

# **Vernon County Dairy Breakfast**



**Grilled Cheese Cook-Off**  
**Saturday, June 15, 2019**  
**11:15 AM**

**Information Booklet**

### **Team Requirements**

- Up to eight teams will be allowed to enter the contest, one from each 4-H club.
- If there are less than 8 teams by April 30th, all entered clubs will be contacted and offered the opportunity to enter a second team, on a first come, first served basis.
- Each team will consist of 2-4 youth and 1 adult team mentor.
- Youth must be in 3<sup>rd</sup> grade or above.
- Adult mentors must be present at all times during the cook-off and assist the youth team members in developing and cooking their recipes.
- Recipes should be the creation of the youth on the team.

### **Rules**

- Cheeses will be randomly assigned to teams as entries are received. When your entry form is received, you will receive an email from hbark@desoto.k12.wi.us with your assigned cheese.
- Teams will develop a recipe in advance of the contest. Use your creativity to develop a unique and tasty recipe! The recipe form is due by May 31st.
- Check-in time for the contest is 10:45 am on Saturday, June 15th, 2019. Set up begins at 11:00 am.
- The contest begins at 11:15 am. Teams will have 25 minutes to prepare, assemble, and grill their sandwiches.
- Each team will prepare 10 sandwiches.
  - One sandwich will be cut into quarters and presented to the judges.
  - Nine sandwiches will be cut into 1/8's and distributed for the people's choice competition.
- Teams will be drawn at random to present their grilled cheese to the judges for evaluation.

### **You Will Be Provided:**

- 2 loaves of bread: white, wheat, sourdough, or whole grain can be provided. Please indicate on your recipe sheet which bread you would like or if you will be providing your own bread.
- ~2 lb of your assigned cheese
- Ghee – a clarified butter
- ½ of a banquet table, 1 extension cord plug-in
- Hand sanitizer, paper towels, foodsafe table disinfecting spray
- Napkins/cups for distributing people's choice sandwich samples
- Food service gloves and hair nets
- Safe Food Handling information sheet

### **Teams Will Provide:**

- Any extra ingredients or supplies needed beyond what is provided above. Teams are encouraged to bring other ingredients to enhance their grilled cheese sandwich!
- Aprons
- Hats – if you do not want to wear a hair net
- Spatula, cutting board, knife, or any other utensils needed
- Electric griddle, sandwich press, or other electric cooking device for your sandwiches.
- Plate to present the grilled cheese to the judges

### **Safe Food Handling Rules**

- All teams must follow proper food safety and sanitation rules while preparing and serving their sandwiches, including:
  - Nails must be trimmed short and clean.
  - Gloves must be worn when handling foods.
  - Hair must be covered using a hat or hair net.
  - All hand and wrist jewelry must be removed.
- Hot food must be held at or above 135° F.
- Cold food must be kept at or below 40° F.
- All food should be properly labeled with the content's name and date.
- All food should be kept covered during storage and transport.
- Never place any food items on the floor, and do not put storage boxes, plastic buckets, etc. that have been on the floor on your team's tables.

### **Judging**

- Sandwiches will be evaluated by a panel of judges.
- Teams will make a short presentation to the judges about their grilled cheese sandwich. The presentation to the judges should include the following:
  - Introduction of your team (club/group, names of members cooking)
  - Name of your grilled cheese creation
  - Ingredients in the grilled cheese
  - Background about the cheese itself- how is it made? Remember that many of the cheese are not commonly used in grilled cheese, so background about the cheese itself is helpful to the judges and the audience!
  - Inspiration – how did you come up with this idea?
- The panel will score each team on a number of criteria which can be found on page 6

### **Prizes**

- Two cash prizes will be given:
  - The Big Cheese - \$100 – overall winner determined by judges
  - People's Choice – winner receives money from audience votes
    - The audience will be able to purchase entries into the people's choice contest for \$1 each and will be able to taste all grilled cheeses. .

### **How Do We Enter?**

- Complete the Entry Form located on page 4 of this packet. You may mail or email a completed copy of the form by April 30, 2019 to:
  - De Soto FFA, 615 Main St., De Soto, WI 54624 or
  - [hbark@desoto.k12.wi.us](mailto:hbark@desoto.k12.wi.us)
  - (Note that sometimes emails get caught up in our spam filter - you may also want to send the email to [hbark@desotopirates.org](mailto:hbark@desotopirates.org))
- Complete the Recipe Form located on page 5 of this packet. Mail or email a completed copy of the form by May 31, 2019 to:
  - De Soto FFA, 615 Main St., De Soto, WI 54624 or
  - [hbark@desoto.k12.wi.us](mailto:hbark@desoto.k12.wi.us)
  - (Note that sometimes emails get caught up in our spam filter - you may also want to send the email to [hbark@desotopirates.org](mailto:hbark@desotopirates.org))

# Grilled Cheese Cook-Off Entry Form

**Club/Group Name:** \_\_\_\_\_

**Club Leader:** \_\_\_\_\_ **Club Leader Email:** \_\_\_\_\_

**We have read and understand the rules and information contained in the packet and would like to enter our team into the competition.**

**Date:** \_\_\_\_\_

**Adult Mentor (Print name):** \_\_\_\_\_

**Email:** \_\_\_\_\_ **Phone:** \_\_\_\_\_

Youth Name	Parent Signature	Date
	Parent signature indicates agreement to the hold harmless clause and photo release statement located on page 4.	

*Hold harmless clause: Signature of parent and student indicates "agreement to release and hold harmless event facilitators from any and all liability, loss, damages, claims, or actions for bodily injury and/or property damage, in accordance with current state and federal law, arising out of participation in this event.*

*Photo release: I grant permission for the Vernon County Dairy Promotions Committee and Grilled Cheese Cook-Off facilitators to use photos and/or comments of my minor child in reports, articles, and/or publications designed for educational, informational, and promotional purposes. I understand that pictures and/or videos will be taken of this event and they may be sent to media outlets for publication and promotion.*

Return by April 30, 2019 to

# Recipe Form

Club/Group Name: \_\_\_\_\_

Group Members: \_\_\_\_\_

---

**Recipe Name:**

**Servings Per Recipe:**

<b>Ingredient</b>	<b>Measure/Weight</b>

Step by Step Instructions:

Attach additional sheet(s) if needed to list ingredients/instructions.

Return by May 31, 2019 to

De Soto FFA, 615 Main St., De Soto, WI 54624 or [hbark@desoto.k12.wi.us](mailto:hbark@desoto.k12.wi.us)

# Judging Rubric

	<b>Points Possible</b>	<b>Points Awarded</b>	<b>Comments</b>
<b>Appearance:</b> Does the sandwich look appetizing?	10		
<b>Taste and Texture:</b> Was the sandwich pleasing to the taste buds? Was there a balance of tastes? Were all components seasoned properly? Were there a variety of textures? Were there any components over or undercooked?	20		
<b>Ingredients:</b> Did the ingredients complement one another? Were the ingredients prepared correctly?	10		
<b>Originality:</b> Was the sandwich interesting? Did it display unique or creative combinations of flavors?	10		
<b>Presentation:</b> Was the sandwich presented in a manner pleasing to the eye? Does the team introduce themselves, describe what cheese was used, and explain the inspiration for their sandwich?	10		
<b>Total</b>	<b>60</b>		

Overall Comments: