

Ice Dragon Scoring Rubric: Cooking/Baking

QUALITY	9-10 A Piece at this Level:	7-8 A Piece at this Level:	5-6 A Piece at this Level:	3-4 A Piece at this Level:	1-2 A Piece at this Level:
<p>Documentation: The extent to which the entry revealed the entrant's sound understanding, knowledge, and use of sources on Medieval or Renaissance food and cooking, as well as the entrant's ability to convey this information to the judge(s).</p>	<p>Thorough, clear, and interesting documentation was provided from two or more reputable primary sources (can include archaeological sources, allegorical sources, guild charters, tax rolls, etc.)</p> <p>Entrant redacted his or her own recipe and, if applicable, translated the original recipe from a foreign language (like Valoise Armstrong's translation of Sabine Welserin), OR validated someone else's translation using a secondary source.</p> <p>Demonstrated an understanding of how using the historical process affected the dish (how it differed from the modern process & changed the dish to use the historically accurate process).</p> <p>Provided an insightful analysis of the primary sources used; demonstrated a solid understanding of historically accurate cooking methods and food.</p> <p>Time period consistency: no mixing ingredients from disparate regions without documentable trade (don't combine 15th Century ingredients with 13th C. processes & 16th C. tools)</p>	<p>Thorough, clear, and interesting documentation was provided from one or two primary sources (such as <i>Curye on Inglysch</i>).</p> <p>The entrant redacted the recipe and, if applicable, provided their own translation of the Old or Middle English recipe.</p> <p>Documentation provided a clear analysis of the primary sources used and demonstrated a thorough understanding of historically accurate cooking methods and food.</p> <p>Entry offered a thorough description of the original process used to create this recipe in the Middle Ages or Renaissance; entrant used mostly period procedures to make the recipe.</p>	<p>Documentation was provided from a reputable secondary source (such as Milham's <i>Platina</i> translation).</p> <p>Documentation provided some analysis of the secondary source used.</p> <p>The entrant redacted the recipe used for the entry.</p> <p>Documentation demonstrated a competent understanding of historically accurate cooking methods and food.</p> <p>Modern ingredients and/or equipment were used, but the entrant explained that the period ingredients or methods would have been used if available or affordable.</p>	<p>Documentation was provided from a reputable modern source on period cooking containing redacted recipes (such as <i>To The King's Taste</i>).</p> <p>A redaction was offered, but it was done by someone other than the entrant.</p> <p>Entry offered a basic knowledge of the original process used to create this recipe in the Middle Ages or Renaissance.</p> <p>Appropriate modern ingredients or methods were used when the period ingredient or method may not be sanitary or safe.</p>	<p>No documentation was provided for the entry, OR the documentation was an old family recipe OR the documentation provided had no attribution.</p> <p>The entry was a non-medieval recipe from a modern source (such as <i>Joy of Cooking</i>).</p> <p>No redaction (of a historically accurate period recipe) was offered.</p> <p>No evidence was offered of a basic understanding of period cooking methods or foods.</p> <p>Entry was made with New World foods (such as bananas, peanut butter, tomatoes) without any documentation supporting the ingredient was used for the dish in period.</p> <p>Entry was made entirely with modern equipment, such as an electric blender rather than a mortar & pestle.</p>

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<p>Complexity: The level of difficulty of the process used in the creation of the entry.</p>	<p>Entry used a difficult, complex, or lengthy process (such as the creation of a cockatrice).</p> <p>Made entirely with historically accurate equipment and methods (such as grinding spices by hand in a mortar & pestle) and included a thorough explanation of these methods.</p> <p>Made entirely or partly with homegrown or homemade ingredients (such as freshly killed livestock or personally grown vegetables) and a thorough explanation of how the Medieval foodstuffs would have differed (carrots were stubby and different colors than modern carrots, etc.) A strong effort was made to procure ingredients which were as accurate as possible (such as cone sugar, long pepper, grains of paradise, or gum tragacanth).</p>	<p>Entry used a moderately difficult, complex, or lengthy process.</p> <p>An attempt was made to make this recipe with historically accurate equipment and methods OR the entrant explained why he or she couldn't recreate the historically accurate methods (see explanation of arthritic wrists above).</p> <p>Made partly with homegrown/homemade ingredients.</p>	<p>Entry required several steps and more than an hour to make.</p> <p>Made with modern equipment and methods, but entrant offered a plausible explanation of historically accurate preparation methods and equipment.</p> <p>Made with store-bought ingredients, but entrant offered some explanation of how Medieval ingredients would have differed.</p>	<p>Entry required a few steps, but still took less than an hour to make.</p> <p>Made with modern equipment and methods, but entrant offered some explanation of historically accurate preparation methods and equipment.</p> <p>Made entirely with modern equipment (such as a bread machine), but not all pre-made ingredients. Very basic explanation of the original process or methods used to make this recipe in the Middle Ages or Renaissance.</p>	<p>Entry required only simple and quick method of preparation.</p> <p>Made entirely with pre-made ingredients (such as a store-bought pie crust).</p>
<p>Aesthetics: The extent to which the entry affected the five senses of the judge(s).</p>	<p>Entry had exceptional taste, smell, and/or texture.</p> <p>An eye-catching presentation of the dish in a definitively historically accurate manner (such as a pastry coffyn).</p>	<p>Entry tasted, smelled, felt very good.</p> <p>A pleasing presentation of the dish with a strong attempt at offering it in a historically accurate manner, with historically accurate items.</p>	<p>Entry tasted, smelled, felt good.</p> <p>An attempt at presentation was made, with modern but no garish plates or flatware.</p>	<p>Entry tasted, smelled, and felt okay to eat.</p> <p>A very basic attempt at presentation</p>	<p>Entry was inaccurately bland, overspiced, undercooked, overcooked.</p> <p>Presentation was minimal or used an obviously modern container.</p> <p>Entry contained illegal or poisonous substances (garnish of toxic flowers).</p>

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<p>Authenticity: The extent to which the entry effectively demonstrated the accuracy of the entry as a modern representation of something that existed in the Middle Ages or Renaissance.</p>	<p>Entry was clearly and repeatedly documented as something that would have been eaten/served during the Middle Ages or Renaissance (such as a pye or a documented subtlety).</p> <p>The recipe used the correct ingredients for the recipe (not substituting beef for venison, chicken for rabbit, pepper for cubebs).</p>	<p>Entry contained only Old World ingredients (such as ginger, parsnips, or pork).</p> <p>The entrant attempted to procure more accurate ingredients (like cubebs or unbleached flour).</p> <p>Entry was clearly documented as something that was eaten/served during the Middle Ages or Renaissance (such as a stew or soup).</p>	<p>Entry contained mostly Old World ingredients (such as cinnamon, lettuce, or beef) and no obvious New World ones.</p> <p>Entry has some documentation to support it as something that could have been eaten/served during the Middle Ages or Renaissance.</p>	<p>Entry contained New World or very late-period ingredients (such as turkey, potatoes, tomatoes, allspice).</p> <p>Entry probably was eaten/served during the Middle Ages or Renaissance, but the entrant doesn't provide sufficient documentation to support this.</p>	<p>Entry contained modern ingredients (such as baking soda, vanilla, or pineapple).</p> <p>Entry was a modern dish (such as a turkey sandwich or a chocolate mousse)</p>
<p>Creativity: The extent to which the entrant combined his or her knowledge of period cooking or baking with a fresh, original, or novel perspective.</p>	<p>Embellished and elaborate design or garnish of entry were not used in the original, but documentation supported that they could have been.</p>	<p>Creation, garnishment, and presentation of dish used a pleasing color scheme or design.</p>	<p>Entry contained basic, simple garnishment.</p>	<p>Entry based on period recipe, but no garnish or attempt at coloring or design.</p>	<p>Entry based on fantasy food, such as hobbit bread.</p>
<p>Workmanship: The extent to which the entrant used his or her cooking or baking skill, combined with his or knowledge of the period materials and techniques used to produce such an item in the Middle Ages or the Renaissance.</p>	<p>Overall workmanship was a strong, clean, pleasing example of excellent cooking.</p> <p>Baked items are evenly baked and well-colored, sculpted or shaped dishes are well-formed, custards are smooth and not lumpy, etc.</p>	<p>Overall workmanship was very clean and pleasing.</p>	<p>Entry's workmanship was clean, such as uncracked pie crusts.</p>	<p>Entry has no obvious baking or cooking errors, but is very simple.</p>	<p>Entry is burnt, undercooked, or crooked.</p>