

2025-27 | RULES & GUIDELINES

FOOD TRUCK

F A V O R I T E S



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EXTENSION



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2025-2027

Texas 4-H Food Show Guide

Food Truck Favorites ... Get ready to fire up your creativity and cooking skills for the **Texas 4-H Round-up Food Show**, featuring the exciting theme “**Food Truck Favorites!**” From gourmet tacos to sizzling stir-fries and mouthwatering health inspired desserts, food trucks bring bold flavors and innovative dishes to the streets—now it’s your turn to bring that energy to the kitchen!

Participants will showcase their culinary talents by preparing dishes inspired by popular food truck fare. Whether it’s a globally inspired street food dish, a classic American favorite with a twist, or a fusion creation all your own, this competition challenges 4-H members to explore diverse flavors, unique ingredients, and creative presentation.

This event is a fantastic opportunity to learn more about **meal planning, nutrition, budgeting, and the science behind food preparation**—all while having fun and competing alongside fellow 4-H members. So, grab your aprons and get ready to cook up some delicious street-style eats that would make any food truck proud!

Let’s hit the road and serve up some Food Truck Favorites!

<https://texas4-h.tamu.edu/projects/food-nutrition/>

The goal of the Texas 4-H Food Show is to provide an opportunity for 4-H contestants to highlight their culinary skills while also improving their presentation and interview skills. More than 120,000 youth participate in the 4-H Food & Nutrition Project where they learn to prepare nutritious and safe meals and adopt behaviors that can help reduce their risk for chronic disease.

OBJECTIVES

- Develop healthy eating habits to reduce the risk of chronic disease.
- Develop food preparation, safety, and nutrition skills.
- Provide leadership and public speaking opportunities.
- Provide opportunities for participants to connect MyPlate and Dietary Guidelines to their daily lives.
- Learn about nutrients and the health benefits they provide to your body.

NEW

This symbol denotes a new or modified rule for 2025-2027. Read closely!

CONTEST FORMAT

The Texas 4-H Food Show will consist of the following components which are explained throughout this guide:

1. Knowledge Showcase
2. Food Show Dish Preparation
3. Food Show Dish Presentation/Interview
4. Skills Showcase

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TEXAS 4-H STATE FOOD SHOW PARTICIPANT RULES

1. **Special Note.** *The rules in this guide are for the Texas 4-H Food Show STATE competition held in conjunction with Texas 4-H Roundup. Please refer to county and district guidelines for information on those contests.*
2. **Participation.** Participants must be 4-H members currently enrolled in a Texas 4-H Youth Development county program and actively participating in the Food and Nutrition project.
3. **Age.** Age divisions are determined by a participant's age/grade as of August 31 of the current 4-H year. See the Texas 4-H Rules and Guidelines for specific age requirements.

Senior Division: Grades 9-12

4. **Alternates.** An alternate cannot participate in the State Food Show unless approved by the District 4-H Specialist and contest superintendent is notified prior to Roundup registration closing. It is imperative that the contest superintendent be notified as soon as possible to make program and other changes.
5. **Theme.** This year's 4-H Food Show theme is **Food Truck Favorites ...** Get ready to fire up your creativity and cooking skills for the Texas 4-H Roundup Food Show, featuring the exciting theme "**Food Truck Favorites!**" From gourmet tacos to sizzling stir-fries and mouthwatering health inspired desserts, food trucks bring bold flavors and innovative dishes to the streets—now it's your turn to bring that energy to the kitchen!

Participants will showcase their culinary talents by preparing dishes inspired by popular food truck fare. Whether it's a globally inspired street food dish, a classic American favorite with a twist, or a fusion creation all your own, this competition challenges 4-H members to explore diverse flavors, unique ingredients, and creative presentation.

The theme for the Texas 4-H Food Show will remain the same for two years. This gives counties an opportunity to provide education, workshops, etc. which targets the theme. The same recipe **cannot** be entered more than once to the State Food Show.

6. **Food Show Components.** Each food show participant will complete/compete in each of the following components. A brief description and/or rules are shown for each.
 1. **KNOWLEDGE SHOWCASE:** Food show contestants will test their knowledge on food preparation, food safety, kitchen safety, and general nutrition knowledge in the quiz section of the food show. Contestants will be given a 10-question quiz which will contain multiple choice and true/false questions. No study materials will be provided; however, contestants should refer to the resource provided in the official Texas 4H Food Show guide.
 2. **FOOD SHOW PREPARATION JUDGING:** Contestants will be judged while preparing their dish in the kitchen area and **MUST PREPARE ALL INGREDIENTS ON SITE.** Contestants should bring  all ingredients in their original purchased or picked form (boxed, canned, on stalks, with stems, etc.) Ingredients **SHOULD NOT BE PREPARED AHEAD OF TIME** - this includes any pre-measuring, pre-slicing, pre-chopping, pre-cooking etc. The preparation judging process will focus on food safety, equipment safety, proper cooking techniques, and sanitation around cooking area during and after preparation. Judges will ask questions, if necessary, during the process; therefore, contestants should be prepared to multi-task.

3. FOOD SHOW DISH PRESENTATION/INTERVIEW: Food show contestants will prepare a dish on-site at the state contest as traditionally has been done. Dishes prepared should utilize only ONE recipe and not multiple to create versions or options of the recipe. (Example: an appetizer recipe should only feature one version and not multiple) Contestants should ensure they are choosing healthy recipes that follow guidance in the Recipes for Good Health resource located at <https://texas4-h.tamu.edu/projects/food-nutrition/>. The selection and knowledge of the dish should highlight that the contestant has learned valuable skills and knowledge related to healthy eating and chronic disease prevention.

NEW

Dish Categories. Texas 4-H Food Show dish categories are:
Appetizer, Main Dish, Side Dish, and Healthy Dessert

- **Appetizer** – Traditionally an appetizer is a small dish or food that is eaten prior to the main course. When selecting recipes for this category, contestants should consider foods that are lower in fat, sodium, and calories so as to not ruin one's appetite.
- **Main Dish** – The main dish is usually the heaviest, heartiest, and most substantial dish in a meal. In a meal consisting of several courses, the main dish is served during the main course and is the featured dish of the meal. The key ingredient is usually meat or another protein food, but they may contain other foods.
- **Side Dishes** – Side dishes are foods that are usually served along with a main dish or as accompaniments to the main course. Suggested dishes may include salads, cooked vegetables, cooked fruit, pasta or rice dishes, and/or combination vegetable dishes.
- **Healthy Desserts** – Healthy can still mean delicious when it comes to desserts. Dishes in this category should be served at the end of the meal or for special occasions. Contestants should modify traditional recipes with healthy substitutions and consider MyPlate and Dietary Guidelines when selecting recipes for this category.

4. SKILL SHOWCASE: Food show contestants will showcase a skill learned in the food and nutrition project area when they bring their dish to be judged. Youth will demonstrate their knowledge of a skill assigned by judges. All materials to demonstrate this skill will be provided and judges will score the skill based on correct procedures, safety, and other pertinent information related to the skill assigned. The skill will be assigned during designated judging time for each contestant and not prior. The skill demonstration will include a time limit which will be announced during participant orientation.

5. JUDGING TIME LIMITS: These time limits will be followed during the judging process

- 5 min presentation with introduction
- 3 min Q&A
- 1 min serve
- 2 min skill showcase
- 4 min judges' comments

TEXAS 4-H FOOD SHOW PREPARATION, PRESENTATION AND JUDGING GUIDELINES

The Texas 4-H Food Show is scheduled during Texas 4-H Roundup week in College Station. A complete schedule, including kitchen preparation time, interview schedule, and awards ceremony will be distributed to Texas 4-H Roundup Food Show qualifiers during the web-based information session and/or via email prior to the state contest. Schedules may be adjusted by food show committee at any time if necessary.

State 4-H Food Show Paperwork. Contestants qualifying for the State 4-H Food Show must complete and submit the Texas 4-H Food Show Contest Information Form included in this packet and available online at: <https://texas4-h.tamu.edu/projects/food-nutrition>

NEW

Contestants are **REQUIRED** to use the State 4-H Food Show paperwork forms. No photos or copies of recipes will be accepted.

State 4-H Food Show recipe submission will be processed **ONLINE**. Participants will upload their food show recipe at the same time they register through 4HOnline for the State 4-H Roundup. Failure to upload the recipe at time of registration may result in disqualification.

The only required paperwork is Food Show Recipe. Recipes should be typed in the standard recipe format using the Recipe Submission Checklist as a guide. By submitting the recipe, the contestant releases the recipe for use by Texas 4-H Youth Development and Texas A&M AgriLife Extension.

PART ONE: KNOWLEDGE SHOWCASE: Youth will need to employ their decision making and knowledge related to food purchasing, preparation, nutrition, and food safety to answer questions on a quiz. There will be a designated time for contestants to take this quiz. No study materials will be provided; however, contestants should refer to the resource provided in the official Texas 4-H Food Show Guide.

PART TWO: FOOD SHOW PREPARATION JUDGING: Contestants will be judged while preparing their dish in the kitchen area and **MUST PREPARE ALL ingredients on site.** Contestants should bring all ingredients in their original purchased or picked form (boxed, canned, on stalks, with stems, etc.)

NEW

Ingredients **SHOULD NOT BE PREPARED AHEAD OF TIME**-this includes any pre-measuring, pre-slicing, pre-chopping, pre-cooking etc. The preparation judging process will focus on food safety, equipment safety, proper cooking techniques, and sanitation around cooking area during and after preparation. Judges will ask questions, if necessary, during the process; therefore, contestants should be prepared to multi-task.

No copyrighted recipes should be used.

NEW

PART THREE: FOOD SHOW DISH PRESENTATION/INTERVIEW. State food show contestants **must** enter the same recipe entry that they qualified with at the District level. The same recipe **cannot** be entered more than once to the State Food Show. Recipes should be written in the standard recipe format using the included Recipe Submission Checklist as a guide. Nutritional analysis for recipe is not required and will not be judged.

All four food categories may use ovens during food preparation. However, oven time is limited to 60 minutes in all categories.

No alcohol or ingredients containing alcohol may be used. Extract flavorings are acceptable.

When choosing a recipe, please keep in mind what ingredients will be available or in season for all levels of competition: county, district and state. Additionally, please remember that the goal of the food and nutrition project is to learn healthy eating skills and healthy recipe selection.

Contestants will be interviewed following completion of their assigned food preparation facility time.

The Kitchen Supervisor will inform each contestant when and where to take his/her dish to be judged. The judging order will be assigned by the food show committee and provided to participants prior to the state contest. Interview times may be adjusted on day of contest to accommodate schedule. Contestants must adhere to most recent schedule set by food show committee. Contestants should be prepared to interview earlier than their scheduled time if asked to do so.

1. Introduction/Presentation

Each contestant will start with a maximum five-minute presentation to introduce themselves and their dish. To earn maximum points, participants must use the **5 minute presentation** to describe their inspiration in choosing your recipe, how recipe relates to the current food show theme, and the following areas of the scorecard: Knowledge of MyPlate, Nutrition Knowledge, Food Preparation, and Food Safety Concerns.

2. Question and Answer

Judges will have the opportunity for a **three-minute interview** asking questions applicable to the attached scorecard. It includes but is not limited to basic nutrition, food safety, food preparation, chronic disease prevention, age related nutrition, or other areas of health, as well as project experiences. Judges may ask additional questions related to general food and health, food systems, food safety, or food/health issues.

3. Serving

At the end of the question and answer period, contestants will have **one-minute to serve** the judges a portion of their dish. This allows judges to visually evaluate the dish prepared. Contestants should practice proper food handling techniques when presenting food to the judges. Judges will not taste the food.

The food should be presented in a serving dish with a serving utensil provided by the contestant. In addition, a napkin to lay serving utensil on is allowed. The dish should be presented to the judges as if it were about to be placed on a table for a family dinner. In some instances, it is not necessary to present to the judges the entire recipe. For example, if a recipe makes two loaves of bread, only one loaf needs to be presented for judging. Contestants should serve judges what they deem is an appropriate serving size for evaluation purposes. Paper goods for these servings will be provided by the food show committee. Contestants will serve one serving to the judging panel, not a serving to each individual judge.

If needed to safely transport the dish, contestants should bring serving trays. Serving trays will not be provided. Fancy or elaborate placemats, linens, centerpieces, candles, etc., are not to be included with the dish as it is presented for judging interviews. Contestants should use only serving dishes and utensils appropriate and necessary to present and serve the dish to be judged. ***As stated earlier in the guidelines, only edible garnishes are allowed with the food show entry.*** Agents and leaders are encouraged to use discretion regarding this matter when counseling 4-H participants, members or contestants for the state show.

At the end of the 4-H Food Show, rankings, judges' comments and other correspondence will be forwarded to the participant's County Extension Office. Please allow up to three weeks for processing.

Food Preparation and Facilities. ONLY THE CONTESTANT is allowed in the preparation room. All others must remain in the designated waiting areas. Contestants can only be assisted with transporting boxes from parking lots to the preparation door. If parents, coaches, or County Extension Agents enter the preparation room, contestants may have points deducted from their scores.

Contestants must check-in and check-out upon entry and exit of the preparation room.

Contestants must prepare their own dishes. Foods that are not part of the contestant's entry cannot be prepared in the Preparation Centers.

Contestants MUST PREP ALL ingredients on site as preparation is now being judged.

NEW

Dishes prepared should utilize only ONE recipe and not multiple to create versions or options of the recipe. (Example: an appetizer recipe should only feature one version and not multiple).

Kitchen Time Limits. Contestants will be assigned specific preparation facility times and preparation time limits based on number of entries and recipes. Depending on the number of entries and recipes, contestants may be limited to 2 hours in the facility; this time limit will include final cooking and/or baking of their dish. Oven time is limited to 60 minutes. A contestant schedule for usage and time limits of food preparation facility will be provided prior the Texas 4-H Roundup. Contestants will not be permitted in the preparation areas before or after their specified times. These time limits must be adhered to or contestant risks disqualification. Contestants should keep this in mind when selecting recipes.

Contestants will be required to share a limited number of work surfaces, sinks, stoves and refrigerators.

Contestants should practice working in small spaces prior to the food show. Should an unforeseen mishap occur, a student can remake their recipe within their allotted time and workspace only if the Kitchen Supervisor grants permission to do so.

Equipment. Only electric ranges, refrigerators, electric ovens, food freezers, microwaves, and worktables are available for contestants to use in preparing their recipes. Special equipment or appliances must be provided by the contestant. Equipment with open flames is not allowed.

Ovens in preparation area will be preset and labeled with cooking temperatures. Temperatures in preset ovens CANNOT be changed by contestants. Should electric ranges/ovens not be available, counter top convection ovens and hot plates will be provided and available for use. Contestants will be notified prior to the state contest regarding the type of equipment which will be available.

Contestants must provide cutlery, cutting boards, cleaning supplies, dish towels, paper towels, potholders, timers, ingredients for recipe and any appliances not listed above.

Contestants who will be using an oven in the preparation of their dish are encouraged to bring an oven thermometer for use in the food preparation facility ovens. Oven temperatures vary widely, so it is a good idea for contestants to use a thermometer at home when preparing their recipes to determine the temperature that is most appropriate.

Safety. Contestants should wear clothing consistent with professional and safe food handling practices. Closed toe shoes must be worn in food preparation area.

Contestants may change their clothes prior to their scheduled interview if they choose; however, they will need to include this time in their assigned time limit.

Garnishes. Only edible garnishes are allowed. Participants will be asked to remove any other material besides a serving utensil, napkin, and edible garnish from the serving tray.

Electronic Devices. No electronic devices or jewelry (except for medically required) is allowed in contest unless noted by superintendent during orientation. This includes cell phones, smart watches, or other communication devices. Contestants may bring in an electronic kitchen timer for time management purposes.

Preparation Judging. Contestants will be judged while preparing their dish in the kitchen area and **MUST PREPARE ALL** ingredients on site. This judging process will focus on food safety, equipment safety, proper cooking techniques, and sanitation around cooking area during and after preparation. Judges will ask questions, if necessary, during the process; therefore, contestants should be prepared to multi-task.

Presentation Judging. Contestants will be interviewed following completion of their assigned food preparation facility time. The Kitchen Supervisor will inform each contestant when and where to take his/her dish to be judged. The judging order will be assigned by the food show committee and provided to participants prior to the state contest. Interview times may be adjusted on day of contest to accommodate schedule. Contestants must adhere to most recent schedule set by food show committee. Contestants should be prepared to interview earlier than their scheduled time if asked to do so.

Question and Answer. Judges will have the opportunity for a three-minute interview asking questions applicable to the attached scorecard. It includes but is not limited to basic nutrition, food safety, food preparation, chronic disease prevention, age related nutrition, or other areas of health, as well as project experiences. Judges may ask additional questions related to general food and health, food systems, food safety, or food/health issues.

Serving. At the end of the question and answer period, contestants will have one-minute to serve the judges a portion of their dish. This allows judges to visually evaluate the dish prepared. Contestants should practice proper food handling techniques when presenting food to the judges. Judges may not taste the food. Contestants will serve one serving to the judging panel, not a serving to each individual judge.

Dish. The food should be presented in a serving dish with a serving utensil provided by the contestant. In addition, a napkin to lay serving utensil on is allowed. The dish should be presented to the judges as if it was about to be placed on a table for a family dinner. In some instances, it is not necessary to present to the judges the entire recipe. Contestants should serve judges what they deem is an appropriate serving size for evaluation purposes. Paper goods for these servings will be provided by the food show committee.

If needed to safely transport the dish to the judging area, contestants should bring serving trays. Serving trays will not be provided.

Fancy or elaborate placemats, linens, centerpieces, candles, etc., are not to be included with the dish as it is presented for judging interviews. Contestants should use only serving dishes and utensils appropriate and necessary to present and serve the dish to be judged. As stated earlier in the guidelines, only edible garnishes are allowed with the food show entry. Agents and leaders are encouraged to use discretion regarding this matter when counseling 4-H participants, members or contestants for the state show.

Scorecards. Scorecards will be returned via email to the County email box approximately three weeks after the Texas 4-H Food Show. Total scores will be tallied from Presentation & Preparation scorecards as well as the quiz for a total of 125 possible points.

PART FOUR: SKILL SHOWCASE: Youth will be judged on an assigned kitchen/cooking type skill. Youth will complete this skill while at the judging table. All materials needed to demonstrate the skill will be provided for the contestant. No other materials may be used other than those provided. The interview judges will score their skill based on correct procedures, safety, and other pertinent information related to the skill assigned. The skill demonstration will include a time limit which will be announced during participant orientation.

Examples of skills to be assigned include, but are not limited to:

EXAMPLES	
Skill	Purpose
Dry and wet measure equivalents	Demonstrate how to properly measure various dry/wet ingredients and/or equivalencies.
Garnish	Liven up a plate with edible products to add color and flavor.
Themed food	Create something from fruits and vegetables that illustrates the theme such as ants on a log for a nature theme.
Table/flatware setting	Demonstrate appropriate table setting.
Knives	Select a knife based upon food to be cut. Demonstrate how to dice, mince, chop a vegetable.
Cross contamination prevention	Explain food safety, cutting boards, knives, gloves, handwashing when using either raw or fresh foods.
Small appliance demonstration or kitchen gadget demonstration.	Demonstrate how to use a small kitchen appliance or gadget properly and safely.
Meal Planning	Plan a meal using MyPlate and/or grocery store ad.
Product selection/identification.	Demonstrate how to properly select a food product based on quality, variety, or type.

Judging Time Limits: These time limits will be followed during the judging process

- 5 min presentation with introduction
- 3 min Q&A
- 1 min serve
- 2 min skill showcase
- 4 min judges' comments

STATE 4-H FOOD SHOW RECIPE SUBMISSION CHECKLIST

Recipes for Texas 4-H Food Show should adhere to the guidelines below. Please use this checklist to ensure recipes are correctly written.

	YES	NO
DOES YOUR RECIPE HAVE ALL OF THESE PARTS?		
Name of recipe	_____	_____
Complete list of ingredients	_____	_____
Size cans, number of packages, cans, etc. given *EX: 10 oz box chopped frozen spinach NOT Spinach, box of spinach or frozen spinach	_____	_____
Description for combining all ingredients	_____	_____
LIST OF INGREDIENTS		
Ingredients are listed in order in which they are used in directions	_____	_____
Ingredients listed as they are measured. *EX: ¼ cup chopped onion, not ¼ cup onion chopped. *EX: 1 green pepper, chopped, not 1 chopped green pepper	_____	_____
Measurements given in common fractions *Ex: 1/4 cup, 2 tablespoons, 1 teaspoon	_____	_____
All measurements are spelled out, not abbreviated. *Ex: cup, teaspoon, tablespoon, size can, etc. *Ex: 4-ounce can	_____	_____
No brand names are used.	_____	_____
Complete description of ingredients is included *EX: low-fat; packed in syrup; reduced fat; etc.	_____	_____
DIRECTIONS		
Clear instructions used for every step of combining and cooking the ingredients	_____	_____
Short, clear sentences used	_____	_____
Correct wording used to describe combining and cooking processes	_____	_____
Size and type of pan stated	_____	_____
Oven temperature and cooking times given	_____	_____
Number of servings or how much the recipe would make included	_____	_____
Total Cost of Ingredients	_____	_____

STATE 4-H FOOD SHOW RECIPE EXAMPLE

RECIPE EXAMPLE

4-H Shamrock Salad

6-ounce package lime gelatin	(not just 1 package lime gelatin)
2 cups boiling water	
1 cup lemon-lime soda	
8-ounce package cream cheese, softened	(not just 1 package/what kind) Low fat, Fat free, etc.)
½ teaspoon vanilla	
½ teaspoon lime juice	
6-ounce can mandarin oranges, drained	(always include size)
8-ounce can pineapple tidbits, drained	
2 cups green grapes, halved, seeded	(not just grapes also color/kind) Red, concord, green)
2 cups chopped celery	(not 2 cups celery chopped – you must chop the celery to measure it, so chopped must be written first)
½ cup chopped pecans	(are you measuring the pecans before or after chopping? The way it is written here indicates chopping first)
8-ounce carton frozen low-fat whipped Topping, thawed	
3-ounce package lime gelatin	(indicate low-fat, fat-free, etc.)
1 ½ cups boiling water	

Dissolve the 6-ounce package lime gelatin in 2 cups boiling water. Stir in 1 cup lemon-lime soda. Combine this with cream cheese, vanilla, and lime juice in blender, and process until smooth. Pour blended mixture into bowl. Stir in all fruit, celery and pecans. Fold in three-fourths carton whipped topping. Pour into 13x9x2 inch pan. (Note size of pan is listed) Chill until firm; then cut whole pan into 8 equal sized portions.

In order to make the 4-H Shamrock gelatin jigglers, dissolve the 3-ounce package lime gelatin in 1 ½ cups boiling water. Pour into shallow pan, 24x16x1 inches. Chill until set. Cookie cut the jiggle gelatin into 4-H Shamrock shapes. Serve salad squares on lettuce-lined plate. Top with 4-H Shamrocks. Garnish with remaining whipped topping. Chill until serving time. May add other garnishes to serving try for color variety. Yield 8 ½ cup servings. (Note number of servings is listed.)



CONTESTANT NAME:								
CATEGORY <i>Please check one</i>	☐		☐	Main Dish	☐	Side Dishes	☐	Healthy Desserts
COUNTY								
DISTRICT								

Name of Recipe:			
Prep Time:	Cook Time:	Oven Temperature:	Cost:

By submitting the recipe, the contestant releases the recipe for use by Texas 4-H Youth Development and Texas A&M AgriLife Extension.

Texas 4-H Food Show | Preparation Scorecard

Contestant Name: _____ District: _____ County: _____

Entry Category: ___ Appetizer ___ Main Dish ___ Side Dish ___ Healthy Dessert

Observation	Comments	Points	Score
Knowledge Showcase			
Exhibited knowledge of recipe and ingredients		(10)	
Safety Concerns & Practices			
Exhibited knowledge of how to use equipment safely (heat, utensils, sharps, etc.)		(5)	
Handled ingredients appropriately to avoid cross contamination		(5)	
Personal Hygiene (hair, nails, jewelry, etc.)		(5)	
Preparation			
Practiced correct cooking procedures based upon ingredients provided		(2)	
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: <i>(based on observation)</i>		Total Points	Possible (35)

Texas 4-H Food Show | Presentation Scorecard

Contestant Name: _____ District: _____ County: _____

Entry Category: ___ Appetizer ___ Main Dish ___ Side Dish ___ Healthy Dessert

	Comments	Points	Score
I. PRESENTATION			
Theme: How does the theme fit with the dish?		(5)	
Knowledge of MyPlate: - Food group(s) represented in dish. - Serving amount needed from each group daily for age. - How did MyPlate guide choice of dish? - How does this dish reflect MyPlate?		(10)	
Nutrition Knowledge: Key nutrients of dish and function of those nutrients		(10)	
Food Preparation: - Preparation key principles and function of key ingredients - Healthy substitutions		(10)	
Food Safety Concerns & Practices: - Knows food safety concerns in preparation and storage of dish - Follows FightBAC principles		(10)	
II. INTERVIEW <i>(category specific)</i>			
Judge's Questions		(15)	
4-H Food & Nutrition Project Activities		(10)	
III. FOOD PRESENTATION/QUALITY			
- Appearance of food (texture, uniformity) - Garnishing		(5)	
IV. EFFECTIVENESS OF COMMUNICATION			
Voice, poise, personal appearance		(5)	
V. SKILL SHOWCASE SCORE			
Proper demonstration of assigned skill.		(10)	
Additional Comments:		Total Points	Possible (90)

Texas 4-H Food Show Resources

Participants are encouraged to use the following resources as a foundation to learning nutrition, food safety, and food preparation knowledge. Participants should not solely rely on these resources but seek other credible resources to expand their knowledge and expertise.

NUTRITION RESOURCES

Functions of Ingredients Fact Sheet

https://texas4-h.tamu.edu/wp-content/uploads/food_nutrition_fact_sheet_functions_of_ingredients.pdf

FightBac

https://texas4-h.tamu.edu/wp-content/uploads/food_nutrition_food_challenge_fight_back_brochure.pdf

Food Safety Fact Sheet

https://texas4-h.tamu.edu/wp-content/uploads/food_kitchen_safety_fact_sheet.pdf

Know Your Nutrients

https://texas4-h.tamu.edu/wp-content/uploads/Know-Your-Nutrients_FINAL.pdf

MyPlate Mini Poster

<https://texas4-h.tamu.edu/wp-content/uploads/MyPlate-Mini-Poster.pdf>

Quick Ingredient Substitutions

https://texas4-h.tamu.edu/wp-content/uploads/project_food_nutrition_quick_ingredient_subs-1.pdf

THEME RESOURCES

Texas Department of State Health Services

Mobile Food Units: How to Mobilize Your Food Operation Under DSHS

<https://www.dshs.texas.gov/sites/default/files/foodestablishments/pdf/GuidanceDocs/23-15129-Guidelines-for-MFU--w-Citations-04152019.pdf>

REVISED

August 2025

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, genetic information, veteran status, sexual orientation or gender identity and will strive to achieve full and equal employment opportunity throughout Texas A&M AgriLife.