



DEPARTMENT 61 - YOUTH CULINARY ARTS:

FOOD PREPARATION

Superintendents: Linda Dewey, (810) 982-3841;

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Premiums: A=\$2; B=\$1.25; C=No Premiums

Judging: Monday, 1:00 to 2:30 p.m.

Location: Still Exhibit Barn

Objective: Gain knowledge about basic principles of preparing food.

Fair Exhibit Requirements

1. Exhibitor must accompany exhibit and be interviewed.
2. All exhibits will be destroyed at the Fairgrounds.
3. More than one entry may be made, but only one entry per class.
4. All food exhibits must be brought in covered or wrapped.
5. Any exhibit which requires refrigeration; or, cream, custard or lemon fillings will not be permitted.
6. All recipes must be from scratch - no mixes - including pie fillings.
7. All exhibits should have a copy of the recipe. **Nutritional** value of the recipe is suggested and will be required for ages 12 and up.
8. All entries exhibited on plates must be on 6" paper plates and covered PLUS one individually wrapped for the judge.
9. One line will be formed, and exhibitors will be judged on a first come, first serve basis. They will follow the directions of the line clerk as to when to approach the next available judge.
10. The panel of judges will interview exhibitors as they come, not per class.
11. Exhibitors will bring all baked goods, and be interviewed for all items by the same judge.
12. Interviews will take place any time from 1 p.m. until 2:30 p.m. No exhibitors will be allowed in line after 2:30 pm.
13. Exhibitors may go to the Still Exhibit Barn to seek the results of their projects (after 5 p.m.) or sooner if judging is completed.
14. Exhibits of whole cakes, bread and pies will have a piece taken for display, unless Grand, Reserve or Best of Class awarded, then the whole cake, bread or pie will be displayed.
15. Exhibitor should have exhibitor tag filled out with project.

SECTION 10 – COOKIES

Class 01 - Dropped and Shaped Cookies, Ages 8 - 11

Class 02 - Dropped and Shaped Cookies, Ages 12 - 13

Class 03 - Dropped and Shaped Cookies, Ages 14 & Over

*Exhibit 3 in each class.

Class 04 - Bar Cookies - Ages 8 -11

Class 05 - Bar Cookies - Ages 12 -13

Class 06 - Bar Cookies - Ages 14 & Over

*Exhibit 3 in each class

SECTION 11 – CAKES

Class 08 - Three cake squares, unfrosted.*

Class 09 - Three plain unfrosted cupcakes.*(cupcake papers allowed)

Class 10 - Three frosted cupcakes.*(cupcake papers allowed)

Class 11 - Cakes

SECTION 12 - BREADS

Class 13 - Quick Bread - 1 large loaf (not small ones) or 3 muffins.*

Class 14 - Entire loaf of Bread (do not use bread machines)

Class 15 - Three Yeast Rolls.

Class 16 - Coffee Cake (bring whole cake)

Class 17 - Sweet Rolls or Donuts - Exhibit 3

Class 18 - Foreign pastries.

SECTION 13 – PIES

Class 20 - Fruit Pies (bring whole pie)

Class 21 - Fruit Tarts (3 small tarts)*Exhibit 3 plus one individually wrapped for the judge.

SECTION 14 - INTERNATIONAL FOODS

Exhibit report or display containing: Copy of recipe, nutritional value. Why is it typical for the country? Where did the recipe come from (heritage)? What seasonings, spices, ways of cooking? Picture of finished product in a display or booklet. State name of food, country, or ethnic group it represents.

Class 23 - 8-12 yrs. of age

Class 24 - 13 yrs. & older

SECTION 15 - EDUCATIONAL EXHIBITS

Class 26 - Ages 8-12 yrs. old

Class 27 - Ages 13 yrs. & older.