



DODGE COUNTY FAIR CULINARY CHALLENGE CONTEST

The Culinary Challenge Contest is a 4-H contest that allows 4-H members to be creative. Contestants coordinate several aspects of the meal planning process. The contestants are evaluated on their ability to plan a nutritious menu that is appealing in its color, texture and flavor combinations. Consideration is given to the use of linens, centerpieces and table appointments to create an appetizing atmosphere for the meal. Finally, the serving of one food from the menu allows the 4-H member to demonstrate his or her food preparation skills.

The Culinary Challenge Contest is judged using the interview method. This requires the contestant to express themselves verbally. 4-H members should be prepared to discuss time management, food preparation and meal planning as it relates to his or her display. Contestants are encouraged to create an attractive table setting for a special occasion that fits on a card table. This special occasion may be a birthday party, football party, Halloween party or a picnic, to name a few.

TABLE SETTING:

- ★ One place setting with appropriate tableware,
- ★ table covering,
- ★ centerpiece, and
- ★ recipe card and menu card for your special occasion.
- ★ Don't forget to bring your own card table!

ADDITIONAL INFORMATION:

- ★ Divisions
 - Senior Team
 - Junior Team (12 - 18 years old on Jan 1)
 - Junior Division (8 - 11 years on Jan 1)
- ★ Premium Payout
Provided by the Dodge County 4-H Council
 - Purple - \$7.00 Red - \$5.00
 - Blue - \$6.00 White - \$4.00
- ★ Two 4-H members may work as a team and enter one display. The 4-H'ers will be interviewed by the judge as a team and will each receive a ribbon and premium.
- ★ Champion and Reserve Champion selections will be awarded in each age category provided the entries are purple ribbon quality. The selected entries will be eligible for display during the Dodge County Fair.
- ★ Parents/Adults may assist in carrying items to the display site. However, 4-H members are required to set up their display on their own.

CONTEST RULES:

- ★ Contestants need to be enrolled in 4-H but are not required to be enrolled in a foods project to participate.
- ★ Plan an entire menu and display the menu

choices on a 4" x 6" card. (*HINT: Be sure to use the correct menu form.*)

- ★ Prepare and display one of the foods from the menu and provide the recipe for that food item using another 4" x 6" card. The "favorite food" may be displayed as the whole product of as one serving. (*HINT: Avoid foods that could spoil easily. Keep the current weather in consideration. IE. ice cream desserts or whip topping may not hold up during the wait for the judging.*)
- ★ Contestants will be interviewed (for about 5 minutes) by a judge. The judge will sample and critique the displayed food item. (*HINT: The judge will discuss the choices of special occasion, menu, and overall display.*)
- ★ Contestants will provide a card table and set the table correctly for the selected menu (15 minutes proper to the start of the contest). The table setting (for one person) should be complete with linens and a centerpiece. (*HINT: Contestants should give thought to the appropriate place setting for the meal. IE. A picnic menu is not appropriate for a china place setting.*)

CULINARY CHALLENGE JUDGE'S GUIDE

4-H'ER: _____ 4-H CLUB: _____

CULINARY CHALLENGE (displayed) FOOD: _____

_____ SENIOR TEAM
 _____ SENIOR INDIVIDUAL
 _____ JUNIOR TEAM
 _____ JUNIOR INDIVIDUAL

RIBBON RECEIVED: P B R W

RANK RECEIVED: _____

CATEGORIES & DESCRIPTIONS	Very Satisfactory	Satisfactory	Needs Improvement
THE CULINARY CHALLENGE FOOD . . . 30%			
Does it have appetite appeal?			
Is the flavor pleasing?			
Is the texture appropriate to the food?			
Is the quality high for the product displayed?			
COMMENTS:			
THE MENU . . . 25%			
Does the meal contribute adequately to total daily needs?			
Are the flavors and colors pleasingly combined?			
Is it suitable for the occasion and the "favorite food"?			
COMMENTS:			
THE TABLE SERVICE . . . 15%			
Is overall effect (dishes, food, centerpiece, table cover) pleasing?			
Are the dishes and silver suitable for the menu?			
COMMENTS:			
THE CONTESTANT . . . 30%			
Is the contestant: well groomed and appropriately dressed?			
Does contestant show understanding of time management?			
Does contestant show understanding of food preparation?			
Does contestant show understanding of meal planning?			
Does contestant show understanding of daily food needs?			
COMMENTS:			