

Table Toppers Contest Entry & Written Report Due June 16, 2020

Do you like to: Cook and create meals? Set the table in a fun theme? Do you like to bake and prepare delicious desserts or breads? Then this fun contest is for you! 4-H youth will be inspired while they learn to pick a theme, plan a nutritious menu and learn table-setting skills.

Guidelines are listed on page two of this entry form. For more specific information about this contest, please see the Preparing for the Table Toppers Contest Manual that is available at this link: <https://extension.unl.edu/statewide/douglas-sarpy/4-h-resources/> . You can also contact Cathy Raneri at craneri2@unl.edu or 402-444-4357.

This completed form and photos can be emailed to Cathy Raneri at craneri2@unl.edu . Email is preferred. Entries that are mailed must be received by **June 16** at Nebraska Extension Douglas-Sarpy Counties; Attn: Cathy Raneri, 8015 West Center Rd; Omaha, NE 68124

Name: _____ Age **before** Jan. 1, 2020 _____

Address: _____

City: _____ State: _____ Zip: _____ Phone: _____

E-mail Address _____

CLASS 999 ___ **Clover Kids: ages 5-7**

CLASS 902 ___ **Intermediate: ages 11-13**

CLASS 901 ___ **Junior: ages 8-10**

CLASS 903 ___ **Senior: ages 14-18**

In addition to this form you will also need to include:

- Three pictures:
 - # 1 Photo of you standing next to your table setting.
 - # 2 Close up photo of the entire table setting.
 - # 3 Photo of the meal that you prepared. You can prepare the meal at any time; this should be a separate photo then photo #1.

The following questions should be answered on a separate piece of paper. Please write clearly or type your answers. Younger children may have an adult help with this.

1. What is your theme and why did you choose that as a theme?
2. Write your menu, using My Plate as a meal planning guide.
3. What did you enjoy the most about preparing the meal?
4. What did you find the most challenging while you prepared the meal?
5. How did you plan your meal preparation timeline?
6. Did anyone else get to enjoy your meal? If so, what was their response?
7. What is the recipe for your featured food item?
 - Include the Recipe Name, Ingredients, and Directions.
8. Tell how your centerpiece coordinates with your theme.
9. Is there anything you would do differently when preparing your table topper for next year/time?
10. What is one thing that you learned in preparing for this contest?

4-H Table Toppers Contest Guidelines

Parents, while your guidance is important, please try to remember that this is your child's project - Thank you!

1. Select a theme, like "Holiday Meal," or "Summer Picnic"
2. Plan a well-balanced and colorful menu around the selected theme. **No buffet menus.** Menu should be age appropriate for the child participating. Prepare the entire menu at home to learn food preparation and time management skills.
3. **A baked food item from the fairbook must be included in your menu.** Please refer to the Food and Nutrition section of the fairbook for acceptable choices. You may choose from Division 401 - Cooking 101, Division 414 - Miscellaneous Foods, Division 410 – Cooking 201, Division 411 – Cooking 301, or Division 412 – Cooking 401. <https://extension.unl.edu/statewide/douglas-sarpy/pdfs/4-H/4h-sarpy-fair-food-and-nutrition-2020.pdf>
4. Include **the recipe** on your entry form. Make sure to include these part of the recipe: Name of Recipe, Ingredients, and Directions.
6. Select table decorations **and table setting for one!** Practice setting the table. Plate, utensils, cup, napkin etc.
7. Plan a centerpiece to match your theme. Any candles used on the table should not be lit.
8. Write, or type your menu using My Plate as your meal planning guide.
9. Important points to remember as you prepare for the contest:
 - Choosing a theme and a menu that reflects that theme.
 - Be prepared to answer questions about meal preparation, time management, and food preparation as it relates to your chosen menu.
 - Have your child prepare the entire meal. Don't forget to take a picture!
 - Relax and have fun with this!
10. In your picture with the table wear the outfit that you would wear if you were hosting the event, or a fun costume that reflects your theme.
11. Use your family dining table or a card table.
12. Other items to include as a part of your table setting: table covering (place mat or tablecloth), centerpiece, table setting (plate, cup, eating utensils, napkin, etc.), the menu, the recipe featured.

4-H Table Toppers Contest Scoresheet 2020

Name: _____ Theme: _____

Food Presented: _____

CLASS 901 ___ Junior – ages 8-10 CLASS 902 ___ Intermediate – ages 11-13 CLASS 903 ___ Senior – ages 14-18

CATEGORIES & DESCRIPTION	Possible Points	Points Received	Comments
Photos			
Photo of the youth standing next to their table setting. Outfit should complement what they could wear while hosting the event	5		
Close up photo of the entire table (showing one place setting, centerpiece, and any other decorations.	5		
Photo of the meal featured on their menu that the youth prepared	5		
Comments:			
Menu			
Is the menu displayed on the table?	5		
Does the meal contribute adequately to daily nutritional needs? Think My Plate	10		
Does menu include a baked food item from the fairbook?	5		
Is the recipe included for the fairbook item?	10		
Comments:			
Food Presentation			
Are the colors & flavors pleasingly combined?	5		
Is the food suitable for the occasion?	5		
Comments:			
Table Setting			
Is the table set correctly?	10		
Are the dishes & flatware suitable for the menu?	5		
Is the overall effect pleasing?	5		
Is the centerpiece appropriate?	5		
Comments:			
Contestant			
Does the contestant show understanding of:			
*Meal Planning	10		
*Food Preparation	5		
*Time Management	5		
Comments:			
Total			
Points			

Numerical range for ribbon placing: Purple 100-95, Blue 94-85, Red 84 – 75, White 74 and below

RIBBON PLACING: PURPLE BLUE RED WHITE

**Table Toppers Contest
Clover Kids Scoresheet**

2020

Ages 5-7

Name: _____

Theme: _____

Featured Food: _____

Evaluation Criteria	Participated
Appropriate Clover Kids project	
Are 3 photos of the project included?	
Menu Included	
Nutritious Meal Plan	
Recipe Card Included	
Basic knowledge of table setting	
Centerpiece	
Does the food look appealing?	
Appropriate attire	

Comments: