

Foods Revue and Tasting Event: Entry Information and Rules

July 27th: Location Westby: Bekkum Library Basement

10:00 a.m.-1:00 p.m. (depends on number of entries)—Clothing Revue to Follow

The purpose of the Foods Revue and Tasting Event is to encourage the creative, design, and cooking skills of our 4-H youth. Youth may choose to enter a variety of different classes that focus on presentation, style, and sharing a dish they made to earn feedback. Likewise, this program provides an opportunity to explore potential careers in restaurant or bakery management, interior design and more.

Entries will be broken down into age groups: (K-2, 3-5, 6-8, and 9-13)

When planning entries, take proper precaution and consider food safety. No raw meats/fish, refrigerated items must be transported in a cooler with ice, food must be transported in fully sealed dishes that maintain temperature. Youth will have time to plate food/work in the kitchen before presentation. Kitchen will be open at 8:30 a.m.

After judging and tasting take place, participants will take part in a potluck consisting of entries. Vernon County 4-H will provide the main dish (meat), and eating utensils. Ribbons will be given during potluck, and there will be a crowd choice winner as well!

CLASSES:

Class 1: Table Theme: Set and Design

For this class, a youth will design a table theme that includes decorations, placemat design, follow proper place settings, and one dish that matches the theme. This class encourages youth to focus on interior design skills and food presentation. The youth will be judged on the overall design, accuracy of place settings, quality of the dish, and their presentation skills.

Youth will be given 15 minutes to prepare their display, table, set out dish and interact with the judge. They may not be assisted in this process. Youth are expected to walk the judge through their process of creating the design, why they chose the theme, and explaining the accompanying dish.

Class 2: Food Presentation

For this class, a youth will make items and present to the judge. The judge will evaluate presentation of the dish, and the youth's presentation skills. This class encourages youth to focus on plating and presentation skills: explaining ingredients, how it is assembled, etc. Entries in Class 2 must also be entered in Class 4. Youth may not enter the same dish they used in Class 1. Youth may enter only one dish in each category, but may enter as many categories as they wish.

- a. Dessert other than baked goods
- b. Appetizer
- c. Salad
- d. Side dish other than salad/soup
- e. Drink
- f. Bread/other baked good items: savory
- g. Baked goods: sweet

- h. Sauce, dressing, etc.

Class 3: Sugar and Chocolate Work, Decorating (frosting/fondant)

This class is an opportunity to show off work with sugar, chocolate, and design skills. This class is judged on pieces created to decorate cakes/cupcakes, chocolate sculptures, and examples of sugar work. The categories below are broad. Displays can be done on plates, cakes, or cupcakes for an overall effect. The baked goods used in this class may be entered in Classes 2 and 4. However these entries are judged on display and quality only.

- a. Chocolate sculpture/display
- b. Sugar work (spun sugar)/display
- c. Sugar sculpture/display
- d. Frosting work/display
- e. Fondant work/display

Class 4: Tasting

Judging will consist of tasting and giving feedback/placings of the categories under class two. Entries in class 4 must also be entered in Class 2. Youth may not enter the same dish they used in Class 1.

Class 5: Menu Creation

For this class, youth will create a menu. Youth should choose a theme and create a complete menu, including categories, such as appetizers, soups/salads, main course, deserts. Pictures are allowed, and youth should think about the overall image.

Foods Revue and Tasting Event: Entry Sheet

You may also enter using our online form: <https://forms.gle/GYcf1LcRa3da7bif9>

Youth Name: _____ Youth Grade: _____

Youth Club: _____ Any Food Allergies: _____

Email and Phone: _____

I wish to enter the following classes:

_____ Class 1: Table Theme: Set and Design

List design theme and dish here (for example: Harry Potter, butterbeer pie):

_____ Class 2 & 4: Food Preparation/Tasting (mark category and write down dish name)

_____ Dessert other than baked goods: _____

_____ Appetizer: _____

_____ Salad: _____

_____ Side dish other than salad/soup: _____

_____ Drink: _____

_____ Bread/other baked good items: savory: _____

_____ Baked goods: sweet: _____

_____ Sauce, dressing, etc.: _____

_____ Class 3: Sugar and Chocolate Work, Decorating (frosting/fondant) (mark category and write down dish name)

_____ Chocolate sculpture/display: _____

_____ Sugar work (spun sugar)/display: _____

_____ Sugar sculpture/display: _____

_____ Frosting work/display: _____

_____ Fondant work/display: _____

_____ Class 5: Menu Creation

List design theme here (for example: Star Wars Cafe):
