

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.
- Each course will include 5 items, but for scoring purposes the top 4 scoring dishes will be the ones used for point evaluation. The lowest scoring item will be dropped from consideration.
- Teams are required to document the recipes they use for service in the competition. The minimum requirement for documentation is that you provide a recipe, any works cited, and the lineage of that recipe. In some cases, there is no extant period recipe available. In this situation, where the entrant must rely on period descriptions of the dish and recipes considered traditional for the culture/cuisine, a certain amount of conjecture is involved in creating a recipe. The entrant should both document the dish as far back into period as is reasonably possible, and also explain the choices they made based on information available. A “Works Cited” or “References” page must be included, and all work should be cited appropriately. There is not a required or preferred style.

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FEAST PARAMETERS & TIMELINE

FEAST PARAMETERS

- Each Service will consist of five (5) items from a particular time and culture within the period of the SCA. No two (2) Services can be from the same culture and time.
 - 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.
- If a team needs to use the kitchen facilities prior to Saturday they must coordinate that with the kitchen manager. Teams will share the kitchen and will have access to it beginning at 10AM on Saturday.
- If you need to prepare an item prior to the event please make sure this request is documented with the MIC coordinators.
 - 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) Ten services at 15 minutes each. Everything should be out by 9:30.
- The order of service is entirely at the discretion of the team and can be changed as needed throughout the feast service. One person from each team will take turns serving their course. The service should go thusly: Team 1- Course 1, Team 2- Course 1, Team 1- Course 2 etc...
- There will be a Common Pantry of basic ingredients available to the Teams so that some basic ingredients do not take up budget space.
 - 1 giant bag of yellow onions, All Purpose Flour, Sugar, Salt- kosher, Canola 1 gallon.
- Teams will have a reimbursable budget of \$450 to serve their feast. In addition, Teams may bring 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.
 - Any donated items must be checked in with the Billy no later than 1 hour before the start of the competition. Recipes for purchased items must be turned in, pantry items from home are fine as is.
 - 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.
 - Each team will be able to have no scored beverage pairings of their choosing.
- 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 the breezeway. 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.

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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.