



Travis County Food Challenge

Date of event: October 27, 2016

AGE DIVISIONS:

There will be three age divisions. Divisions for all county contests are determined by the age as of August 31, 2016. The age divisions are as follows:

- Juniors – 3rd Grade (and 8 years old) – 5th Grade
- Intermediates – 6th – 8th Grade
- Seniors – 9th- 12th Grade (has not passed their 18th birthday as of August 31, 2016)

REGISTRATION:

Each team will register on the Travis County 4-H website at www.travis4h.com/registrations.

Registration for county contest will be open on the Travis County 4-H website until October 21, 2016.

* There will be a fee of \$10.00 per team, payable the evening of the contest. You may use a check payable to “Travis 4-H” or exact cash.

LOCATION:

Texas AgriLife Extension Office at 1600-B Smith Rd., Austin, TX 78721

Orientation for participants and judges: 5:30 PM

Contest begins promptly at 6:00 PM

ADVANCING TO DISTRICT:

Two (2) teams per age division can advance to the District 10 contest.

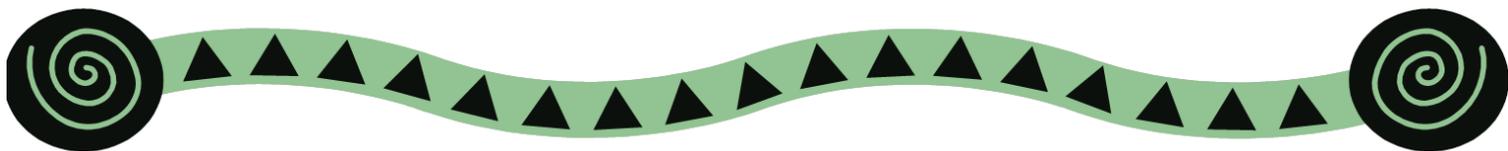
CONTEST RULES AND GUIDELINES

Teams will need to review the Texas 4-H Food Challenge Manual (texas4-h.tamu.edu/projects/food-nutrition) for all of the contest rules and guidelines.



Please make sure that teams understand the following details for the County Contest:

- Teams must provide their own supply box of equipment and other items listed on the supply list in the Food Challenge Manual.
 - Please review supply lists attached. There are now 3 different ones based on age division. This was done to cut back on the electricity usage at the facility as well as help new teams get started.
- **Teams may NOT SHARE supply boxes**
- Teams will be provided the following items at the contest:
 - Food ingredients
 - The recipe ingredient list with nutrition information, the food category and a clue about their recipe
 - Copy of the Food Challenge Worksheet
 - Notebook with the printed resources (reference Food Challenge Manual)
 - Grocery store receipts



JUNIOR Supply Box List

Each team will bring an equipment box containing **only one** each of the following items, unless a different quantity is noted:

Beverage glass

Bowls

- Dip Size (1)
- Mixing (2)
- Serving (1)

Calculator

Can Opener

Cookie sheet

Colander

Cutting Boards (2)

Disposable tasting spoons (no limit)

Dry measuring cups (1 set)

First aid kit

Fork

Gloves

Grater

Hand sanitizer

Kitchen shears (1 pair)

Kitchen timer

Knives (2)

Liquid measuring cup

Measuring spoons (1 set)

Note cards (1 package - no larger than 5 X 7)

Paper towels (1 roll)

Pencils (no limit)

Plastic box or trash bag for dirty equipment

Potato masher

Potato peeler

Sanitizing wipes (1 container)

Serving platter

Serving utensil

Skewers (1 set)

Spatula

Stirring spoon

Storage bags (1 box)

Tongs

Whisk

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:

Beverage glass

Bowls

- Dip Size (1)
- Mixing (2)
- Serving (1)

Calculator

Can Opener

Cookie sheet

Colander

Cutting Boards (2)

Disposable tasting spoons (no limit)

Dry measuring cups (1 set)

Electric Skillet

Extension cord

(Teams should be certain the extension cord is compatible (2-prong/3-prong) with the plugs on their electrical supplies)

First aid kit

Food thermometer

Fork

Gloves

Grater

Hand sanitizer

Hot pads (up to 5)

Kitchen shears (1 pair)

Kitchen timer

Knives (2)

Liquid measuring cup

Measuring spoons (1 set)

Non-stick cooking spray

Note cards (1 package - no larger than 5 X 7)

Paper towels (1 roll)

Pancake turner

Pencils (no limit)

Plastic box or trash bag for dirty equipment

Potato masher

Potato peeler

Sanitizing wipes (1 container)

Serving platter

Serving utensil

Skewers (1 set)

Spatula

Stirring spoon

Storage bags (1 box)

Tongs

Whisk

SENIOR Supply Box List

Each team will bring an equipment box containing **only one** each of the following items, unless a different quantity is noted:

Beverage glass	Liquid measuring cup
Bowls <ul style="list-style-type: none">• Dip Size (1)• Mixing (2)• Serving (1)	Measuring spoons (1 set)
Calculator	Non-stick cooking spray
Can Opener	Note cards (1 package - no larger than 5 X 7)
Cookie sheet	Paper towels (1 roll)
Colander	Pancake turner
Cutting Boards (2)	Pencils (no limit)
Disposable tasting spoons (no limit)	Plastic box or trash bag for dirty equipment
Dry measuring cups (1 set)	Pot with lid
Electric Skillet	Potato masher
Extension cord (<i>Teams should be certain the extension cord is compatible (2-prong/3-prong) with the plugs on their electrical supplies</i>)	Potato peeler
First aid kit	Sanitizing wipes (1 container)
Food thermometer	Serving platter
Fork	Serving utensil
Gloves	Skewers (1 set)
Grater	Skillet with lid
Hand sanitizer	Spatula
Hot pads (up to 5)	Stirring spoon
Kitchen shears (1 pair)	Storage bags (1 box)
Kitchen timer	Tongs
Knives (2)	Two single-burner hot plates OR one double-burner plate (electric only!)
	Whisk