

2024 WOOD COUNTY FOODS REVUE & DESSERT REVUE

Tuesday, July 9, 2024, at 1 p.m.

Location: Crossroads Church, 5467 1st Ave, Pittsville

What is Foods Revue?

Foods Revue is an event that allows you to gain experience in planning, preparing, evaluating, and serving food as part of a meal or snack. Pick out a recipe, make it at home, and bring it to the event! The judge will ask you some questions about the recipe you chose and offer some feedback. Find out more information below.

Who can participate?

Foods Revue and Dessert Revue are open to any Junior Fair youth.

- Members in grades 4-13 will receive a placed ribbon. Premiums will be paid for those that have entered through Fair Entry, as well as register for this event.
- Members in grade 3 will receive a place ribbon. This does not count as one of their 6 projects for the fair.
- Younger Members in grades K-2 will receive a participation ribbon. This does not count as one of their 4 projects for the fair.



Foods Revue Requirements

1. Prepare a favorite recipe that you have tested according to your grade's Foods Revue category below.
2. Bring a **single serving** of your recipe with appropriate place setting. (see more info below)
3. Bring along a copy of your recipe. It could be written or typed on a recipe card or sheet of paper. Please do not just print a recipe directly from a website. Be sure to include your name on the recipe.
4. Grades K-2 and 3-5 should bring along one tool that was used to make the recipe.
5. Grades 6-8 and 9 & up should also include a full menu of other items that would complete a meal.

Foods Revue Categories

Grades K-2: An easy food or beverage you can prepare by yourself or with very little help — Bring one kitchen tool used to prepare the food.

Grades 3-5: Favorite nutritious food, beverage, snack, or appetizer — Bring one kitchen tool used to prepare the food and appropriate place setting.

Grades 6-8: Soup, salad, sandwich, or hotdish/casserole — Bring an appropriate place setting and a copy of a complete menu.

Grades 9 & up: Main dish item - meat, poultry, seafood, vegetarian, ethnic, or other — Bring an appropriate place setting and a copy of a complete menu.



What is a place setting?

- A place setting is the arrangement of dishes and utensils for one person to use while eating at a table.
 - This may include a plate, bowl, silverware, glass, or other dishes that would be appropriate for your recipe.
 - It may also include linens, a placemat, a napkin, or maybe even a centerpiece if you want a formal setting.
- Depending on the food being served, the style may be formal and include several dishes and utensils, as pictured above, or it may be casual. Only bring what will be needed for the meal.
 - Grades K-2 are not required to have a full place setting, but can if they wish.

Judging Tips

1. Foods Revue entries will be evaluated on general food appearance, texture, participant's appearance, creativity, knowledge of "My Plate" from the USDA (www.choosemyplate.gov), nutritional content of meal/recipe, as well as the specific items listed under each grade division.
2. The judge may or may not taste the food. While it may not be possible to keep the food at the correct serving temperature, please try to keep cold food cold and warm food (mostly) warm, as this will add to the food appearance. You may want to bring your food in coolers and/or thermos containers.
3. Personal grooming and appearance are important parts in the total presentation. Be sure to dress neatly and be clean and well groomed.
4. Youth should be knowledgeable about the preparation of the food, the time it took to make, and the ingredients used.
5. Youth should also know the nutritional contribution of the food and meal and understand how it fits in with a daily diet.
6. All entries are judged conference style.
7. If you have any questions about the judging criteria, what to include in your display, or anything else, please ask.

What is Dessert Revue?

This event allows participants to show their creative dessert side. The idea is to create a dessert that can't be exhibited at the fair, such as desserts that need to be chilled or do not have a long shelf life. The best part of this event is you get to eat it right after judging!



- Dessert entries are evaluated on creativity, skill level, and appearance.
- Judging will include the plating process – please **bring the whole pan of your dessert creation before you cut and serve it.**
- A single serving of the dessert will be cut in front of the judge for evaluation.
- Once plated, you may have up to 1 minute to garnish the slice for serving. Any frostings, toppings, and decorations should all be edible and ready to go. (This may mean - have your cream whipped, your fruit washed and cut, the bottle of chocolate syrup open and ready for use, or similar examples.)
- Please bring the appropriate dish and utensil required to serve your dessert. A full place setting is not needed.
- **Grades K-2 should only bring a single serving.**

Dessert Revue Categories

Grades K-2: Single serving of a pudding or gelatin based dessert

Grades 3-5: “Think Outside the Box” – Simple dessert using a boxed cake mix for something other than the basic cake. The possibilities are endless. Just search ‘recipes using cake mix’ online if you need any ideas.

Grades 6-8: “Easy as Pie... or Torte” – Bring a pie or torte that you created using a homemade pastry or crumb crust. It could be baked or no-baked, warm or cold, or whatever you like best.

Grades 9 & Up: “Take it to the Next Level” – Bring your creative, fancy, and/or more technical dessert such as a cheesecake, international dessert, or other showstopper confection.



Register now for this fun event. Click this link - <https://bit.ly/4bQMHds>

Don't forget to add this event to your Fair Entry! See page 65 of the Central Wisconsin State Fair Junior Division book, Department 25J Foods and Nutrition, Class H: Foods Revue, and Class I: Dessert Revue.

For assistance in interpretation of the rules, contact Jodie Budtke at djbudtke@yahoo.com or call/text 715-650-7918.