

# Official Rules for the Creation of Grand Chefs in Gleann Abhann

These guidelines are specifically those used by the Grand Chefs of Gleann Abhann.

**As part of promoting our purpose, we are willing to help individuals from other Kingdoms set up their own Grand Chef program.**

## **Purpose:**

*It is the collective purpose of The Grand Chefs of Gleann Abhann to further the feastcratting experience through encouraging the research and presentation of period recipes, ingredients and techniques, implementing and promoting the use of kitchen management and safety skills during the course of feast preparation, and sharing this knowledge with others.*

## **Definition:**

*A Grand Chef is an individual who has displayed exceptional ability to organize all aspects of a medieval feast in current times. This includes, but is not limited to, research, modern safety and health requirements, timely presentation, and budgetary concerns. This is not an award, there is no official status. This is meant to be a personal challenge to those individuals that find feastcratting mundane or simple. Grand Chefs are not bound by Kingdom boundaries.*

## **Guidelines:**

1. Before attempting a Grand Chef feast, please contact the secretary. The secretary will provide a copy of the current guidelines, application, judging form and roster.
2. The Grand Chef feast shall be done in conjunction with a scheduled SCA event. A Grand Chef feast should not be attempted at a Crown List or Coronation. Exceptions to this rule may be made at the discretion of the Grand Chefs that will be judging the feast.
3. It is highly suggested or cautioned that a Grand Chef Feast should not be publicized. This would allow the candidate to try again at another time without embarrassment, should something unforeseen happen to prevent the candidate from passing during their first attempt.
4. At least three Grand Chefs shall be in attendance to judge any qualifying event. Should fewer than 3 (three) Grand Chefs be in attendance, a substitute may be chosen by the attending Grand Chefs. It is recommended that the substitute be a Peer, either Royal or Bestowed, from outside the candidates home group or association. No more than 1 (one) substitute will be accepted.
5. Candidate and notification requirements:
  - a. The candidate will have successfully prepared a minimum of 3 (three) feasts with 5-6 (five to six) feasts strongly recommended. The candidate will provide this information on their application.
  - b. All of the qualifying feasts must contain at least 12 (twelve) dishes.
  - c. The candidate shall not schedule their Grand Chef feast prior to notification by the secretary that their request has been accepted.
  - d. After receiving approval from the Secretary, the candidate must notify all the Grand Chefs a minimum of 6 (six) months prior to the attempt. This is to ensure that any Grand Chefs who are interested in attending will have adequate time to arrange their travel plans. Any Grand Chef planning to attend the feast should respond to the candidate in a timely manner. If the candidate does not receive a response from the Grand Chefs, contact the Secretary. (Refer to the roster for those Grand Chefs accepting notification and documentation by e-mail.)
  - e. Three (3) months prior to the attempt, the candidate shall send their necessary documentation to all Grand Chefs who have indicated they will attend. The information should include a proposed menu, workable recipes with serving amounts for each dish, and all documentation that is necessary to aid the judges in deciding the acceptability of a particular dish or ingredient, including a bibliography of sources used. The purpose of this requirement is to give the candidate enough time to modify his or her menu if any dishes are found to be inappropriate by the judges.

6. Grand Chef feast requirements:
  - a. The entire feast should begin and end within 3 (three) hours.
  - b. The grand Chef feast shall consist of a minimum of twenty-one separate dishes. A minimum of 18 (eighteen) dishes should be served to the populace.
  - c. The Grand Chef feast shall consist of dishes representing the cuisine of at least seven distinct and identifiable national, regional, and/or cultural groups. Cultures must be from a minimum of four different countries. Applicants must have documentation with each recipe to prove absolute differences between different cultures within a country.
  - d. Condiments or any food that is eaten in its natural state (requires virtually no preparation) will not be considered as one of these dishes. In addition, rice, pasta, etc. that is served as an accompaniment to a dish will be considered as part of that dish. For example, a veal ragout served with noodles will be counted as one dish, not two. Breads or cheeses may be counted as a dish if they are homemade.
  - e. It is not a requirement for any dish to come from a documented period recipe. The candidate must have information within their documentation that does prove that each dish is prepared in a manner used by the people of the indicated group and time period. The candidate shall also be able to document that any ingredient used in a dish was available to the aforementioned people.
  - f. The exact composition of the menu is at the discretion of the candidate, so long as rules #6.B through #6.E are satisfied.
  - g. The candidate shall be personally involved in the preparation of each and every dish. During the attempt, the applicant must be responsible for the spicing of all dishes. Assistants are allowed to help with the preparation; however, the candidate shall either personally perform or directly supervise the performance of all key steps in the preparation of each dish. It is also permissible to prepare any dish in advance; in these cases, the candidate is on his or her honor to adhere to this rule.
  - h. Decorated foods and spectacles were a major part of medieval feasting and add greatly to the festive occasions the candidate is attempting to recreate. Subtleties can be anywhere from simple (marzipan nuts, decorated breads, etc.) to elaborate (like a "Coqz Heaumez" or Helmeted Cock). Spectacles can be anything from entertainment to an elaborate presentation of a dish. There should not be any reason why a subtlety or spectacle could not be attempted. If a subtlety has an edible component, it may be counted as one of the dishes provided it meets the requirements listed above. It is the candidate's responsibility to plan and ensure that this requirement and the 21 (twenty-one) dish minimum are met should a mishap prevent a subtlety or spectacle from being presented.
  - i. The candidate is responsible for the presentation and serving of the feast. A Hall Steward may act as head server under the direction of the candidate but the ultimate responsibility for the feast being served as intended lies with the candidate.
  - j. The judges must be notified if there will be a change in the dish or ingredients in the dish upon their arrival in kitchen if possible, but no later than the start of feast.
7. The candidate shall be prepared during the course of the event to answer questions posed by the judges. The candidate should be able to demonstrate a superior knowledge of foods and their preparation, herbs and spices, period feasts and foods, and any other areas of the culinary arts deemed necessary by the judges. The judges will be noting the candidate's food safety and sanitation habits, kitchen and budget management skills, the ability of the candidate to respond to any problem that may arise, as well as his or her overall competence. Populace comment during feast will also be noted by the judges.
8. Incidents that will automatically disqualify the candidate include, but are not limited to, serving raw chicken or other food that should not be served thus, misrepresentation of ingredients or other matters, exceeding the budget, failure to serve the feast in the prescribed time, service of less than the required 21 (twenty-one) dishes or 7 (seven) cuisines, etc.

If you have any questions concerning this program, or would like to attempt a Grand Chef feast yourself, please don't hesitate to ask one of the Grand Chefs, or to contact the current secretary:

THL Elizabeth Alexandra Donnan

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