

# **County Food Revue**

There are four competition categories available at the County Food Fair: Baked Goods, Decorated Cakes, Table Setting and Food Preservation. Members may enter multiple categories if eligible, however only one entry per category is permitted. Judging for all four categories is based on the Danish System. Primary members are awarded a participation certificate only. Acceptable attire: neat and tidy or show-ready 4-H whites.

Levels of competition are divided by age as of December 31, 2025:

Primary - under 9 years of age

Jr - 9-10 years of age

Intermediate - 11-13 years of age

Senior - 14-19 years of age

And year in project

## **Baked Goods**

- Eligibility- The member must be currently enrolled in a food related project.
- Judging- The member's entry will be based on correct baking techniques, taste, appearance, presentation and skill level. Recipes must be submitted with entry.
- Members will be interviewed by the judge- questions asked could be why they chose that item, how difficult it was to make, any challenges or any special ingredients. These questions will be age appropriate.
- Members will prepare an item at home but will present and serve at the event without assistance. No parents or other adults in the room unless pre-approved by food chair(s).
- Primary members and members with special needs may have assistance when needed. When primary members present, it is only to get them acquainted with the process.
- Format: Bread (sweet or savory) or dessert. An item with a preserved item can be used but must be different from that entered in the food preservation category.
- Entries will be served at the time of the event (bring any special serving tools needed) and should serve 8-10 people. Members will plate their entry on plates provided to them for the judges.
- Entries are considered showmanship in Record Books.

## **Decorated Cakes**

- Eligibility- The member must be enrolled in a food related project.
- Judging- The members' entry will be based on cake decorating skills.
- Entry- Members will enter a real cake that will be displayed on a table for the judges to evaluate. There is no presentation to be made to the judges.

## **Table Setting**

- Eligibility- Any 4-H member, team or group.
- Judging- The member's entry will be judged on proper table setting guidelines from Emily Post. <https://emilypost.com/advice/table-setting-guides>
- Format- Exhibitors shall be responsible for the check-in, set-up and tear down of their own exhibit. No parent may help during set-up. The exhibits shall consist of a complete table set-up and large print menu. Exhibits will be set up on a member's own sturdy card table. The Danish System of judging will be used; no presentation is done. Serving dishes are not required.

## **Food Preservation**

- Eligibility- The members must be currently enrolled in a food preservation project. Only water bath or pressure canned entries are acceptable.
- Judging- The member's entry will be judged on correct preservation methods, skill and preservation. Members will prepare their items at home and bring the entry to present. Current food preservation standards must be followed.
- Reference- <https://nchfp.uga.edu/how/can>
- Primary members and members with special needs may have assistance when needed. When primary members present, it is only to get them acquainted with the process. The Danish System of judging will be used for all other members.
- Format- The entry is served at the time of the interview. The judges will open the sealed jar after reviewing seal, headspace, etc.
- The entry is considered showmanship in Record Books.

### **Rules:**

1. Members will bring one (1) sealed jar of their preserved item.
2. Decorated jars will not be accepted.
3. Accepted preservation methods: water bath or pressure canned only.
4. Low acid foods must be canned with pressure canning method.
5. Rings and lids must be on jars (plastic wrap and wax not accepted).
6. All canning must be in sealed jars, or they will not be accepted.
7. All entries must have been canned within 12 months of event.

# Food Revue Entry Form

Name \_\_\_\_\_ Club \_\_\_\_\_

Mailing Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_ Phone # \_\_\_\_\_

Email \_\_\_\_\_

Complete Parent/Guardian Name (present on event day) \_\_\_\_\_

Parent/Guardian Phone Number \_\_\_\_\_

Years in Food Project \_\_\_\_\_ Years in 4-H \_\_\_\_\_

Gender \_\_\_\_\_

## **Division** (as of 12/31/2025)

\_\_\_\_\_ Primary (under 9yo)

\_\_\_\_\_ Junior (9-10yo)

\_\_\_\_\_ Intermediate (11-13yo)

\_\_\_\_\_ Senior (14-19yo)

## **Category** (limit one entry per category)

\_\_\_\_\_ Cake Decorating

\_\_\_\_\_ Food

\_\_\_\_\_ Food Preservation

\_\_\_\_\_ Table Setting

\_\_\_\_\_ Chopped Challenge (2026- see Chopped Challenge sheet)

## Chopped Challenge 2026

What is it? Modeled after the Food Network Show, Chopped, where chefs go head-to-head in a cooking competition. Each chef gets a virtual mystery basket with surprise ingredients in it. It is up to the chefs to put those ingredients together to make something that is presented nicely, creative and delicious. Are you up for the challenge?

With all the ingredients from the list create something that is

- A) TASTY
- B) CREATIVE and
- C) BEAUTIFULLY PRESENTED

Feel free to use cookbooks or recipes online to help you figure out how you want to use the ingredients.

Once you've finished, use one of the judging cards to see how you did. Did you get creative? Did you put your food in a nice design on your plate? Does it taste good? Would you do anything different if you did it again?

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### Judging Sheet Guidelines

TASTE: Do you like the taste? Is it too sweet? Too salty? Is the texture nice? Is it a good temperature?

CREATIVITY: Did the competitor/team use all the ingredients? Did they make something that showed different cooking skills? Did they add interesting ingredients?

PRESENTATION: Did the competitor/team present the food in a nice way? Did all the ingredients make it on the plate? Does the food look yummy, colorful or fresh (vs burnt, undercooked, grey)? Was it put on the plate in an interesting way?

Score: 1-5 with highest score being the champion. Ingredients list will be sent out 1 week before competition. All cooking/prep to be done at home. Final arrangements may be made at the location.

	Competitor 1	Competitor 2	Competitor 3
Taste			
Creativity			
Presentation			