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September 2011
Revised Score Sheet on August 23, 2011

Updated mailing instructions on December 16, 2011

To: County Extension Agents - Family and Consumer Sciences
County Extension Agents- 4-H
County Extension Agents – Prairie View
Extension Agents – EFNEP
From: Sharon Robinson, Ph.D., R.D., L.D.

Subject: 2012 State 4-H Food Show: Guidelines, Rules and Regulations

Being transmitted to you this year via e-mail are the **Guidelines, Rules and Regulations for the 2012 State 4-H Food Show**. The Food Show is scheduled for Thursday, June 14, 2012, during 4-H Roundup week, in Lubbock. Contestant orientation is tentatively scheduled for Wednesday, June 13, 2012, 4:30 p.m.

New this year: All food preparation must be done in the designated kitchen. Each ingredient in the recipe must be prepared (i.e. chopped, blended, blanched, etc.) and measured in the site preparation kitchen. Pre-packaged convenience foods that have already been partially prepared (i.e. shredded cheese, chopped nuts, etc.) may be used; however, they must be listed as an ingredient in the recipe and brought to the site in the original packaging and measured on-site.

More specific details regarding logistical arrangements for the State Food Show will be forwarded to contestants as they are identified in the Spring, 2012.

Please share these guidelines with district winners as soon as they are identified. These guidelines are also posted on the website at http://fcs.tamu.edu/food_and_nutrition/4-h_youth.php

All entries for the State Food Show contestants are to be submitted by to the Food and Nutrition Office (see page 9) by **Friday, April 27, 2012**. **Please see yellow highlighted mailing and emailing instructions on page 9.**

ec: Jenna Anding Carolyn Nobles
Chris Boleman 4-H Specialists
Courtney Dodd District Extension Administrators
Jimmy Keeton Nutrition Specialists, Assistants and Associates
Kyle Merten Regional Programs Directors - FCS

2012 State 4-H Food Show

Guidelines, Rules and Regulations



Contents

Qualifying for the 2012 State 4-H Food Show

Objectives	2
Eligibility Requirements	2
Membership	2
Senior Division	2
Alternates	2
Certification	2
Entry Categories	3
Main Dish	3
Fruit and Vegetable	3
Bread and Cereal	3
Nutritious Snacks	4

Competing in the 2012 State 4-H Food Show during State 4-H Roundup

Food Preparation	4
Judging Areas	5
Presenting the Dish to be Judged	5
Judging Criteria	6

Scholarship Information

Scholarship Information	6
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Schedules

Judging Schedule	7
Activity Schedule	8

Forms, Form Guidelines, Instructions and Examples

2012 Texas State 4-H Food Show Personal Information Page and Certification Form	10
2012 Texas State 4-H Food Show Record Form	11
2012 Texas State 4-H Food Show Record Form and Guidelines	13
Check Sheet for Recipe Written in Standard Form	14
Example Recipe	15
2012 4-H Food Show Scorecard	16
Interview and Contestant Guidelines, Judging and Scoring the State 4-H Food Show	17
2012 Food Show Study Guides	22

2012 State 4-H Food Show

QUALIFYING FOR THE STATE 4-H FOOD SHOW

Objectives

In addition to those included in the 4-H Opportunities Handbook the objectives for the State 4-H Food Show are to:

- promote a sound image of the 4-H Food and Nutrition Program, both within the Texas AgriLife Extension and throughout the state,
- provide senior 4-H members an opportunity for additional learning experiences; and
- provide senior 4-H members an opportunity to be recognized for their achievements in the 4-H Food and Nutrition Program.

Eligibility Requirements

Membership

A contestant must be enrolled and actively participating as a 4-H member. The 4-H member must also be actively participating in a county 4-H food and nutrition educational program.

Senior Division

Participants must have passed their 14th but not their 19th birthday before August 31, 2011. Participants must have been born during the period beginning September 1, 1991 and ending August 31, 1996. 4-H participants, members or contestants who have won first place in any category, in any year, at the State 4-H Food Show are ineligible to participate in any category at State Food Show.

Alternates

An alternate *cannot* participate in the State Food Show unless the contest superintendent is notified prior to Roundup Registration closing. It is imperative that the contest superintendent be notified as soon as possible in order to make program and other changes.

Certification

Each 4-H contestants must be certified by his or her District Extension Administrator or District 4-H Specialist as the top-scoring individual in one of the four entry categories in the Senior Division of the District 4-H Food Show and that the 4-H participants, members or contestants has not previously won a category at State Food Show. Use the **2012 Texas 4-H Food Show Personal Information Page and Certification Form** on page 10.

Recipe

4-H contestants must enter the same recipe entry that they qualified with at the District level.

Entry Categories

Four entry categories allow for presentation of a variety of foods in the Food Show. The categories also provide an opportunity for contestants to exhibit a variety of food presentation principles.

All food preparation must be completed in the preparation center/kitchen in the time allotted. It is strongly urged that 4-H contestants choose recipes that are relatively simple (i.e. less than 7 ingredients, 1 dish meals, etc.) Once again, a 1 hour and 15 minute oven baking time limit will be instituted for all recipes in the three categories of Main Dish, Bread and Cereal and Fruit and Vegetable. Preparation Center Supervisors will monitor this. No oven time will be available for foods entered in the Nutritious Snacks category (this includes microwave, convection and toaster oven.)

Preparation Centers will be open from 8:00 a.m. to 4:30 p.m. (or until interviews are completed) on Thursday, June 14, 2012. Contestants should have dishes ready by the scheduled interview time, keeping in mind lab and oven space is limited. Contestant presentations and interviews are scheduled from 1:00 to 4:20 p.m.

Many recipes can be entered in more than one category. Examples are salad bread bowl, broccoli cheese casserole, vegetable soup, and macaroni and cheese. Participants may have to explain their recipe category if asked by a judge. Participants should consult with their county Extension agent or 4-H Leader when selecting recipe category.

1. **Main Dish Category**

Foods classified as main dishes usually contain a meat or meat alternate such as cheese, eggs, dry beans or peas, or peanut butter. They may also contain other foods. Dishes to enter in this category may include: beef, veal, pork, variety meats, poultry, eggs, fish and shellfish, dry beans, casseroles, meat loaves, meat, poultry, fish pies, souffles, omelets, meat salads, sandwiches, dry peas, soybeans, soups and chowders.

2. **Fruit and Vegetable Category**

Side dishes are foods that are usually served along with a main dish or as accompaniments to the main course. These are usually fruit or vegetable dishes. Suggested dishes to enter in this category may include: salads, cooked vegetables, cooked fruits, relish tray, vegetable casseroles, fruit platters and combination vegetable dishes.

3. **Bread and Cereal Category**

Suggested dishes to enter in this category may include: quick breads, yeast breads, hot roll or bread mixes, rice dishes and pastas.

4. **Nutritious Snacks Category (no oven time)**

Snacks are commonly eaten between meals by those having higher energy needs (such as teens and children). Snacks should provide energy and enhance diet quality. Suggested dishes to enter in this category may include: milk drinks and floats, fruit drinks, dips and dippers, fondues, custards, sandwiches, party foods and refreshments, appetizers, and nutritious no-bake cookies.

Ingredients

- ❖ When choosing a recipe, please remind contestants to keep in mind what ingredients will be available in Lubbock in June.
- ❖ No alcohol or alcohol-containing ingredients can be use.

COMPETING IN THE STATE 4-H FOOD SHOW

Food Preparation

1. ALL Food entered in the Food Show must be prepared in the assigned kitchens at the Preparation Centers. Contestants cannot be permitted in the preparation areas before or after the specified times. Ingredient measuring and preparation (i.e. chopping of onions) must be performed in the preparation center as indicated by the recipe.

All food preparation must be done in the designated kitchen. Each ingredient in the recipe must be prepared (i.e. chopped, blended, blanched, etc.) and measured in the site preparation kitchen. Pre-packaged convenience foods that have already been partially prepared (i.e. shredded cheese, chopped nuts, etc.) may be used; however, they must be listed as an ingredient in the recipe and brought to the site in the original packaging and measured on-site.

2. Contestants will be penalized for up to .5 points per judge for: (a) remaining in the preparation centers beyond the specified times and/or using more than the specified oven baking times permitted, (b) entering foods that were not prepared in the designated kitchens, (c) not cleaning up adequately after preparation or, (d) not being prepared for their scheduled interview time. Deduction points will be determined by the Site Supervisor.
3. Contestants are encouraged to wear clothing consistent with professional and safe food handling practices.
4. Contestants should follow professional courtesy by not using their cell phone or texting during food preparation.
5. Contestants must prepare their own dishes. Foods that are not part of the contestant's entry cannot be prepared in the Preparation Centers.
6. There are 12 contestants who must share limited number of work surfaces, sinks, stoves and refrigerators. Therefore, should an unforeseen mishap occur, a student can remake their recipe within their allotted time and work space. The Site Supervisor will determine if they can remake their recipe.

7. The Preparation Centers will be open at 8:00 a.m. on Thursday and close at 4:30 p.m. All supplies have to be out of the center by 4:30 p.m. when the contestant presentations and interviews are completed.
8. Only contestants are permitted in the Preparation Centers. Others must remain outside at all times. Contestants can be assisted with transporting boxes from parking lots to the kitchen door.
9. Only ranges, refrigerators, ovens, food freezers, work tables and counter tops are available for contestants to use in preparing their recipes. Microwaves may not be available. Special equipment or appliances must be provided by the contestant. Contestants who will be using an oven in the preparation of their dish in the allowed categories are encouraged to bring an oven thermometer for use in the oven at the Center. Oven temperatures vary widely, so it is a good idea for contestant to use a thermometer at home when preparing their recipes to determine the temperature that is most appropriate.
10. Contestants must provide cutlery, cutting boards, cleaning supplies, dish towels, paper towels, pot holders, ingredients for recipe and any appliances not listed above.
11. Contestants must *check-in* and *check-out* upon entry and exit of the Preparation Centers. Contestants who have oven baking times must schedule baking times with the Preparation Supervisor in the prep labs. The Supervisor at each center will also be available to answer questions and provide assistance.
12. Centers must be left clean and orderly. One-half point per judge will be deducted from the final contest score of participants who do not leave areas clean. Preparation Center Supervisors will monitor this.
13. Contestants may change their clothes prior to their scheduled interview if they choose.
14. Contestants are encouraged to use safe food handling practices when serving judges.

Judging Areas

Contestants will be interviewed in a room near the kitchen. The Preparation Center Supervisor will inform each contestant when and where to take his/her dish to be judged. The order in which each district will be judged has been randomly selected; see the schedule on page 7.

½ point per judge will be deducted for not being prepared for your judging time.

Presenting the Dish to Be Judged

Contestants should have a three minute oral presentation about their dish to present to the judges. Their dish should be presented in a serving dish, or if appropriate, the dish in which the food was cooked or baked. In some instances, it is not necessary to present to the judges the entire recipe. For example, if a recipe makes two loaves of bread, only one loaf needs to be presented for judging. Serve judges only a small portion of food. Serving of the entry dishes will occur during the contestant's interview time. Serving trays will be provided by the Preparation Center Supervisor if needed.

Participants should prepare a three minute oral presentation. In this time, they may introduce themselves and their dish, and may describe briefly their inspiration in choosing that dish, or their experience in 4-H and the Food and Nutrition Project. During this time, they must also serve each judge a sample of their dish. Be sure to practice the presentation prior to food show, as time is limited and participants will not be granted additional time. Remember, this is the participants' opportunity to stand out, market oneself, and be creative!

Contestants are encouraged to practice proper food handling techniques when presenting food to the judges.

Fancy or elaborate placemats, linens, centerpieces, candles, etc., are not to be included with the dish as it is presented for judging interviews. Contestants should use only serving dishes and utensils appropriate and necessary to present and serve the dish to be judged. Agents and leaders are encouraged to use discretion regarding this manner when counseling 4-H participants, members or contestants for the state show.

Dishes that are displayed during the public viewing and the Awards Ceremony can be more elaborately presented. However, large table cloths, silver trays, etc., are not appropriate, since each contestant will be allowed a space that is only about 24 inches wide and 18 inches deep.

Judging Criteria

Contestants will be judged according to the criteria listed on the revised **2012 4-H Food Show Scorecard**. Judges will use the contestant's recipe (as originally submitted) as a reference during the interview. The recipe's correctness upon submission will be judged as part of the recipe section of Part 2 of the scorecard.

Scholarship Information for Category Winners

- Scholarships are pending donor participation.
- Contact the 4-H office for details concerning scholarship funds. The address is:

Texas 4-H and Youth Development
4180 Highway 6
2473 TAMU
College Station, TX 77845-2473
<http://texas4-h.tamu.edu/>

State 4-H Food Show
Judging Schedule
June 14, 2012



District Contestant Judging Time

1 1:00 – 1:15
8 1:15 – 1:30
9 1:30 – 1:45

4 1:45 – 2:00
5 2:00 – 2:15
3 2:15 – 2:30

BREAK

2 2:35 – 2:50
10 2:50 – 3:05
12 3:05 – 3:20

11 3:20 – 3:35
7 3:35 – 3:50
6 3:50 – 4:05

Note: Judges will interview contestants in 15 minute intervals — 3 minutes for oral presentation and 8 minutes interview by judges and serving of dish, 4 minutes between contestants.

4:30 – 5:30 Dinner and Travel Break
5:30 – 6:00 Instructions and rehearsal for Awards Program, location to be announced
6:00 – 6:30 Awards Program

****Scheduled interview times cannot be changed.**

State 4-H Food Show
Activity Schedule
June 13-14, 2012

Wednesday, June 13

4:30 – 5:30 p.m.
(tentative) Registration and Orientation for Food Show

Thursday, June 14

8:00 a.m. Preparation Labs Open

8:00 a.m. – 4:30 p.m. Preparation in Labs (until last contestant is finished)

8:30 a.m. – 11:30 a.m. Judging of 4-H Records (by Judges)

Lunch Break as Appropriate

1:00 p.m. – 4:05 p.m. Judging Interviews

4:30 p.m. – 5:30 p.m. Dinner and Travel Break

5:30 p.m. – 6:00 p.m. Instructions and Rehearsal for Awards Program

6:00 p.m. Awards Program

FORMS REQUIRED FOR 2012 STATE 4-H FOOD SHOW Forms Required: (Three manilla file folders, labeled with contestant's name, district and category, must be sent in. One folder should contain a complete set of the originals. The other two folders should each contain a complete set of photocopies of the original forms.) ½ point per judge will be deducted for incomplete or incorrect paper work.

1. **2012 Texas State 4-H Food Show Personal Information Page and Certification Form.** Send the original form, along with two copies.
2. **2012 Texas State 4-H Food Show Record Form.** Send the original copy of the form, along with two copies, available in this guide. Hard copies of the form will be returned to the contestant, however, it is recommended that a photocopy be made and retained by the contestant. The record should cover one year's 4-H work for State 4-H Food Show to next year's Food Show. The document, **2012 Texas 4-H Food Show Record Form Guidelines** may offer guidance in completing the *Record Form*. Please make sure to complete this year's form, and fill out all sections, including gender.
3. **Contestant Entry Recipe.** (1) There is a section on the **2012 Texas State 4-H Food Show Record Form** to use in submitting the printed entry recipe for the State Food Show. Recipes should be written according to the **Check Sheet for Recipe Written in Standard Form**. (Also see example of recipe written in correct form along with Check Sheet.)
 - **Also please email a 2 or 3 sentence bio and recipe in Microsoft Word to Sharon Robinson at s-robinson@tamu.edu . For example the bio can include how long you have been in 4-H, how long in the Food & Nutrition Project, 1 or 2 major accomplishments during the contestant's current 4-H year.**
4. **2012 State Food Show Scorecard.** Contestant's information completed in the top section only. Send original, along with two copies.

Note: Double check to make sure that all parties, agent, District Extension Administrator or District 4-H Specialist, 4-H'er, leader, and parent and guardian, have signed each form and that the recipe adheres to the **Check Sheet for Recipe Written in Standard Form**.

Additional Guidelines and HELP documents.

1. Texas 4-H Food Show Record Form Guidelines
2. Check Sheet for Recipe Written in Standard Form and Example Recipe
3. Interview and Contestant Presentation Guidelines
4. Judging and Scoring the 4-H Food Show

Do not send these materials to the State 4-H Office. Mail them to:

Food and Nutrition Extension Unit – Food Show
114 Kleberg Center
2253 TAMU
College Station, TX 77843-2253

Materials must be in the Extension Nutrition Office no later than **Friday, April 27, 2012.**

2012 Texas 4-H Food Show Personal Information Page and Certification Form

Participant Name: _____

Category: Main Dish Fruit and Vegetable
 Bread and Cereal Nutritious Snacks

County: _____ District: _____

Address: _____

City: _____ Zip Code: _____

Meets the eligibility requirements to enter the 2012 State Food Show as the top-scoring individual in one of the four entry categories in the Senior Division of the District 4-H Food Show. I also certify that the 4-H contestant has not previously won a category at State Food Show.

Signature of District Extension Administrator or District 4-H Specialist:

_____ Date: _____

Statement by 4-H Member

I personally have prepared this report and certify that it accurately reflects my work. I also give permission to have my recipe and name released by the State Food and Nutrition and/or State 4-H Office.

Date _____, _____ Signature of 4-H member _____

Approval of this Report

We have reviewed this report and believe it is correct:

Date _____, _____ Signed: _____
(Parent or Guardian)

Date _____, _____ Signed: _____
(4-H Club Manager or Leader)

Date _____, _____ Signed: _____
(County Extension Agent)

At the conclusion of 4-H Food Show, ranking, judges' comments and other correspondence will be forwarded to the 4-H County Agent.

Education programs of the Texas AgriLife Extension Service are open to all people
without regard to race, color, sex, disability, religion, age, or national origin.
The Texas A&M System, U.S. Department of Agriculture, and the County Courts of Texas Cooperating

**2012 Texas State 4-H Food Show
Record Form
SENIOR**

Name: _____ **Age (as of Aug 31st, 2011)** _____

Address: _____

County: _____ **District:** _____

Birth date: _____ **Years in 4-H:** _____ **Gender:** _____

Food Category: _____ **Years in project:** _____

Project Goals:

(Attach separate sheet if necessary)

RECIPE

Leadership:

Community Service:

Knowledge & Skills Learned:

Project Activities:

Project Summary:

I certify the above information to be true and correct and completed during the current project year.

Contestant Signature: _____ Date: _____

I certify that the 4-H member named above has provided accurate and correct information.

Agent Signature: _____ Date: _____

FORM GUIDELINES, INSTRUCTIONS AND EXAMPLES

2012 Texas 4-H Food Show Record Form Guidelines

The following guidelines are designed to help 4-H contestants better understand and utilize the State Food Show Record Form. Please read and consider each one carefully as 0.5 points will be deducted from total score for incorrect submissions.

1. Type size must be size 10 or larger and font must be legible and easily read.
2. No additional lines or pages may be added.
3. No written menu is required.
4. The project form is worth 25% of your overall score.
5. Do not leave any blanks this information is necessary for participation.
6. Age of a 2012 Food Show participant is determined by age as of August 31, 2011.
7. For “years in 4-H” and “years in project”, include the current year.
8. The state foods & nutrition project year for the State Food Show runs from State Food Show to State Food Show.
9. **Project Goals:** may be listed or in paragraph form, but must fit within the allotted space. Goals are things that you had hoped to learn or accomplish at the beginning of the project year. A goal may also be ongoing for one or more years. There is no set number of goals required.
10. **Recipe:** include the complete recipe for your dish, including any substitutions or variations, as well as preparation procedures and the number of servings. Please refer to the sample recipe and check sheet for detailed instructions on how to submit recipe.
11. **Leadership** is worth 5 points of your total score. List volunteer, elected/appointed and promotional leadership experiences in Foods & Nutrition in the current project year.
12. **Community Service** is worth 5 points of your total score. List any community service experience in Food & Nutrition for the current project year. Note: this section should not contain activities already listed under leadership.
13. **Knowledge and Skills Learned** is worth 5 points of your total score. Summarize what you have learned in Foods & Nutrition in the current project year. Points for overall of the project record, including recipe, will be accounted for in this category.
14. **Project Activities** is worth 5 points of your total score. List Foods and Nutrition activities for the current project year, such as contests, workshops, project meetings, etc. Do not include activities already reported under community service and leadership.
15. **Project Goals & Summary** is worth 5 point of your total score. Compose a brief and concise summary of your Foods & Nutrition project within the current year. Numbers may be helpful and you might want to include how you met your goals. This summary is limited to the space provided.
16. Sign and date your form. This is a contract and your signature certifies that the information shown is true and completed in the current project year.
17. Remember to include your bio. See page 9 for details.

CHECK SHEET FOR RECIPE WRITTEN IN STANDARD FORM

		Yes	No
I.	Does Your Recipe Have All of These Parts?		
	a. Name of Recipe	_____	_____
	b. Complete list of ingredients Size cans, packages, cans, etc. given EX: 10 oz box chopped frozen spinach NOT Spinach, box of spinach or frozen spinach	_____	_____
	c. Description for combining all ingredients	_____	_____
II.	List of Ingredients		
	a. Ingredients are listed in order in which they are used	_____	_____
	b. Ingredients listed as they are measured, i.e. the word describing is in the correct place. EX: ¼ cup chopped onion, not ¼ cup onion chopped. EX: 1 green pepper, chopped, not 1 chopped green pepper	_____	_____
	c. Measurements given in common fractions i.e. ¼ cup, 2 tablespoons, 1 teaspoon	_____	_____
	d. All measurements are spelled out, not abbreviated. EX: cup, teaspoon, tablespoon, size can, etc. (i.e. 4-ounce can)	_____	_____
	e. Avoid brand names. Include complete description of ingredients, i.e. low-fat, packed in syrup, reduced fat, etc.	_____	_____
III.	Directions		
	I have.....		
	a. Used clear instructions for every step of combining and cooking the ingredients	_____	_____
	b. Used short, clear sentences	_____	_____
	c. Used the correct word to describe combining and cooking processes	_____	_____
	d. Stated the size of pan	_____	_____
	e. Give temperature and cooking time	_____	_____
	f. Included the number of serving or how much the recipe would make	_____	_____

Example Recipe

4-H Shamrock Salad

6 ounce package lime gelatin	(not just 1 package lime gelatin)
2 cups boiling water	
1 cup lemon-lime soda	
8-ounce package cream cheese, softened	(not just 1 package/what kind? Low fat, Fat free, etc.)
½ teaspoon vanilla	
½ teaspoon lime juice	
6-ounce can mandarin oranges, drained	(always include size)
8-ounce can pineapple tidbits, drained	
2 cups green grapes, halved, seeded	(not just grapes also color/kind? Red, concord, green)
2 cups chopped celery	(not 2 cups celery chopped – you must chop the celery to measure it, so chopped must be written first)
½ cup chopped pecan	(are you measuring the pecans before or after chopping? The way it is written here indicates chopping first)
8 ounce carton frozen low-fat whipped Topping, thawed	(indicate low-fat, fat-free, etc.)
3-ounce package lime gelatin	
1 ½ cups boiling water	

Dissolve the 6-ounce package lime gelatin in 2 cups boiling water. Stir in 1 cup lemon-lime soda. Combine this with cream cheese, vanilla, and lime juice in blender, and process until smooth. Pour blended mixture into bowl. Stir in all fruit, celery and pecans. Fold in three-fourths carton whipped topping. Pour into 13x9x2 inch pan. (Note size of pan is listed) Chill until firm; then cut whole pan into 8 equal sized portions.

To make the 4-H Shamrock gelatin jigglers, dissolve the 3-ounce package lime gelatin in 1 ½ cups boiling water. Pour into shallow pan, 24x16x1 inches. Chill until set. Cookie cut the jiggle gelatin into 4-H Shamrock shapes. Serve salad squares on lettuce-lined plate. Top with 4-H Shamrocks. Garnish with remaining whipped topping. Chill until serving time. May add other garnishes to serving try for color variety. Yield 8 ½ cup servings. (Note number of servings is listed)

TEXAS AGRILIFE EXTENSION
The Texas A&M System
2012 4-H Food Show Scorecard

Name _____

County _____ District _____

Category: ___ Main Dish ___ Fruit and Vegetable ___ Bread and Cereal ___ Nutritious Snacks

Comments	Category	Poor	Fair	Avg	Good	Exc
	1. Form (25 points)					
	a. Leadership	1	2	3	4	5
	b. Community service	1	2	3	4	5
	c. Knowledge & skills	1	2	3	4	5
	d. Project activities	1	2	3	4	5
	e. Goals & summary	1	2	3	4	5
	2. Recipe (5 points)	1	2	3	4	5
	3. Communication Skills (15 points)					
	a. Voice	1	2	3	4	5
	b. Poise	1	2	3	4	5
	c. Presentation	1	2	3	4	5
	4. Interview (45 points)					
	a. Experiences	1	2	3	4	5
	b. Knowledge gained	1	2	3	4	5
	c. Preparation principles	1	2	3	4	5
	d. Ingredient	1	2	3	4	5
	e. Nutrients	1	2	3	4	5
	f. Dietary guidelines My Plate	1	2	3	4	5
	g. Calorie & serving sizes	1	2	3	4	5
	h. Food safety	1	2	3	4	5
	i. Dietary/lifestyle choices	1	2	3	4	5
	5. Food (10 points)					
	a. Appearance/appeal	1	2	3	4	5
	b. Quality	1	2	3	4	5

(20) (40) (60) (80) (100)

Contestants can be penalized for up to .5 points per judge for: (a) remaining in the preparation centers beyond the specified times and/or using more than the specified oven baking times permitted, (b) entering foods that were not entirely prepared in the designated kitchens (c) not cleaning up adequately after preparation or, (d) not being prepared for their scheduled interview time. Deduction points will be determined by the Site Supervisor.

Penalty points deducted _____

Total points deducted _____

Interview and Contestant Guidelines, Judging and Scoring The 4-H Food Show

The Project Record Form, which is a one-page project summary and includes the entry recipe, is required. A Menu Analysis is not required for the 4-H State Food Show.

A detailed explanation of the 2012 4-H Food Show Scorecard and what contestants can expect during the interview follows.

TEXAS AGRILIFE EXTENSION The Texas A&M System 4-H Food Show Scorecard

Name _____

County _____ District _____

Category: Main Dish Fruit and Vegetable
 Bread and Cereal Nutritious Snacks

The upper section of the card is for information. Use the name to identify the contestant. Each participant will be a senior 4-H participants, members or contestants between the ages of 14 and 19; however, some may have many more years of experience in the Food and Nutrition Project than others. Less experienced 4-H participants, members or contestants should not be expected to achieve the same skill levels as more experienced ones.

The category information on the scorecard prepares you to look for and listen to certain things that are appropriate for that category. For example, if the category is main dish, then you know the dish prepared may contain meat or meat alternatives such as cheese, eggs, dry beans or peas or peanut butter. It may be a casserole, soup, salad, etc.

The four categories are as follows: Main Dish, Fruit and Vegetable, Bread and Cereal and Nutritious Snacks.

There is now a space on the score card to deduct one-half point per judge if a contestant:

- does not enter correct or complete paperwork
- does not prepare all food in prep site.
- is not prepared for their scheduled judging time
- does not clean their preparation area prior to leaving

I. FORM

This section evaluates information on the participants' Texas State 4-H Food Show Record Form. The explanation of each item scored follows.

Comments	Category	Poor	Fair	Avg.	Good	Exc
	I. Form (25 points)					
	a. Leadership	1	2	3	4	5
	b. Community Service	1	2	3	4	5
	c. Knowledge & skills	1	2	3	4	5
	d. Project Activities	1	2	3	4	5
	e. Goals & summary	1	2	3	4	5

- A. Leadership.** Leadership means taking the lead in giving direction, planning and organizing. Effective leadership depends on help and assistance from others, but helping is a supportive role, not leadership. Examples include conducting a meeting or giving a demonstration or talk.
- B. Community Service.** This is what the participant as an individual or with a group performs to help the community. Community service is for an audience that is not 4-H and that is not the family of the contestant.
- C. Knowledge and skills.** Specific skills or items learned by the contestant during this project. The written recipe evaluation will be counted in this category.
- D. Project activities.** Includes the six learning experiences that explain how the knowledge and skills were gained. It might include demonstrations, tours, internet, project meetings, exhibits, experiments, workshops, self study, research, reading, etc.
- E. Goals and summary.** This section explains how and/or why goals were selected and what implications this has for the future.

2. RECIPE

The recipe category will account for the contestant's ability to correctly write a recipe in the format given in this guide.

Comments	Category	Poor	Fair	Avg	Good	Exc
	2. Recipe (5 points)	1	2	3	4	5

3. COMMUNICATION SKILLS

Communicating is ability to exchange information effectively and will score voice, poise and presentation organization in Section 3.

Comments	Category	Poor	Fair	Avg	Good	Exc
	3. Communication Skills (15 points)					
	a. Voice	1	2	3	4	5
	c. Poise	1	2	3	4	5
	d. Presentation	1	2	3	4	5

A. Voice. Vocal diction, inflection, tone and expressions of participants. Contestant speaks clearly and in the tone that can be heard and understood.

B. Poise. Eye contact, posture, gestures and self-confidence of participants. Participant makes good eye contact, has good posture and no distracting mannerisms.

C. Presentation organization. Methodical, organized way of presenting and information in the three-minute presentation and in organizing answers to the questions. Presentation should show planning and follow a logical order

4. INTERVIEW

This section will score knowledge gathered from the three-minute presentation required of each participant as well as from questions judges will ask each contestant following their oral presentation.

The participant will come to the team of judges with the entry display. The 4-H participants, members or contestants may stand or sit behind the display while the judges sit facing the participant across the table. Entry display may only consist of the entry serving dish, serving utensil and napkin for serving utensil. Only edible garnishes are allowed. Cafeteria-style trays will be provided to carry the dish to the judges.

To start the interview, each participant will introduce herself or himself to the judges with their name and the entry dish name. Following the introduction, each participant is allowed a maximum of three minutes to present information on any combination of the following topics. It will be an oral presentation with no handouts or visuals.

- Project activities from current year’s project
- Special learning experiences from current year’s project
- Leadership activities from current year’s project
- Career options explored in current year’s project
- Dietary lifestyle choices explored in current year’s project examples:
 - *new foods experienced
 - *special diet information
 - *special food needs
 - *why the entry dish was selected?
 - *category selection – why did you choose to submit your recipe in this category?

The judging team will have 8 minutes following the participant presentation to address topics listed below as well as topics listed above that were not addressed by the participant. During the judges’ questioning session, the participant should only answer the question asked by the judges.

This section evaluates information on the participants’ Texas State 4-H Food Show Record Form. The explanation of each item scored follows.

Comments	Category	Poor	Fair	Avg	Good	Exc
	4. Interview (45 points)					
	a. Experience	1	2	3	4	5
	b. Knowledge gained	1	2	3	4	5
	c. Preparation principles	1	2	3	4	5
	d. Ingredients	1	2	3	4	5
	e. Nutrients	1	2	3	4	5
	f. Dietary guidelines My Plate	1	2	3	4	5
	g. Calories & serving size	1	2	3	4	5
	h. Food safety	1	2	3	4	5
	i. Dietary/lifestyle choices	1	2	3	4	5

A. Experiences. Project activities, special learning experiences/opportunities, leadership activities, and career exploration–this is the how and why of project.

B. Knowledge Gained. How were the skills and knowledge acquired used and how will they affect the future.

C. Preparation principles. Explanation of the critical steps and utensils used in food preparation. (i.e. cooking items, proper measurements, correct method of cooking a particular food)

D. Ingredients. Importance of ingredients and their effects on the outcome of a recipe, modifications that can be made in recipe and the outcomes.

E. Nutrients. Key nutrients (vitamins, minerals, protein, carbohydrates, fat, fiber) in a recipe and their function in the diet.

F. Dietary Guidelines MyPlate. Basic concepts related to Dietary Guidelines and the *MyPlate*.

G. Calorie & serving sizes. The calorie needs and calorie contribution of common foods. Basic concepts related to the Physical Activity Guidelines for Americans.

H. Food Safety. Concerns during the purchase, preparation, serving and storage of a recipe. Basic concepts related to FightBac.

I. Dietary/lifestyle changes. New food experiences, special food needs, special diet information and why the entry dish was selected. 4-H participants should be able to describe a meal menu containing their entry.

5. FOOD

This section focuses on the food that is being exhibited by participant. Contestant will present the entry dish to the judges following the three-minute presentation. After the interview, the participant will remove the display from the judging area.

This following explains the items scored in Section 5.

Comments	Category	Poor	Fair	Avg	Good	Exc
	5. Food (10 points)					
	a. Appearance/appeal	1	2	3	4	5
	b. Quality	1	2	3	4	5

6. SCORING

Score the contestant on each of the points on the scorecard. Add the scores and write the total in the blank labeled “score”. Make sure every section is scored and that the total is correct. The judging supervisor will confer with site supervisor concerning cleanliness of preparation site; and with the contest superintendent regarding correct entry.

PENALTY POINTS of ½ point per judge will be deducted for the following:

- remaining in the preparation centers beyond the specified times and /or using more than the specified oven baking times permitted
- entering foods that were not entirely prepared in the designated kitchens
- not cleaning up adequately after preparation
- not being prepared for their scheduled interview time

7. COMMENTS

In the left section of the scorecard is the place for constructive comments. Judges’ scores are removed after the scores are tabulated but the comments are sent to the contestants to help them learn as much as possible from their Food Show experience.

2012 Food Show Study Guides:

You are encouraged to be familiar with basic cooking principles and the use of cooking utensils. This information can be found in *Cooking Basics for Dummies, 3rd edition*

Other resources include:

MyPlate

<http://www.choosemyplate.gov/>

Dietary Guidelines for Americans, 2010

<http://www.health.gov/dietaryguidelines/dga2010/DietaryGuidelines2010.pdf>

Fight Bac! Fight Foodborne Bacteria

http://www.fightbac.org/storage/documents/flyers/fightbac_color_brochure.pdf