

Kingdom of Caid

Arts and Sciences Fair and Pentathlon

Class: 2.18.0 - Culinary: Tourney Dish
Does entry meet criteria for class: Yes No
(If no, please explain)

Skill Level: _____ Entry #:
Entry Type:
Description of Entry:

Total Points:

| |
|----------------------------------|
| Execution: (60% of total) |
|----------------------------------|

Presentation: (Points Possible: 5) **Points Earned:** _____
Should include appropriate garnishes, serving containers (if appropriate) and color contrast. Penalized for gaudy garnishes that hide food and or non-period elements.

| | Possible Points |
|--------------------|-----------------|
| Garnishes | (2) |
| Serving containers | (1) |
| Color contrast | (2) |

Exterior Inspection: (Points Possible: 10) **Points Earned:** _____
Color, symmetry of form, evenness of cooking, surface character or decoration and aroma. Penalized for uneven browning, spotty cooking, burned spots, tough, soggy, brittle or crumbling results.

| | Possible Points |
|---------------------|-----------------|
| Color | (2) |
| Symmetry | (2) |
| Evenness of cooking | (2) |
| Surface character | (2) |
| Aroma | (2) |

Interior Inspection: (Points Possible: 15) **Points Earned:** _____
Pleasant aroma, uniform color, evenness of cooking, consistent texture, and completeness of the cooking process. Penalize for spotty cooking, burned or raw spots, streaks or unwanted lumps.

| | Possible Points |
|-------------------------|-----------------|
| Aroma | (2) |
| Color | (2) |
| Evenness of cooking | (4) |
| Completeness of cooking | (5) |
| Texture | (2) |

Taste: (Points Possible: 30) **Points Earned:** _____
Reward pleasant use of spices, food flavor, chewability and aroma. Penalize for toughness, off flavors, flatness, bad aftertaste, burned parts, unwanted lumps, spotty cooking, raw spots, missing ingredients, and soggy crusts.

| | Possible Points |
|---------------|-----------------|
| Food Flavor | (15) |
| Use of spices | (5) |
| Chewability | (10) |

Complexity/Creation: (30% of total)

Period Techniques: (Points Possible: 30) **Points Earned:** _____

Use of period ingredients (period grains and native yeasts) and methods of preparation; including hand processing of ingredients and cooking methods. These must be specifically discussed in the documentation to be counted.

| | Possible Points |
|---------------------------|-----------------|
| Use of period ingredients | (9) |
| Processing of ingredients | (9) |
| Preparation of recipe | (6) |
| Period cooking methods | (6) |

Documentation: (10% of total)

Required Elements: (Points Possible: 3) **Points Earned:** _____

Required documentation is an Ingredient List and Modern Recipe. No points given unless both elements are provided.

| | Possible Points |
|-----------------|-----------------|
| Ingredient list | (1) |
| Modern recipe | (1) |
| Period recipe | (1) |

Optional Elements: (Points Possible: 7) **Points Earned:** _____

Optional documentation may contain an explanation of non-period ingredients, non-period preparation and cooking methods, sources of ingredients, history of the recipe, recipe variations and bibliography.

| | Possible Points |
|------------------------|-----------------|
| Explanation of: | |
| Non-period ingredients | (1) |
| Non-period preparation | (1) |
| Cooking methods | (1) |
| Sources of ingredients | (1) |
| History of recipe | (1) |
| Recipe variations | (1) |
| Bibliography | (1) |

Comments: (Use back if more space is needed)