

Medieval IRON CHEF

COMPETITION

TEAM COMPOSITION & DOCUMENTATION TEAMS

- Teams will consist of five (5) to six (6) individuals that are Grant-level awardees or lower.
- The minimum number for a team is five (5) cooks that are each responsible for researching and planning a single Service. If a team chooses, their captain can be a sixth person who acts as a swing cook and Chef de Cuisine, coordinating the team and helping with overall organization in the kitchen.

MENU, RECIPE & DOCUMENTATION PACKET

- The packet submitted for judging should include the menu, the redacted recipes with required documentation in order of the menu, and a complete ingredient list.
- The menu can include more than the minimum five (Plates) per service on any given Service, and a Team can discard any extra Plate or recipe without penalty. Teams may make revisions to the packet at their last progress update. A Team cannot, however, substitute a new recipe or Plate after the research packet has been submitted for review at the time of competition. Plates or recipes that are introduced at the time of competition will not be evaluated for points and could cause the team to fall below the minimum requirements for a Service.
- Teams are required to document the recipes they use for service in the competition. This documentation must include the original recipe, a translation, the competitors own redaction, and the working recipe they intend to use if it is different than the redaction. An example where these may differ is when a redacted recipe makes a yield greater or lesser than the intended yield. In that case, the original should be redacted then converted into the usable recipe. A “Works Cited” or “References” page must be included, and all work should be cited appropriately. There is not a required or preferred style, but the judges do expect internal consistency with your citations.

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FEAST PARAMETERS & TIMELINE

FEAST PARAMETERS

- Both teams will prepare a feast consisting of five (5) Services of five (5) plates for 35 guests. A Service is a course, and a plate is a specific dish in that course. Each Service will consist of five (5) dishes from a particular time and culture within the period of the SCA. No two (2) Services can be from the same culture and time. For example, there could not be two (2) Services built in 16th century England. But a team could present one (1) Service from 14th Century England and another Service in 16th Century England *or* one (1) Service from 16th Century England and another from 16th Century Italy. Each service must be culturally and temporally consistent.
- Condiments (including sauces) as well as any food that is eaten in its natural or near-natural state will not count as a Plate for the purposes of the competition. For example, a roasted goat that is served with Cameline sauce either on the goat or on the side would count as a single dish rather than two (2) dishes.
- All food must be prepared on site for service that evening. Teams will share the kitchen and will have access to it beginning at 10AM on Saturday.
 - This includes bread but a fermented starter is allowed to be brought in.
 - Exceptions include purchased condiments that are recorded in their ingredient list and receipts
- Teams are expected to follow current best practices regarding food safety and sanitation. A sufficiently dangerous food safety or sanitation violation will be grounds for disqualification and dismissal.
- All Services must be out to guests within 150 minutes (two and a half hours) from the official start of service.(7pm Start)

- The order of service is entirely at the discretion of the team and can be changed as needed throughout the feast service. Each Service must still remain internally consistent.
- There will be a Common Pantry of basic ingredients available to the Teams so that some basic ingredients do not take up budget space. The Common Pantry List will be released with the announcement of the competing teams.
- Teams will have a reimbursable budget of \$450 to serve their feast. In addition, Teams may bring up to 5 items of their own with a total value not to exceed \$50. Receipts must be provided for all food products when they are checked in along with a complete ingredient list. Reimbursement will not exceed the allotted \$450 budget.
 - Teams may bring up to 5 items of their own with a total value not to exceed \$50. These items must be checked in with the Kitchen Manager no later than 1 hour before the start of the competition. Receipts must be provided for the items when they are checked in.
- The event will provide beverages as well as a Hall Steward and servers for the feast so the teams can focus their time and attention on their food.
- Team Check-In will begin at 8:30am in an area designated at the event. Coordinators will contact the teams prior to the event with day-of instructions..
 - Teams must provide a complete ingredient list and hardcopy receipts for all food purchased for reimbursement. These must be on separate receipts from your \$50 unreimbursed personal receipts.
 - Teams must provide receipts for their allowed \$50 of unreimbursed purchases.

TIMELINE

- February 15, 2022: Team entries are due on the website.
- February 17, 2022: If a drawing is needed, Competition Teams will be announced.
- March 15, 2022: Teams check in at the event webpage with a status update.
- April 15, 2022: Teams check in at the event webpage with a status update. Menu and Recipe Documentation Packets are due with this check-in.
- May 15, 2022: Teams check in for the last time with any revisions they wish to make to their packets. This is the last opportunity to change menus or recipes.
- June 3, 2022: Competition Day at the Athenian Symposium of the Arts and Sciences
- Check-in begins at 8:30am.

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SCORING RUBRIC

Scoring

The competition will be scored to 100 points. This score is broken down into 4 categories.

Research and Recipe Redaction: 20 points

- The research and redaction packets will be evaluated and scored prior to the start of the event. These scores will be added to the total for the feast when scores are tabulated.

Food Safety: 20 points

- Teams will be evaluated and scored on how well they adhere to the best practices for food safety that are generally outlined in the National Restaurant Association's ServSafe 7th ed. text. Severe infractions that could endanger guests can result in a Team's disqualification.

Organization, Teamwork, and Workflow: 20 points

- Teams will be evaluated and scored on how well they organize themselves, work with each other to produce the feast, and use their allotted time to prepare the feast.

Taste and Presentation: 20 points

- A panel of judges will evaluate and score the Teams' Plates for appearance, flavor, and authenticity as they come out during service.

Rule Violation Deductions

- There will be a one (1) point per minute penalty for beginning their Team's service late.
- There will be a penalty of five (5) points per Plate for missing dishes that bring the total number of Plates served in a Service below five (5) Plates.
- There is a 1 point per dollar penalty for receipts totaling more than \$460 unless the overage is part of the team's \$50 allowance or due to sales tax on groceries.
 - There will be a 1 point per dollar penalty (before sales tax) for items purchased OVER the Team's \$50 allowance.