

DEPARTMENT 25: FOODS REVIEW

Superintendent:

Emily Oxnem 608-574-8514

Rules:

1. Exhibitors can enter no more than 6 entries.
2. Food Review exhibits are conferenced judged in-person before the fair.
3. Exhibitors may use recipes from any source.
4. Food display entries must have complete recipe(s) on a 4x6 card
5. Menu, when indicated, must be on a 4x6 card
6. Food entries should consist of one service such as 8 ounces, 1 cup, etc. unless otherwise stated.
7. Food display shall consist of food items attractively and appropriately served (garnishes optional). Additional requirements are specified for each class.
8. Exhibitors are required to setup his or her own entry and will answer questions during judging.
9. Foods will be taken home after judging is completed.
10. Judges are not expected to taste foods
11. The Danish system will be used for judging
12. Decorated items will be judged on decorations only
13. Failure to follow the above rules/requirements will be lowered one place setting

PREMIUMS: Blue \$3.00; Red \$2.75; White \$2.50; Yellow \$2.25

Foods Review Grades 3-4

- Food displays: exhibitors will provide one appropriate table setting for food display, may include centerpiece.

1. Food display for snack
2. Food display for light lunch
3. Food display for child's party
4. Project display on food safety
5. Project display using information from myplate.gov
6. Project display of food science experiment
7. Fruit or vegetable display, 3 or more different fruits or vegetables
8. Napkin folding; display of 3 different simple folded napkins
9. Simple centerpiece with table covering
10. Complete table setting for an informal gathering, no more than 4 place setting
11. Decorated sugar cookies (2)

Foods Review Grades 5-6

- Food displays: exhibitors will bring a 4x6 menu card and one appropriate place setting, may include centerpiece

1. Food display for lunch or supper (not formal)
2. Food display of hors d'oeuvres-3 different kinds
3. Food display for breakfast
4. Project display on food safety
5. Project display using information from myplate.gov
6. Project display of food science experiment
7. Project display of unit pricing comparison (3 different brands of same food product)
8. Fruit or vegetable display, 3 or more different fruits or vegetables
9. Napkin folding, display of 3 different simple folded napkins
10. Centerpiece with table covering
11. Complete table setting for an informal gathering, at least 4 place settings
12. Decorated cupcakes (2)

Foods Review-Grades 7-9

- Food displays: exhibitors will bring a 4x6 menu card, may include up to 3 prepared food items for one place setting, a single place setting for the menu, and may include centerpiece

1. Food display for dinner or party (may be formal)
2. Food display for tailgate party
3. Food display for hors d'oeuvres-3 different kinds
4. Food display for lunch using small appliance, including microwave
5. Food display for a special diet meal (diabetic, low-fat, food allergies)
6. Project display on food safety
7. Project display of food comparison of 2 same food items-one item from scratch and one commercial item
8. Project display of food experiment
9. Fruit or vegetable display, 3 or more fruits or vegetables
10. Charcuterie board, no larger than 8x10
11. Napkin folding, display of 3 different advanced folded napkins
12. Centerpiece with table covering
13. Complete table setting for an informal gathering, at least 4 place settings, menu included, but no food sample, and creative centerpiece
14. Complete table setting for a formal gathering, at least 4 place setting, menu included, but no food sample, with a creative centerpiece
15. Single layer cake decorated with at least one piping tip (on foam only)

Food Review Grades 10-older

- Food displays: exhibitor will bring a 4x6 menu card, food items for one place setting, a table set for two for the menu, include centerpiece

1. Food display for formal dinner
2. Food display for informal dinner using small appliance
3. Food display of hor d'oeuvres 4 different kinds
4. Food display for tailgate or birthday party
5. International food display for family dinner
6. Project display for food safety
7. Project display for food science experiment
8. Project display of party planning, include party theme, menu, complete recipes, food budget, etc.
9. Fruit or vegetable display, 3 or more different fruits or vegetables
10. Charcuterie board, no larger than 9x13
11. Napkin folding, display of 3 different advanced folded napkins
12. Centerpiece with table covering
13. Complete table setting for informal gathering, at least 4 place settings, menu card, but no food sample, and creative centerpiece
14. Complete table setting for formal gathering, at least 4 place settings, menu card, but no food sample, and creative centerpiece
15. Single layer cake decorated with at least one piping tip (on foam only)