

# Culinary Arts—Sweet Dish

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-17<sup>th</sup> 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-17<sup>th</sup> century dish; discussion of the ingredients, tools, & techniques used to create the current entry; and, citations/references? Are appropriate example pre-17<sup>th</sup> 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-17<sup>th</sup> 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-17<sup>th</sup> 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-17<sup>th</sup> 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/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?

**ÆSTHETIC QUALITIES:** Circle Evaluation Result Given: N S M A E \_\_\_\_\_

*The overall aesthetic 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-17<sup>th</sup> century aesthetic)? 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?

**AUTHENTICITY:** Circle Evaluation Result Given: N S M A E \_\_\_\_\_

*How closely the entrant followed pre-17<sup>th</sup> century techniques and how nearly the entrant achieved a piece that would not have been out of place in a pre-17<sup>th</sup> century cultural setting.* Has the entrant used pre-17<sup>th</sup> century style tools & [manual] methods, as well as appropriate pre-17<sup>th</sup> century ingredients, to make the entry? Does the entrant demonstrate proper pre-17<sup>th</sup> 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, etc.) appropriate? Overall, would this dish have been familiar to and producible by a master cook within the entrant's stated pre-17<sup>th</sup> century setting?

**CREATIVITY:**

Circle Evaluation Result Given: N S M A E

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*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 appearance?

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**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 Name and Signatures:


