

Culinary Arts—Main Dish

LEVEL (check one): <input type="checkbox"/> NOVICE <input type="checkbox"/> OPEN	ENTRANT #: _____	ENTRY #: _____	JUDGE: 1..2..3
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 17–18 of *Judges’ Certification Handbook*]):

- 1–2 Falls well (or considerably) below judge’s concept of “average for Atenveldt” for criterion evaluated.
- 3–4 Falls slightly below judge’s concept of “average for Atenveldt” for criterion evaluated.
- 5–6 Meets judge’s concept of “average for Atenveldt” for the criterion evaluated.
- 7–8 Exceeds judge’s concept of “average for Atenveldt” for criterion evaluated.
- 9–10 Greatly exceeds judge’s concept of “average for Atenveldt” (i.e., ranks “very high”) for criterion evaluated.

DOCUMENTATION:

Circle Score Given: 1 2 3 4 5 6 7 8 9 10

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?

Judge’s comments:

COMPLEXITY &/OR DIFFICULTY:

Circle Score Given: 1 2 3 4 5 6 7 8 9 10

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 or translation? Was the recipe complex (using many ingredients &/or requiring many steps or multiple techniques)? Was there difficulty of execution of the techniques in conjunction with the ingredients and tools chosen? Was the work (e.g., mixing/kneading, chopping, grinding, etc.) done by hand? Were necessary tools handmade (e.g., pre-17th century oven)? Were ingredients home grown or produced?

Judge’s comments:

WORKMANSHIP:

Circle Score Given: 1 2 3 4 5 6 7 8 9 10

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/combined? Are all of the components of the dish appropriately finished (i.e., properly &/or evenly cooked or prepared, without under- or overcooked regions, having appropriate texture, etc.)? Did the entrant ensure that all of the ingredients used would have been available within the stated time frame and geographic/cultural region, and within the same season?

Judge’s comments:

ÆSTHETIC QUALITIES:

Circle Score Given: 1 2 3 4 5 6 7 8 9 10

The overall æsthetic effect and appeal of the entry, as perceived by the judges. Is the dish 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 appetizing? Are textures & colors appealing? Are there any unpleasant aftertastes or other off (or inappropriate) flavors? If you were a person from the stated time period of the dish, would you eat more and serve to guests?

Judge's comments:

AUTHENTICITY:

Circle Score Given: 1 2 3 4 5 6 7 8 9 10

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, to make the entry? Does the entrant demonstrate proper 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? Are any components added to the dish (sauces, side dishes, etc.) appropriate? Overall, would this dish have been familiar to and producible by a master cook within the entrant's stated pre-17th century setting?

Judge's comments:

CREATIVITY:

Circle Score Given: 1 2 3 4 5 6 7 8 9 10

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? Was the entry garnished or decorated to enhance the appearance of the entry, or presented in the form of a "subtlety?"

Judge's comments:

TOTAL SCORE (maximum possible = 60):

Judge's SCA Signature: _____

Judge's SCA Name (please print): _____