric judging scale (choice of higher or lower number within each of the five “levels” is dependent upon judge’s evaluation of entry for each of the criteria [see pp 18–19 of *Judges’ Certification Handbook*]):

- 1 Falls considerably below Atenveldt Standard.
- 2 – 3 Falls slightly below Atenveldt Standard.
- 4 Meets Atenveldt Standard.
- 5 – 6 Exceeds Atenveldt Standard.
- 7 Far exceeds Atenveldt Standard.

DOCUMENTATION:

Circle Score Given: 1 2 3 4 5 6 7

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 Score Given: 1 2 3 4 5 6 7

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 Score Given: 1 2 3 4 5 6 7

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 Score Given: 1 2 3 4 5 6 7

The overall aesthetic 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 aesthetic)? 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 Score Given: 1 2 3 4 5 6 7

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?

