

OPEN: Food/Beverage		Entrant name: Project:		Check if youth entry: <input type="checkbox"/>	
Background Information	References:	Context:	Ingredient Comparison:	Process Comparison:	
<p><b>Up to 10 Points</b></p> <p><b>Each item is worth 1 point</b></p> <p><i>* Standard style strongly recommended but not required (MLA, APA, Chicago, etc.)</i></p>	<ul style="list-style-type: none"> <li>Five sources minimum, cited consistently*</li> <li>Uses secondary and/or scholarly sources (exhibit materials, textbooks, museum blogs, etc.); primary sources strongly encouraged if available</li> </ul>	<ul style="list-style-type: none"> <li>Names and provides a basic description of the period example</li> <li>Describes the period example's use, time/place within the SCA timeframe, and who used it</li> </ul>	<ul style="list-style-type: none"> <li>Discusses how the ingredient(s) used to prepare the period example are related to its use or consumption</li> <li>...AND discusses any variations in ingredients found in period sources</li> <li>...AND discusses or compares varying forms of the period example (if they exist)</li> </ul>	<ul style="list-style-type: none"> <li>Describes the method/processes historically used to prepare period examples</li> <li>Describes the equipment historically used to prepare period examples</li> <li>...AND discusses the larger context in which the period example was prepared and/or consumed</li> </ul>	<p>Use whole or half points only</p> <p><b>BACKGROUND INFORMATION POINTS:</b></p> <p><b>/10</b></p>

Ingredients	1 Point	2 Points	3-4 Points	5-6 Points	
<p><b>Up to 6 Points</b></p> <p><b>Select best fit from columns at right</b></p>	Lists all ingredient(s) used to prepare the entry example (including elements that may not be noticeable in the prepared entry)	...AND notes any deviations and/or substitutions of ingredients used in entry, especially what was used instead of a prohibited ingredient, if necessary)	...AND discusses the effect(s) deviations or substitutions might have on the preparation, use, or consumption of the entry item (if applicable)	...AND ingredients used for the entry accurately reproduce the important characteristics of the period item. Any substitutions do not affect its taste, texture, smell, or appearance.	Use whole or half points only
			...AND discusses information pertinent and/or specific to ingredients (period or modern), such as cost, availability, seasonality, etc.	...OR all ingredients used are period and correct for the item	<p><b>INGREDIENTS POINTS:</b></p> <p><b>/6</b></p>

Preparation	1-2 Points	3 Points	4-5 Points	6-7 Points	
<p><b>Up to 7 Points:</b></p> <p><b>Select best fit from columns at right</b></p> <p><i>*Note that the entrant may have had to learn new skills: This may not be apparent from the entry item</i></p>	Entrant outlines the basic method used to prepare the entry	Entrant describes process and methods for preparing the entry item in some detail, including how all equipment used	Entrant explains all steps in the process, including stages of preparation as needed (such as toasting of spices before grinding)	... <b>AND</b> entrant discusses the development of any specific processes or skills needed to prepare the entry item or one of its ingredients*	<p>Use whole or half points only</p> <p><b>PREPARATION POINTS:</b></p> <p><b>/7</b></p>
	Lists all equipment & supplementary items used to construct the entry item		Entrant compares how the equipment used (modern and/or period) to make the entry item might affect the preparation process, compared to using only period equipment	... <b>AND/OR</b> entrant discusses knowledge gained, such as improvements or changes that could refine this type of project in the future	

Craft	1 Point	2 Points	3 Points	4 Points	5 Points	6 Points	
<p><b>Up to 6 points:</b></p> <p><b>Select best fit from columns at right</b></p> <p><i>**Entrant should not lose points if they can explain why a period food may not appeal to a modern palate ("the culture's cuisine typically combined these 3 ingredients, which is uncommon today," etc.)</i></p>	Entry is improperly prepared, not consumable or unfit for presentation	Entry is prepared as directed but has issues that render it unsightly or inedible	Flavor, aroma, appearance, and texture are generally consistent with judge's expectations based on the recipe, but not necessarily appealing**	Flavor, aroma, appearance, and texture consistent with judge's expectations based on the recipe	Entry looks, smells & tastes good as expected based on the recipe	Entry is delicious based on the recipe	<p>Use whole or half points only</p> <p><b>CRAFT POINTS:</b></p> <p><b>/6</b></p>

Historic Aesthetic	1 Point	2 Points	3 Points	4 Points	5 Points	
<p><b>Up to 5 points:</b></p> <p><b>Select best fit from columns at right</b></p> <p><i>***Applies to the entry itself, no penalty for non-period serving containers</i></p>	The entry has an entirely modern appearance as compared to the period example	Some modern ingredients, methods, or other components are noticeable***	Entrant effectively concealed all evidence of non-period ingredients; presentation is not obtrusively modern	Entry item appearance is generally consistent with relevant sources (artistic depiction, period descriptions of the item, etc.)	Entry item appearance and presentation is entirely consistent with examples documented in period art, literature, or oral tradition.	<p>Use whole or half points only</p> <p><b>HISTORIC AESTHETIC POINTS:</b></p> <p><b>/5</b></p>

<b>Complexity</b>	<b>1 Point</b>	<b>2 Points</b>	<b>3 Points</b>	<b>4-5 Points</b>	<b>5-6 Points</b>
<p><b>Up to 6 points:</b></p> <p><b>Select best fit from columns at right</b></p> <p><i>*Some basic ingredients are deceptively difficult to work with</i></p>	Single ingredient; required minimal research, required little time to prepare	Single or few ingredients but requires more than basic skill to make,* requires basic research, requires some preparation time	Item has several ingredients and/or required entrant to learn a new skill or process <b>OR</b> the entry required a substantial amount of active preparation time	<p>Entry required multiple stages and/or preparation processes for individual ingredients (such as parching rice, creating a starter, pickling or preserving a filling)</p> <p><b>And/or:</b></p> <p>Entry required experimentation in order to understand and develop historic methods/processes</p>	<p>...AND entry required extensive experimentation OR research to inform the project (recipe translation from foreign languages, etc.)</p> <p><b>And/or:</b></p> <p>Entrant grew or harvested some of the ingredients or processed from a raw state prior to preparation (grinding wheat for flour, boiling maple sap for syrup, etc.)</p>
					Use whole or half points only
					<b>COMPLEXITY POINTS:</b>
					<b>/6</b>

**Judge's Name:**

**Judge's Comments:**

(use additional room on back if needed)

Add prior subtotals >>>

<b>BACKGROUND INFORMATION</b> 10	
<b>INGREDIENTS</b> 6	
<b>PREPARATION</b> 7	
<b>CRAFT</b> 6	
<b>HISTORIC AESTHETIC</b> 5	
<b>COMPLEXITY</b> 6	
<b>JUDGE'S DISCRETION</b> 3	
<b>TOTAL POINTS</b>	<b>/ 40</b>

**Judge's Discretion: up to 3 points**

Judges may award for excellence in aspects not covered by the rubric or for going above and beyond in one or more areas

