District 10 Bexar County October 28th, 2023

CH

AS 4-1

ENGŁ

TEXAS A&M

TENSION

The members of Texas A&M AgriLife will provide equal opportunities in programs and activities, education, and employment to all persons regardless of race, color, sex, religion, national origin, age, disability, veteran status, genetic information, sexual orientation or gender identity and will strive to achieve full and equal employment opportunity throughout Texas A&M AgriLife.





Bexar County

FOOD CHALLENGE

October 28th, 2023

The Neighborhood Place 3014 Rivas St, San Antonio, TX 78228

Angie Gutierrez County Extension Agent Family & Community Health aogutirrez@ag.tamu.edu (210) 631-0400

Kevin Knapick County Extension Agent 4-H & Youth Development kevin.knapick@ag.tamu.edu (210) 631-0400







Food Challenge

DATE: Saturday, October 28th, 2023

LOCATION: The Neighborhood Place, 3014 Rivas St, San Antonio, TX 78228

MEMO TO:	4-H Foods Leaders and Club Managers
SUBJECT:	2023 COUNTY 4-H FOOD CHALLENGE & FOOD SHOW
WHEN:	Saturday, October 28th, 2023 - 8:45 a.m.
COST:	County Food Challenge - \$20 per team
SCHEDULE:	
8:45 a.m.	Food Challenge Contestant Sign In
9:00 a.m.	Judges Orientation - Food Challenge Contestants Orientation
9:15 a.m.	Food Challenge Contest
10:00 a.m.	Judging
11:15 a.m.	Awards*

Schools will be contacted directly to verify eligibility. Only participants will be allowed in contest area. Awards may start earlier depending on how many teams will participate.

CONTEST TYPE

Qualifying:

- 1. Counties may advance the following number of teams in each age division to district:
 - a. Juniors 2 teams
 - b. Intermediates 2 teams
 - c. Seniors 2 teams

CONTEST STRUCTURE

Team ONLY

- 1. Teams may consist of 3-4 youth in the same age division.
 - An exception to the age division is that juniors may move up to compete with an intermediate team, but intermediates or seniors may not move up or down to a different age division.

*Note: Based on how many teams compete, awards may be moved up to a later time.

Teams must arrive on time in order to compete. Arriving late is grounds in being disqualified.

CONTEST RULES

- 1. <u>Rules of Play:</u> County Food Challenge will follow the State 4-H Food Challenge Rules of Play unless otherwise stated in these rules. Click links below for PDF documents:
 - <u>2023-2024 Texas 4-H Food Challenge State Rules and Guidelines</u>
 - 2023-2024 PREPARATION Scorecard
 - 2023-2024 PRESENTATION Scorecard
 - Additional resources will be available on https://texas4-h.tamu.edu/projects/food-nutrition/ under the Contest Subheading.
- 2. **<u>Categories</u>**: There will be four food categories in each age division at the County Contest:
 - Appetizer
 - Main Dish
 - Side Dish
 - Healthy Dessert
 - Teams will be randomly assigned to a category, but assignments will not be announced until the morning of the contest.
- 3. <u>Supply Boxes:</u> Teams must provide their own supply box of equipment and other items listed on the supply list in the Food Challenge Rules & Guidelines.
 - Please review supply kit lists linked and attached below (There are 3 different kits based on age division.)
 - i. Junior Kit (DOWNLOAD)
 - ii. Intermediate Kit (DOWNLOAD)
 - iii. Senior Kit (DOWNLOAD)
 - Equipment boxes must comply to a size limitation of: 40" x 24" X 40". In addition, boxes must remain closed with all equipment inside until the contest begins. Wheels will not be included in height measurement since larger wheels are often more conducive to travel to contest locations.
 - Teams may NOT SHARE supply boxes.
- 4. <u>Contest Materials</u>: Each team will be provided with a set of printed resources. Resources will include <u>MyPlate Mini-Poster</u>, <u>Fight Bac Fight Food Borne Bacteria Brochure</u>, <u>Know Your Nutrients</u>, and <u>Food Safety Fact Sheet</u>. No other resource materials will be allowed. Teams **may not use their personal copies** of the resources during the contest. Additionally, each age division will be provided:
 - **Juniors** will receive 3-4 ingredients with assigned category, nutritional information, and coupons to receive items from the grocery store.
 - Intermediates will receive 1-2 ingredients with assigned category and coupons to receive items from the grocery store.
 - **Seniors** will receive a sheet with an assigned category, one "key" food item, and coupons to receive items from the grocery store.
- 5. NEW! District 10 4-H Food Challenge Community Service Opportunity: Each team will be invited to donate any canned goods they did not use after the contest concludes. All canned goods will be collected and delivered to a charity in need by our District 10 4-H Officer Team. Teams are also welcome to bring extra canned goods for donation.

4-H FOOD CHALLENGE SCORECARD - PREPARATION

Team Name:			Team #:	
Entry Category:	Appetizer	Main Dish	Side Dish	Healthy Dessert

Team Observation	Comments	Points	Score
Teamwork:			
Effective use of communication among team members		2	
Each team member played a key role in the preparation phase, whether cooking or preparing presentation		3	
Safety concerns and practices:			
Exhibited knowledge of how to use equipment safely (heat, utensils, sharps, etc.)		3	
Handled ingredients appropriately to avoid cross contamination		3	
Personal Hygiene (hair, nails, jewelry, etc.)		3	
Preparation:			
Practiced correct cooking procedures based upon ingredients provided		3	
Completed tasks efficiently and in a logical order		2	
Management:			
Used workspace efficiently		2	
Effective use of time		2	
Preparation table was clean at the conclusion of the preparation period		2	
Additional Comments: (based on observation)			
		Total Points (25)	

4-H FOOD CHALLENGE SCORECARD - PRESENTATION

Team Name:			Team #:	
Entry Category:	Appetizer	Main Dish	Side Dish	Healthy Dessert

Team Presentation	Comments	Points	Score
Knowledge of MyPlate and Dietary Guidelines:			
Knowledge of MyPlate		5	
Knowledge of Dietary Guidelines for Americans		5	
Nutrition Knowledge:			
Knows key nutrition in prepared dish		6	
Knowledge of nutrient functions, effects, and deficiency risks		6	
Healthy substitutions and modifications		3	
Food Preparation:			
Explained key steps in how dish was prepared		4	
Role of main ingredients in dish		2	
Safety Concerns and Practices:			
Explained food safety according to Fight BAC		8	
Serving Size Information:			
Demonstrated knowledge of serving size for prepared dish		4	
Food Appearance/Quality:			
Food is appealing and appetizing		3	
Appeared to be cooked properly		3	
Attractive and appropriate garnish		2	
Creativity:			
Used ingredients in a creative way		5	
Incorporated grocery store items into dish or garnish		3	
Effectiveness of Communication:			
Displayed effective communication skills		6	
Poise and personal appearance		4	
Questions:			
Accurately and appropriately answered questions		6	
Additional Comments:			
		Total Points (75)	

JUNIOR Supply Box List

Each team will bring an equipment box containing **only one** each of the following items, unless a different quantity is <u>noted.</u> – Equipment boxes must comply to a size limitation of: 40" x 24" X 40". Wheels will not be included in height measurement.

Bowls	Knives (4)		
 Dip Size (1) Mixing (2) Serving (1) 	Liquid measuring cup (2 cu	ıp size)	
Calculator	Measuring spoons (1 set)		
	Note cards (1 package - no) larger than 5 X 7)	
Can Opener	Paper towels (1 roll)		
Colander			
Cookie sheet	Pancake turner		
	Pencils (no limit)		
NEW! Cookie Cutters (2)	Plastic box or trash bag for	r dirty equipment**	
Cutting Boards (3)	Potato masher		
Disposable tasting spoons (no limit)			
Dry measuring cups (1 set)	Potato peeler		
	Sanitizing wipes (1 contain	ier)	
First aid kit	Serving platter or plate		
Fork	Serving utensil	** An EMPTY tub for dirty dishes may be	
Gloves		placed on top of	
Grater	Skewers (1 set)	equipment box.	
	Spatulas (2)	Pantry items you can include in your kit	
Hand sanitizer	Stirring spoon	• Salt	
Kitchen shears (1 pair)	Storage bags (1 box)	PepperOil (up to 17oz)	
Kitchen timer		1 medium Onion2 cans (up to 16 oz)	
	Tongs	vegetables and/or	
	Whisk	 fruit (team choice) NEW! CHOICE: 	
		Corn Starch (1 lbs.) OR Flour (1lbs.)	

INTERMEDIATE Supply Box List

Each team will bring an equipment box containing **only one** each of the following items, unless a different quantity is noted. – Equipment box must comply to a size limitation of: 40" x 24" X 40". Wheels will not be included in height measurement.

Bowls	Kitchen timer	
Dip Size (1)Mixing (2)	Knives (4)	
• Serving (1)	Liquid measuring cup (2 o	cup size)
Calculator	Measuring spoons (1 set)
Can Opener	Non-stick cooking spray	
Colander	Note cards (1 package - r	no larger than 5 X 7)
Cookie sheet	Paper towels (1 roll)	
NEW! Cookie Cutters (2)	Pancake turner	
Cutting Boards (3)	Pencils (no limit)	
Disposable tasting spoons (no limit)	Plastic box or trash bag f	or dirty equipment**
Dry measuring cups (1 set)	Potato masher	
Electric Skillet	Potato peeler	
Extension cord	Sanitizing wipes (1 conta	iner)
First aid kit	Serving platter or plate	** An EMPTY tub for dirty dishes may be
Food thermometer	Serving utensil	placed on top of equipment box.
Fork	Skewers (1 set)	Pantry items you can
Gloves	Spatulas (2)	<i>include in your kit</i>Salt
Grater	Stirring spoon	PepperOil (up to 17oz)
Hand sanitizer	Storage bags (1 box)	 1 jar chicken bouillon 1 medium Onion
Hot pads (up to 5)	Tongs	 2 cans (up to 16 oz) vegetables and/or fruit
Kitchen shears (1 pair)	Whisk	 (team choice) NEW! CHOICE: Corn Starch (1 lbs.) OR

Flour (1lbs.)

SENIOR SUPPLY BOX

Supply boxes are limited to the following dimensions: 40" x 24" X 40" Each team will bring an equipment box containing only one each of the following items, unless a different quantity is noted:

Bowls (up to 4 - any size) Plastic box & trash bags for dirty equipment* Calculator Pot with lid NEW *An EMPTY tub Can Opener Potato masher for dirty dishes may NEW Colander Potato peeler be placed on top of equipment box Cookie Cutters (up to 2 - team choice) Sanitizing wipes (1 container) Cutting Boards (up to 4) Serving dishes/utensils 1 plate/platter Disposable tasting spoons (no limit) 1 bowl 1 utensil Dry measuring cups (1 set) **Electric Skillet** Skewers (1 set) Extension cord (multiple outlet or strip style) Skillet with lid Teams should be certain the extension cord is Spatulas (up to 2) compatible (2-prong/3-prong) with the plugs on their electrical supplies Stirring spoon First aid kit Storage bags (1 box) Food thermometer Tongs (up to 2) Fork Toothpicks (no limit) Gloves Two single-burner hot plates or Grater One double- burner plate (electric only!) Hand sanitizer Whisk Hot pads (up to 5) Pantry Items Kitchen shears (1 pair) Salt Kitchen timer Pepper Knives (up to 6) Oil (up to 17 oz) Liquid measuring cup 1 jar chicken bouillon Manual pencil sharpener 1 medium onion Measuring spoons (1 set) 2 cans (up to 16 oz)Non-stick cooking spray vegetables and/or fruit (*team choice*) Note cards (1 package - no larger than 5 X 7) Rice* (white or brown) Paper towels (1 roll) or pasta* (up to 16 oz) (team choice) *must be uncooked/dried Pancake turner (up to 2) Cornstarch (up to 1 lb) Pencils (no limit) or Flour (up to 1 lb) (*team choice*)

"Yes, I'll Be There" Entry Form

I plan to enter the Food Challenge

ENTRY FORM DUE to our office by Friday, October 20th, 2023 by 5:00 p.m.

Make check payable to "Bexar 4-H Council." No Late entries will be accepted

County Food Challenge – Saturday, October 28th, 2023 The Neighborhood Place 3014 Rivas St, San Antonio, TX 78228

County Food Challenge: \$20 per team

Club Name:_____

Team Name:_____

Team Coach:_____

Coach Phone Number:_____

Coach Email Address:_____

Circle Age Division: (as of September 1st, 2023)

Junior (Grades 3-5) Intermediate (Grades 6-8) Senior (Grades 9-12)

Please double-check that you circle the correct age division.

Who is on your team?

1			
2			
3			
4			