

FCF Cooking Competition Score sheet

Name: _____

Young Buck Old Timer

Breads/Rolls

Looks _____

Smell _____

Taste _____

Main Dish (Meats, Stews, Soups, etc.)

Looks _____

Smell _____

Taste _____

Side Dish (Must submit two)

Looks _____

Smell _____

Taste _____

Dessert

Looks _____

Smell _____

Taste _____

Food Score 60 pts Max _____

Recipe submitted 10 pts _____

Presentation 15 pts _____

Authenticity 15 pts _____

Total (100pts max) _____

Rules-

- All dishes must be made on site. No pre-cooking is allowed.
- Items from each category must be prepared for evaluation.
- **Food:** Items will be graded on:
 - Looks: Does the item look good to eat, and have an appealing appearance?
 - Smell: Does the dish have a pleasing aroma, with no burned odor?
 - Taste: Is the dish palatable, does it have a good flavor? Is the food hot? (temperature)
- Each of the three categories will be graded on a scale of 1-5, for a maximum score of 15 points per category. A maximum score of 60 can be achieved.
- All dishes must be home made on site, meaning no boxed mixes, or pre-made crusts or shells, frozen or canned goods may be used. Breads, cakes, or anything that for ease of use would involve a mix, must be made using separate ingredients. Vegetables and fruits used must be fresh.
- **Recipes:** A recipe and cooking instructions for each item must be submitted with your dishes.
- **Presentation:** Dishes will be judged for meal presentation.
 - 5 pts for arrangement
 - 5 pts for color
 - 5 pts for overall appeal
- **Authenticity:** Is the dish a period authentic dish for the FCF time period? All dishes should be of the same time period, and should be noted for the following:
 - 5 pts for documentation of the recipe
 - 5 pts for serving the dish on period tableware (not in the cooking pot)
 - 5 pts for cooking in a complete FCF outfit

A panel of 4 judges (two chapter officers and two members will judge each meal.) Contestants may prepare portions for each judge, rather than each judge be served a complete meal. But for the presentation, a full plate must be prepared.