2019 Open 4-H Nutrition and Food Show
Information Packet
For UConn 4-H Members

THEME: International Foods (foods with a cultural or ethnic origin)
DATE: Saturday, March 2, 2019 (snow date March 3rd)
TIME: 8:30am – 12:30pm
LOCATION: 4-H Education Center at Auerfarm
158 Auer Farm Road, Bloomfield, CT 06002

REGISTER: By midnight on Friday, February 22, 2019
If you would like the materials mailed to you, contact Jen Cushman. Any part of this document can be reproduced to distribute to additional youth or adults.

You can register by contacting Jen Cushman at jennifer.cushman@uconn.edu
office phone: (860) 409-9074, fax: (860) 409-9080
or mail to Hartford County 4-H, Suite 262, 270 Farmington Ave. Farmington, CT 06002

In this packet you will find information about the Food Show including:
- How to enter
- Ways to participate
- Forms to use
- Directions to the event
- Food Art Challenge

WHO CAN PARTICIPATE IN THE 4-H FOOD SHOW?
Any registered UConn 4-H member. It is not required to be enrolled in a food and nutrition project in order to participate in the 4-H Food Show.

PURPOSE OF THE 4-H NUTRITION & FOOD SHOW
The 4-H food show has two purposes.
- This event provides participants with an opportunity to present and exhibit the nutritional food they have prepared as well as use additional skills they have learned in the food and nutrition project. Youth participants will also demonstrate the knowledge and skills they have learned about food and nutrition during the interview process with the judges.
- The food show provides an educational opportunity for participants to increase their food and nutrition knowledge by participating in workshops and through interactions with the professional chefs, food writers, and others who are judges at the event.

RULES FOR THE FOOD SHOW
- All foods are to be made from scratch, not mixes.
- Recipes must be prepared independently by the 4-H’er.
- You may not use ovens or microwave ovens to warm or cook your food items.
- Bring coolers or other appropriate items to keep food warm or cold until it is judged. Proper food safety is important.
- Foods should be cooked which reflect the show’s theme. This year all food brought to the show will reflect the theme of International Foods.
• Participants need to bring all items needed to display their food, including tablecloths, place settings, napkins and decorations. You may bring centerpieces or other décor to highlight your setting, but remember that your decorations are only 15 points of your total score. Costumes are welcome.
• Youth members can enter as individuals or as a group. Groups can be up to 4 people. Each group member is expected to prepare their own food based on the menu the group chooses.
• Participation in the Food Art Challenge portion of the food show is optional.
• All participants must take part in workshops.
• The UConn 4-H Code of Conduct applies to this event, as for all 4-H events and programs.
• Look for the 4-H Clover signs to direct you to the check-in area.

4-H FOOD SHOW THEME
This year’s theme is International Foods.

• Each dish must be of a cultural or ethnic origin.
• Do some research ahead of time to plan your menu and choose the item you will prepare for the food show event. You might look into a variety of cookbooks or check different food sites on the Internet. Some suggested sites are http://www.foodnetwork.com/; http://www.epicurious.com/; or http://allrecipes.com/
• PLEASE avoid foods with nuts in order to accommodate 4-H members who may have allergies to any nuts. Be creative in your choices; perhaps adapt a traditional recipe to make it gluten free, low salt, or lower in calories. If you adapt a recipe, be sure to note it on your recipe card and tell the judges about it.

4-H volunteer leaders or parents can assist by helping members select a recipe, organize their materials, practice cooking if desired, and making a copy of their recipe to bring to the show.

WAYS TO PARTICIPATE

1. Individual Exhibits
• Decide what food you would like to create that matches the food show theme.
• On the “4-H Food Show Menu Planner” form, complete a menu for the entire day. If you are age 7 or 8, complete the menu for one meal only.

2. Group Exhibits
• Groups of up to 4 people can participate. Each person in the group should have an equal role creating their own food in the group exhibit.
• On the “4-H Food Show Menu Planner” form, each person completes a menu for the entire day. If you are ages 7 or 8, complete the menu for one meal only.
• Groups should bring more than one cooked item to the food show. Each member can make one of the foods listed on the menu for the meal.
• Each member of a group completes his/her own Menu Planner form and MyPlate form.
• Each member completes the food safety and handling worksheet and bring completed on the day of the event.

3. Food Art Challenge
• You may choose to participate in the Food Art Challenge.
• The theme of the challenge will be announced at the food show event.
• You will bring the desired tools to create food art out of vegetables.
• No additional food products may be brought.
• The challenge will focus on the creation of food art in a 30-minute period of time and using a mystery decoration that you will receive at the show.
• The Food Art Challenge details are found on page 6 of this packet.
• Also, the items must be made prior to arriving at the food show.
• Vegetables will be provided.

ARRIVAL AND DEPARTURE TIMES
Bring your cooked and chilled item in a thermal cover or cooler to keep it hot or cold; you will not be allowed to use ovens or refrigerators to keep items heated or cold at the show.

• Plan to arrive no earlier than 8:30am; check in and set up is from 8:30-9:00.
• The show is scheduled to end at 12:30pm, but may end earlier depending on the number of participants.
• Parents and leaders may assist with bringing items into the Food Show. However, only youth members are allowed to set up their space, the food, and to prepare for judging. Parents and leaders will be invited to see the workshops or to attend other events occurring on campus, but cannot stay in the evaluation room.
• Participants who choose not to participate in the Food Art Contest will have the opportunity to participate in a community service project during the competition.

WHEN YOU ARRIVE:
• 4-Her checks in at the registration table where you will be assigned to a particular table. Tables may be long or round. Be prepared to set up and possibly share table.
• Participants will arrange their own individual area or group table.
• Individuals will be assigned a space equivalent to one table setting. Put your food show paperwork, including your recipe card, on your table. Parents or leaders are not allowed to set up food or the place setting.
• Please have additional place settings (available, but not set on the table) to accommodate 4 judges.
• Do not serve or take out your food item until the judges are ready to begin. Keeping your food in your cooler or warming container will help keep it safe until it is judged.

WHEN THE EVENT BEGINS:
• When the event begins, some 4-H members will have their food items judged while others go to workshops. During the day, participants will be involved in all activities. Everyone will have the chance to go to all workshops and be judged.
• Judges will come to each individual participant or group to evaluate the individual or group.
• No parents or leaders should be talking to judges during the show or sitting with their child while judging is occurring.
• Parents or volunteer leaders are reminded to minimize the disruption of judging by taking photos before or after the judging.
• Eating of the foods that are judged will occur once the show is complete.
• We will have light snacks and juice for all participants.

WHEN THE EVENT CONCLUDES:
• After all of the judging has occurred, everyone will be allowed to visit each other’s exhibits and taste the food.
FORMS TO COMPLETE
Each person must complete his or her own forms. This means that each individual in a group must complete individual forms. Each person must complete:

1. A “4-H” Food Show Menu Planner.” Group members contributing to the same menu should fill out that part of the form identically.

2. Food Safety form. Each group member should submit a completed Food Safety form.

3. MyPlate Form. MyPlate is used to show portions and foods in the various food groups. Participants will use the MyPlate form in this packet or download one from www.choosemyplate.gov/

MyPlate illustrates the food groups using a place setting as a visual guide. All participants will complete a MyPlate form to illustrate their cooked food item in relation to other food that would be included in their meal if all were being cooked.

Write the names of ingredients that are in your food in the correct sections of MyPlate. For example, if you made a Broccoli Quiche, you would write “broccoli” in the Vegetable Section of the plate, “cream” in the Dairy section, and other items in appropriate sections of the plate. If you have no item to list in a particular section, that is fine. You are recording what is contained in the food you cooked.

4. All forms and packets are also available on the UConn 4-H website at www.4-h.uconn.edu

WHAT DO I BRING ON THE DAY OF THE FOOD SHOW
• Completed 4-H Food Show Menu Planner form
• Completed MyPlate form
• Completed Food Safety form
• Table settings or place setting (dish, glass, silverware, etc. These can be china or plastic ware) (Expect up to 4 judges when planning your settings and food portions.)
• Food entry, kept well insulated or chilled (to avoid spoilage)
• A recipe card or sheet with your food show entry – don’t forget your name! You can hand write this or use a computer to create your recipe card or sheet.
• A completed health form (given to adult chaperone if parent/guardian is not attending)
• Food Art Challenge items (optional)
• Costume (optional)

OTHER INFORMATION
• All participants must have an adult chaperone with them throughout the day. If the youth’s parent/guardian will not be attending the parent/guardian is responsible for providing the youth’s chaperone with a completed UConn 4-H health form. Forms are available at http://www.4-h.uconn.edu/resource/form_5_3331407421.pdf
• In the event of inclement weather, you will receive an email if you are registered. The snow date of the show is the following Sunday, March 3, 2019. Watch WFSB, FOX 61 and NBC CT for cancellations.
Food Waste

In preparation of your entry please be mindful of your food waste and look to minimize food waste by the most preferred method possible.

HOW ARE FOOD SHOW ENTRIES JUDGED?
The Danish System is used to judge all regular food entries and the Challenge Recipes. The Danish System allows for each exhibit or entry to be judged on its own individual merit. Ribbons and awards are given out for first (blue), second (red) and third place (white) awards.

All foods/contestants entered in the 4-H Food Show are judged based on the following criteria:

- Has good nutritional knowledge in relationship to balanced menu planning for self and family needs, as shown on completed menu planner and My Plate
- Demonstrates knowledge of cultural/ethnic significance of the food
- Understands preparation technique and proper storage of food items (food safety)
- Clearly articulates responses to questions and demonstrates poise
- Proper presentation
- Demonstrates proper food handling
- Flavor and texture
- Color: Attractive selection and variations
- Table setting is attractive and appropriate for the food show theme
- Table setting is suitably arranged

Each evaluation criteria is worth up to 15 points.
The Food Art Challenge

You will have 30 minutes to create (2) food art designs in response to the vegetables and mystery ingredient. The mystery ingredient will be announced at the beginning of the 30-minute contest period.

1. You are to submit three (2) food art designs plain white paper plate for judging. All contestants will be provided with the same vegetables, toothpicks, mystery ingredient, and paper plate.
2. You may bring and use as many tools as you would like including cutting board.
3. You may share equipment and tools with other contestants.
4. Contestants are limited to two food art design entry per person.

Judging criteria:
55 points for design/appearance
20 points for mechanics of design
15 points for interview
10 points for use of mystery ingredient

Sample questions you might be asked by the judges during the 4-H Challenge:

What is your favorite tool and why?
What experience do you have with food art?
Why did you use the vegetable in this way?
Where did you get the idea to……?
Please Print Neatly:
Your Name ____________________________________________________________

Your Age (on January 1, 2019) ____________________________________________

Your Home Address (include house number, street, town and zip code):
_____________________________________________________________________________________

Your Email Address _______________________________________________________

Your Parent/Guardian’s Email Address _____________________________________

Your Club Leader’s Name and Email Address (if known)
_____________________________________________________________________

Your Club Name _________________________________________________________

Home County __________________________________________________________

Name of chaperone (if parent/guardian is not attending):______________________

Type of Entry: Circle One

Individual  Group

If you are part of a group, list all the names of your group members (up to 4 people per group):

Give the name of the adult leader or parent who will be attending the Food Show with you:

Challenge Registration: I am entering the Food Art Challenge

Yes  No

If you require an accommodation to participate in this event, please contact Jen Cushman at jennifer.cushman@uconn.edu or (860) 409-9074 by February 15th.
Open 4-H Nutrition & Food Show
Choose MyPlate Template

Use the illustration of the plate on this page to show the item you have made for the food show. Print this page out and then write the names of the ingredients of your prepared food into the appropriate portions of the plate. Need help? Go to www.choosemyplate.gov/

Name: ________________________________________________________________

United States Department of Agriculture
Center for Nutrition Policy and Promotion
Menu Planner: An example for you to use

Complete this form to indicate the items you prepared for the 4-H Nutrition and Food Show. Each item should be written in the appropriate category across the top as well as along the side. For example, for lasagna with meatballs, your chart might look like this example.

<table>
<thead>
<tr>
<th>Menu Planner</th>
<th>Grains</th>
<th>Vegetables</th>
<th>Fruit</th>
<th>Dairy</th>
<th>Protein</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast</td>
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<tr>
<td>Lunch</td>
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<tr>
<td>Dinner</td>
<td>Lasagna noodles</td>
<td>Tomato sauce</td>
<td>Apple Crisp</td>
<td>Mozzarella cheese; parmesan cheese; ricotta cheese</td>
<td>Chopped meat used to make the meatballs</td>
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<tr>
<td></td>
<td>Garlic bread</td>
<td>Salad</td>
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<tr>
<td></td>
<td>Oatmeal</td>
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<tr>
<td>Snacks</td>
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</tbody>
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All members age 9 and above must complete the entire menu planner for the entire day. This is a “planner” and should indicate what you would “plan” to eat for a full day of nutritious meals and snacks.

- Group projects will have the same dinner menu

A blank chart is on the next page for you to complete and bring to the 4-H Nutrition & Food Show.
Name ________________________________

Menu for ________________________________

Circle one:  Individual project   Part of a group project

<table>
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<td>Snacks</td>
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</table>

My food for this project was ________________________________
Open 4-H Nutrition & Food Show
Food Safety Form

Please answer the following questions about your food item:

1. How did you prepare your food to ensure it was safe to eat? List all examples. (ex. avoiding cross contamination, sanitizing workspace, handling raw meat, etc.)

2. To what temperature was your hot food item cooked to ensure it was safe to eat? or what temperature must your cold food item be kept at to ensure it is safe to eat?
   
   Hot food temperature:

   Cold food temperature:

3. What precautions will you take when serving your food item to ensure that it is handled safely?

4. What foodborne illnesses are commonly found in the food that you prepared?