## Kingdom of Caid - Arts and Sciences Judging Category: 5.2.0 - Culinary: Sweets

Brief Description of Entry:	
Execution: 60 possible points	
<ul> <li>Presentation: Should include appropriate garnishes, serving containers (if appropriate), and color contrast. Penalized for garnishes that hide food and for non-period elements.</li> <li>Exterior Inspection: Color, symmetry of form, evenness of cooking, surface character or decoration, and aroma. Penalized for uneven browning, spotty cooking, burned spots, tough, soggy, brittle, or crumbling results.</li> </ul>	
<ul> <li>Interior Inspection: Pleasant aroma, uniform color, evenness of cooking, consistent texture, and completeness of the cooking process. Penalize for spotty cooking, burned or raw spots, streaks, or unwanted lumps.</li> <li>Taste: Reward pleasant use of spices, food flavor, chewability and aroma. Penalize for toughness, off flavors, flatness, bad aftertaste, burned parts, unwanted lumps, spotty cooking, raw spots, missing ingredients, and soggy crusts.</li> </ul> Execution Points:	
Complexity/Difficulty: 25 possible points	
• <b>Period Techniques:</b> Use of period ingredients and methods of preparation; including hand processing of ingredients and cooking methods. These must be specifically discussed in the documentation to be counted.	
Complexity/Difficulty Points:	
Documentation: 15 possible points	
• Required Elements: Ingredient List and Modern Recipe. No points given unless both elements are provided.	
• Optional Elements: Optional documentation may contain an explanation of non-period ingredients, non-period preparation and cooking methods, sources of ingredients, history of the recipe, recipe variations and bibliography.	
Documentation Points:	
Bonus: 5 optional points	
Additional points awarded for:	
Bonus Points:	
Placement. Total Points.	

Judges' Comments:		
Improvements to take entry to 'The	Next Level':	
<b>Judges' Contact Information:</b>		
Name:	Email:	
Name:		
Name:	Email:	