

Culinary Competition Handbook

For more information, contact
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IMPORTANT DATES

Online or Paper Entry Form deadline
Friday, December 31, 2021

Deliver items to Building 3 at the South Florida Fair (see Page 10)
Sunday, January 16, 2022
10 a.m. – 11:30 a.m.

Judging Starts
Sunday, January 16, 2022
12:00 noon

Awards Ceremony
Sunday, January 16, 2022
1:30 p.m.

Competition Overview

Entry Fee: FREE with Fair admission

How to enter online – Page 9

General Rules – Page 10

Paper entry form - Page 14

Exhibitors are encouraged to read this handbook in its entirety.

Eligibility

- The Culinary Adult Divisions are open to all Florida residents ages 18 and up. No prerequisite for entry.
- This competition is not open to professional cooks or chefs. All amateur cooks are eligible. An amateur cook is one who enjoys cooking for family and friends and not for salary.



Definitions

Home-Made Food Entries: Entries which are completely prepared at home. This does not, however, exclude “Professional or Commercial Quality” items or equipment sold for home use.

Made from scratch: Entry created from the raw ingredients and not simply adding water to a packet mix.

Commercially Made Ingredients: The South Florida Fair defines “Commercially Made” products as food items which are prepared in a commercial plant or kitchen. For example: graham crackers, Oreos, Jell-O, marshmallow cream, etc.

Entry Rules

Exhibitors may enter as many divisions and classes as they like, but only one (1) entry per class.

PREPARATION GUIDELINES

- Entries should be “Home-Made” and “Made from scratch.” Commercially made ingredients may be used if they are not the main ingredient in the final product. For example, using frozen cookie dough to make a cookie sandwich. Try to avoid using commercially made ingredients as described in above “Definitions.” The judges will take this into consideration when awarding prizes.
- Entries made with bread machines are not allowed.
- All piecrusts must be made from scratch.
- All baked items must be sweet not savory (This does not include breads)
- Entries requiring a freezer are not allowed. Entries are mostly stored at room temperature or positioned on ice packs to keep cool. *For example, cheesecake or a crème pie.*
- Entered items must be accompanied by the attached recipe form and must be legible.

AFTER COMPETITION

- Trays and props will be returned to exhibitors after the awards ceremony, upon request. Place name on the bottom of the container.
- Entries will not be returned at close of judging. Recipes become the property of the South Florida Fair.

GENERAL ENTRY RULES

- Exhibitor cannot use any previous years’ recipes.
- Entries must have been prepared/made/processed by the exhibitor in whose name they are entered.
- Entries completed by two or more individuals are permitted but will be counted as one exhibitor (the individual who completed the entry form).

Entry Requirements

Perishables Requirement

Due to high temperatures and food safety during Fair, all perishables must be kept in an insulated container such as an ice chest.

Disqualifications

The following conditions will result in the entry being removed or lowered to “No Award” status.

- Perishable entry arriving at a temperature deemed unsafe for consumption by Judges
- Entry does not meet quantity requirements.
- Product considered by judges to be unsafe to taste
- Hair or foreign object found on the entry
- Late delivery of entry

Judging and Awards

The Fair ensures the judges are knowledgeable in the division in which they are judging and will be impartial. Judges reserve the right to reassign entries to a more appropriate division or class. Judging will be done using a scorecard to assist in keeping decisions as objective as possible. *The decision of the judge(s) is final.*

If, at the judge's discretion, an entry does not merit a placing, the judge shall give no award under any circumstance. This rule applies whether there are one or more exhibits in the class.

Awards Information

First Place – South Florida Fair Ribbon

Second Place – South Florida Fair Ribbon

Third Place – South Florida Fair Ribbon

Best of Show – South Florida Fair Ribbon and Premium Payment

Best of Show awards will be chosen from the first-place winners in each division.

Culinary Divisions

Bread (Division 1) – Page 4

Cakes (Division 2) – Page 5

Pies and Pastry (Division 3) – Page 6

Cookies (Division 4) – Page 7

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Gluten-Free Baking (Division 6) – Page 8

Crockpot (Division 7) - Page 9

Air Fryer (Division 8) - Page 9

Bread – Division and Classes

Definitions

Leavened breads: Any type of Bread using yeast or a culture as the leavening agent, including sourdough breads.

Non-yeast breads: Breads made without a leavening agent (flat breads).

Quick breads: Any bread or bread-type product made using a leavening agent other than yeast or culture, such as baking soda.

Healthy alternatives: Recipes that are lower in fat and sugar.

Judging Criteria

General Appearance - 15 percent

Texture - 25 percent

Lightness - 15 percent

Crust - 15 percent

Flavor - 30 percent

Quantity Requirements

Breads or quick breads — one (1) whole loaf

Biscuits, muffins and rolls — six (6) items

Scones — six (6) scones

Donuts — six (6) donuts

Bread - Adult - Division 1

Class Description

1 Biscuits, donuts and scones

2 Corn bread

3 Muffins

4 Quick bread

5 Yeast bread

6 Non-yeast bread

7 Healthy alternatives

8 Other not listed

Cakes – Division and Classes

Definitions

Frosted cakes: Any frosted cake, which does not have any filling or any frosting that requires refrigeration.

Unfrosted cakes: Any unfrosted cake (i.e. pound cakes, fruit cakes or any other type of cake not frosted—may include a light glaze or powder sugar dusting).

Refrigerated cakes: Any cake with a frosting or filling that requires refrigeration or other cake that requires refrigeration (i.e. Cheesecakes, creams, custards etc.). Please bring a cooler with ice to keep your cake cold.

Cookie crumb crust: Using any type of cookies plus butter/oil/fruit to make a crust. Cookies for crust must be made-from-scratch not using commercially prepared cookies like graham crackers, Oreos, etc.

Coffee cake: A sweet, leavened, bread-like cake usually flavored with nuts, fruit or spices and topped with frosting, glaze, or streusel.

Healthy alternatives: Recipes that are lower in fat and sugar.

Judging Criteria

General Appearance - 30 percent

Texture - 25 percent

Crumb - 10 percent

Flavor - 35 percent

Quantity Requirements

Cakes — one (1) whole cake

Cupcakes — six (6) cupcakes

Coffee Cakes — one (1) whole coffee cake

Cakes - Adult - Division 2

Class Description

1 Angel Food

2 Pound

3 White and yellow

4 Chocolate

5 Vegetable (carrot, zucchini, etc.)

6 Fruit (coconut, cherry, etc.) and Pineapple Upside Down

7 Cheesecake

8 Coffee cake

9 Healthy alternatives

10 Other not listed

Pies and Pastries – Division and Classes

Definitions

Crème pie: Pie shell and filling are cooked separately.

Custard pie: Both filling and crust are baked together.

Refrigerated pie: Any pie that requires refrigeration (creams, custards, pumpkin, pecan, meringue, etc.). Please bring a cooler with ice to keep your pie cold.

Single crust pie: Any non-refrigerated pie with only a bottom crust.

Double crust pie: Any non-refrigerated pie with a top and bottom crust.

Cookie crumb crust: Using any type of cookies plus butter/oil/fruit to make a crust. Cookies for crust must be made-from-scratch not using commercially prepared cookies like graham crackers, Oreos, etc.

Pastries: includes short crust, Pate a Choux, Puff, Danish and Phyllo. Made by exhibitor.

Tarts and tartlets: A shallow, baked short crust pastry or crumb crust with a filling and no top crust. Must be removed from pan. Tartlets are baked in mini tart pans.

Healthy alternatives: Recipes that are lower in fat and sugar.

Judging Criteria

Refrigerated Pies

General Appearance - 30 percent

Crust - 30 percent

Filling - 40 percent

Non-Refrigerated Pies

General Appearance - 30 percent

Crust - 30 percent

Filling - 40 percent

Pastries

General Appearance - 25 percent

Crust - 40 percent

Filling - 20 percent

Topping - 15 percent

Quantity Requirements

Pies — one (1) whole pie, 8-10-inch

Pastries — six (6) items

Tarts — one (1) whole Tart, 8 – 10 inches

Tartlets — three (3) items, 4 – 5 inches

Pies and Pastries - Adult - Division 3

Class Description

1 Fruit

2 Cobblers, Crumbles and Crisps

3 Pecan

4 Crème, Custard or Pumpkin

5 Chocolate

6 Key Lime

7 Pastry (all types)

8 Tart or Tartlets

9 Healthy alternatives

10 Other not listed (Sweet ONLY)

Cookies – Division and Classes

Definitions

Bar cookies: Any cookie that is baked flat, cut into “bars” usually done in a pan with sides.

Brownies: Any type of Brownie

Drop cookies: Any cookie that is formed by dropping dough from a spoon to the cookie sheet.

Macarons: This is a type of Drop Cookie. A light cookie made with egg white, sugar, and usually ground almonds or coconut.

Chocolate chip cookies: Bar or drop

Filled cookies are made from rolled cookie dough filled with a fruit or confectionery filling before baking.

Rolled cookies are made from stiff dough that is rolled out and cut into shapes with a cookie cutter.

Refrigerator (icebox) cookies: made from stiff dough that is refrigerated to make the raw dough even stiffer before cutting and baking. The dough is typically shaped into cylinders, which are sliced into round cookies before baking.

Healthy alternatives: Recipes that are lower in fat and sugar.

Any other cookies: other type of cookie including shaped, rolled, filled, or cut cookies.

Judging Criteria

General Appearance - 40 percent

Crumb (texture) - 30 percent

Flavor - 30 percent

Quantity Requirements

Cookies and Bars — six (6) items

Cookies - Adult - Division 4

Class Description

1 Bar

2 Brownies

3 Drop

4 Chocolate Chip

5 Christmas and Holiday

6 Valentine's Day

7 Decorated (non-holiday)

8 Shaped or Rolled

9 Filled Cookies

10 Refrigerator (icebox)

11 Healthy alternatives

12 Other not listed

Confections – Division and Classes

Definitions

Confections: Any type of candy

Healthy alternatives: Recipes that are lower in fat and sugar.

Judging Criteria

General Appearance - 15 percent

Texture - 30 percent

Consistency - 25 percent

Flavor - 30 percent

Quantity Requirements

Confections — six (6) items

Confections - Adult - Division 5

Class Description

1 Caramels

2 Cream mints, assorted colors

3 Fudge

4 Chocolate truffles

5 Brittle and toffee

6 Healthy alternatives

7 Other not listed

Gluten-Free Baking – Division and Classes

Definitions

Gluten-free baking: any baked item made without using wheat, oats, barley, or rye flour.

Judging Criteria

The judges will use the same criteria already defined in the individual baking divisions.

Quantity Requirements

Breads or Quick Breads — one whole loaf

Donuts, scones — six (6) items

Biscuits, muffins and rolls — six (6) items

Cakes — one (1) whole cake

Cupcakes — six (6) cupcakes

Coffee cakes — one (1) whole coffee cake

Pies — one (1) whole pie, 8-10-inch

Pastries — six (6) items

Cookies — six (6) items

Gluten-Free Baking - Adult - Division 6

Class Description

1 Bread

2 Cakes

3 Pies and Pastry

4 Cookies

Crockpot – Division and Classes

Definitions

Crockpot: an electric cooking pot that is used especially for cooking foods at a relatively low temperature over a long period of time

Healthy alternatives: Recipes that are lower in fat and sugar.

Judging Criteria

General appearance -40 percent

Texture - 30 percent

Flavor - 30 percent

Quantity Requirements

Crockpot - one (1) dish

Crockpot - Adult - Division 7

Class Description

1 Dips

2 Casserole

3 Soups and Chili

4 Meats

5 Healthy alternatives

6 Other not listed

Air Fryer – Division and Classes

Definitions

Air fryer: a kitchen appliance that cooks by circulating hot air around the food using the convection mechanism.

Healthy alternatives: Recipes that are lower in fat and sugar.

Judging Criteria

General Appearance - 40 percent

Texture - 30 percent

Flavor - 30 percent

Quantity Requirements

Air fryer - one (1) dish

Air Fryer - Adult - Division 8

Class Description

1 Meats

2 Vegetables

3 Desserts

4 Healthy alternatives

5 Other not listed

How to Enter Online

Exhibitors are encouraged to enter online at www.southfloridafair.com/TheCreationStation.

- Review this Competition Handbook to see which division and class your entry is eligible to compete in. Follow the easy steps listed below to enter.
- To enter online, go to www.southfloridafair.com/TheCreationStation and complete the form. Click the submit button and make sure you are brought to the thank you for registering page.
- Everyone must register as a new exhibitor each year.
- When registering, please verify all information is correct. Please pay special attention to capitalization, full names of cities/counties and use proper spelling (no abbreviations).

Mailing Paper Entry Forms

Entry Forms must be postmarked by Friday, December 31, 2021.

Failure to complete any portion of entry form may result in disqualification.

Mail Entry Form to:

The Creation Station, Crafts & Specialty Arts – Culinary (Adult)
South Florida Fair
P.O. Box 210367
West Palm Beach, FL 33421-0367

Delivery of Entries

All entries must be hand delivered to Building 3 at the South Florida Fair between 10:00 a.m. – 11:30 a.m. on Sunday, January 16, 2022.

- Entries arriving at the Fairgrounds after delivery deadlines may be disqualified.
- See calendar (Page 1) for judging and award ceremony times.

General Rules

Disclaimer

All competitive exhibits are entered at the exhibitor's risk. The South Florida Fair does not insure and is not responsible for any loss, damage, or theft of entries, even if the loss, damage, or theft occurs as the result of the handling of the exhibit by staff, volunteers, contractors and/or visitors. If the exhibitor desires insurance coverage, this coverage should be secured from a personal insurance agent prior to entry and the policy written to cover the period of exhibition and transportation. Reasonable care will be taken to prevent loss or damage to exhibits. Unauthorized persons are not permitted in the building after closing hours.

Division/Class Cancellation

The South Florida Fair reserves the right to return entries and cancel any division or class in which, in its judgment, the entries are insufficient to secure adequate competition.

Entry Errors

The South Florida Fair is not responsible for finding errors in entries. Exhibitors are responsible for all errors which were submitted online or on entry and summary forms. No exhibitor shall be entitled to an award which has been disallowed as the result of his own error. The South Florida Fair shall withhold the payment of awards for exhibits that are ineligible and may recover awards that have been paid for ineligible entries that are disclosed during post audits of Fair records. However, exhibitors with cause are entitled to question the validity of any disallowance. Such exhibitors should inform the South Florida Fair immediately, in writing, giving their name, address, complete description of the entry and the reason for requesting reconsideration. Requests will not be considered later than 90 days after receiving notice of disallowance.

Premium Payments

Premium awards will be paid to the Best of Show. Best of Show awards will be chosen from the first-place winners in each Division. Amounts vary depending on Division.

Substitution

Substitution changes, if necessary, must be within the same department by the original exhibitor. Substitutions must be completed the last day of the entry delivery period. The South Florida Fair or its judges may disqualify entries or reclassify an entry to the correct class if it is not a true representative of the division or class in which it is entered. You cannot transfer your entry to another exhibitor.

Previously Entered Entry

Any entry that has been exhibited at a previous South Florida Fair is not eligible for entry in this year's South Florida Fair, excluding Horticulture and Creative Aquariums entries.

Verification

Exhibitors wishing to verify that the South Florida Fair has received submitted entry forms and fees must include a self-addressed/stamped envelope when submitting entry forms. Online submissions will receive a confirmation once entries are submitted.

Removal of Entries

Exhibitors may not remove their entry from the South Florida Fair once it has been accepted. Entries must be on exhibit at the official opening of the Fair or at any other time specified in the Competition Handbook and shall not be removed from the Fairgrounds prior to the release date printed in the handbook, except (at the discretion of the South Florida Fair) in cases of evidence of sickness, accident and/or death, or other circumstances that are in the best interests of the Fair.

2022 South Florida Fair

Adult Culinary Recipe Form Guidelines

PLEASE COMPLETE THIS FORM AND BRING WITH ENTRY

ALL RECIPES BECOME THE PROPERTY OF THE SOUTH FLORIDA FAIR

Recipe Form Guidelines

Entered items must be accompanied by the attached recipe form.

- Type or print legibly
- These recipes will become the property of the South Florida Fair with right to use them at a future date.

Recipes must include:

- Title of the recipe
- List the source of your recipe if you did not create it totally by yourself
- Name of exhibitor
- List all ingredients in order of use
- Include container sizes, for example, 8 ounce can or 1 pound package.
- Instructions in paragraph form, not in numbered steps. Use the name of the ingredients in the instructions versus using statements like stir the first four ingredients together.
- Temperatures and times for baking, chilling, etc.

Other things to consider:

- Use standard abbreviations for measurements:

T or tbsp — tablespoon

tsp — teaspoon

c — cup

pt — pint

qt — quart

gal — gallon

oz — ounce

doz — dozen

lb — pound

pkg — package

env — envelope

opt — optional

reg — regular

lg — large

med — medium

sm — small

ctn — carton or container

- Be consistent in the spelling of the title of your recipe

2022 South Florida Fair Adult Culinary Recipe Form

PLEASE COMPLETE THIS FORM AND BRING WITH ENTRY

ALL RECIPES BECOME THE PROPERTY OF THE SOUTH FLORIDA FAIR

Please print or type

Exhibitors Name (First, Last)	
Address	
Division Name	Division #
Class Name	Class #
Phone	Email

OFFICE USE ONLY

- ☐ 1st
☐ 2nd
☐ 3rd
☐ Best of Show

Name of Recipe

Recipe guidelines:

On a separate sheet of paper type or legibly write out your recipe. Staple the recipe to this form. If you used a computer to type your recipe, please save it to your computer.

Sample of recipe format

Golden Lemon Bread

by Carol O'Donnell

Ingredients:

½ c. shortening
¾ c. sugar
2 eggs
1 ½ c. all-purpose flour
1 ½ tsp baking powder
½ tsp. salt
¾ c. milk
1 tsp. Lemon Extract
1 zest of one lemon

Glaze:

½ c. confectioner's sugar 2
tsp. grated lemon zest 2-3 tsp.
lemon juice

Source: Family Recipe
taught to me
by my grandmother

Directions:

Preheat oven to 350°.

Cream shortening and sugar until light and fluffy. Add eggs, one at a time. Add lemon extract and zest.

Combine flour, baking powder and salt, then add to creamed mixture alternately with milk.

Pour into greased 9x5 loaf pan. Bake 40-45 minutes.

Combine glaze ingredients and pour over warm bread. Cool before removing from pan. Enjoy...

Adult Culinary Competition Entry Form

Entry Forms must be postmarked by Friday, December 31, 2021.
Failure to complete any portion of entry form may result in disqualification.

OFFICE USE ONLY

Exhibitor # _____

Please print legibly

Exhibitors Name (First, Last)		
Mailing Address		County
City	State	Zip Code
Phone		Email

Exhibitors may enter as many divisions and classes as they like.

	CLASS#	DIVISION#	TITLE OF RECIPE
1			
2			
3			
4			
5			
6			
7			
8			

I hereby certify that I have read the South Florida Fair General Rules for The Creation Station, Crafts & Specialty Arts Program (Page 11) and the above item(s) is/are entered for exhibition strictly in accordance with these rules, by which I agree to be governed. I also agree that the South Florida Fair may use my name, likeness, or photograph (including, but not limited to photographs of my entry), in any manner relating to my participation in The Creation Station, Crafts & Specialty Arts Program, free of charge and without further notice or consultation.

Signature of exhibitor

Date

Mail Entry Form to:

The Creation Station, Crafts & Specialty Arts – Culinary (Adult)
South Florida Fair
P.O. Box 210367
West Palm Beach, FL 33421-0367