

# Favorite Foods Day

## FOR JUDGES CONSIDERATION

### PARTICIPATING MEMBERS AND CLERKS

- Participants will be numbered
- Clerks will alert the participants before they arrive at their stations. Let the clerk know a minute or two before you are ready to go on to the next participant. This will help speed up the judging and also keep hot servings hot, etc.
- Servings will be done at the participant's table. Clerks will take participant's dish to the table. It will be the responsibility of the judges to inform the participant when to start serving. Clerks will be allowed to assist the participant if needed. It will also be the responsibility of the judges to inform the clerk when to return the participant's dish to the kitchen. It is also the judge's responsibility to dismiss the participant when judging has been completed.

### EVALUATION SHEET

- Participants should display menu and recipe at their place setting. The menu will also be included on the application form.
- We encourage the uniform, but it is **NOT REQUIRED**. Neatness, cleanliness, long hair pulled back, etc., **ARE** important.
- Table decoration **IS** required. Size should be in proportion to a one-place setting. If the tables are round, rectangular tablemats will still be acceptable.
- Primary members (grades K-3) will be participating in a separate division and will be entitled to a participation ribbon.
- A theme can be used with some of the delightful paper and plastic accessories that are shown in store displays. This is perfectly acceptable when it lends appeal to the chosen food entry and to the menu. This means that if your meal and menu are appropriate for paper and plastic goods, they may be used. EXAMPLE "Birthday in the Park". However, you probably would not choose to use plastic or paper goods, for example, at "Christmas Dinner".
- Members in food preservation may participate with their favorite food, but their favorite food must contain an item they preserve.
- Please ask questions of participants; of their menu, place setting, favorite food, food value, etc. The depth of the questions should be in relation to their age and year in food project.
- If the table setting is not traditional, ask questions. There may be a logical reason. CREATIVITY is encouraged.
- Written comments on the evaluation sheet are to be made. Please use finesse when writing constructive remarks as these sheets are returned to the participant. The majority of participants will be participating for the first time. EXAMPLE: "The menu is well balanced; however, it would have been more appealing if a greater variety of food textures had been selected. As an example, etc". We realize this takes up valuable time when judging, but *the educational value is the primary reason of the event.*