

NOJOQUI EXHIBIT DAY
Nojoqui Falls Park
The Second Saturday of May
Revised 01/26/06

DECORATED CAKE DIVISION

There will be one (1) County Winner recognized.

Class 1100	<u>Section 1.</u>	Decorated cake (Styrofoam or cardboard may be used, cut in shape of cake)
	<u>Section 2.</u>	Poster related to project
	<u>Section 3.</u>	Any group entry related to this project
	<u>Section 4.</u>	Learning display may include displays of "learn's" and equipment used.
	<u>Section 5.</u>	Any kit, collection or group of items related to this project.
Class 1110	<u>Section 1.</u>	Other decorated item (i.e., gingerbread house)
	<u>Section 2.</u>	Poster related to project
	<u>Section 3.</u>	Any group entry related to this project
	<u>Section 4.</u>	Learning display may include displays of "learn's" and equipment used.
	<u>Section 5.</u>	Any kit, collection or group of items related to project.
Class 1112	<u>Section 1.</u>	Decorated cupcakes (6)
	<u>Section 2.</u>	Poster related to project
	<u>Section 3.</u>	Any group entry related to this project
	<u>Section 4.</u>	Learning display may include displays of "learn's" and equipment used.
	<u>Section 5.</u>	Any kit, collection or group of items related to project.

Score Card

Use of tips	General appearance
Border	Covering
Color coordination	Quality of work
Originality	

Rules

All foods exhibits are to be brought on plastic-coated paper plates, or disposable containers., then slipped into plastic bags.

No plastic wrap, please - it sticks.

Please be sure exhibit is visible, yet securely covered. We cannot be responsible for any containers left at Exhibit Day by members. Include recipe inside the bag attached to the copy of your entry form. Mixes are acceptable as any product prepared from scratch. The end product is to be considered, not how it is made. 6 inch pie is o.k. Cheesecakes etc, may not be entered unless kept on ice.

An entry consists of six cookies, biscuits, etc., or 1/4 and a piece, of pie, cake, loaf or bread...

(Score card and display of learning information may be found on the back)

Rules

1. How it looks -

Outside

Color even and in keeping with product.
Texture even and in keeping with product.
Moisture as expected for product.

Inside

Color even and keeping with product.
Texture even and keeping with product.
Moisture as expected for product.

Frosting or Topping (if used)

Appropriate in color and texture. In good proportion to product.
Evenly applied

2. How it tastes

Flavor

Fresh ingredients used. Blended, Pleasing in amount.

Display Of Any Learning's In Food Projects

Display could be made using for example, models, a poster, real food, equipment, etc. - describing health and safety. Here are a few suggested topics:

Display related to one of the following of the Santa Barbara County commercially products; i.e. broccoli, cabbage, celery, carrots, beans...

Display showing nutrients in certain foods, perhaps stressing Vitamin A Vitamin C sources..

Any other topic suitable to show your learning's. See Score card for baked goods.