2027 South Florida Fair – The Creation Station, Crafts & Specialty Arts

CULINARY COMPETITION HANDBOOK

Adult

For more information, contact
Lisa Nichols
Chief Venue & Events Officer
Phone: (561)472-8491
Email: lisan@southfloridafair.com

IMPORTANT DATES

Online or Paper Entry Form deadline
Thursday, Dec. 31, 2026

Deliver items to Building 3 at the South Florida Fair (see Page 8)
Sunday, Jan. 17, 2027
10:00 a.m. – 11:30 a.m.

Judging Starts
Sunday, Jan. 17, 2027
12:00 noon

Awards Ceremony
Sunday, Jan. 17, 2027
2:30 p.m.

COMPETITION OVERVIEW

Entry Fee: FREE with Fair admission

How to Enter Online – Page 8
Recipe Form Guidelines - Page 9
Paper Entry Form - Page 12
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.

ENTRY RULES

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

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).

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 above. 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.

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.

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.

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

DIVISIONS AND CLASSES

Division #1 - Bread

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

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

Division #2 - Cakes

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

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

Division #3 - Pies and Pastries

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)

Judging Criteria - Pies

- General Appearance - 30 percent
- Crust - 30 percent
- Filling - 40 percent

Judging Criteria - 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 inch
- Tartlets — three (3) items, 4-5 inch

Division #4 - Cookies

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

Judging Criteria

- General Appearance - 40 percent
- Crumb (texture) - 30 percent
- Flavor - 30 percent

Quantity Requirements

- Cookies and Bars — six (6) items

Division #5 - Confections

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

Judging Criteria

- General Appearance - 15 percent
- Texture - 30 percent
- Consistency - 25 percent
- Flavor - 30 percent

Quantity Requirements

- Confections — six (6) items

Division #6 - Gluten-Free Baking

Class Description

1. Bread
2. Cakes
3. Pies and pastry
4. Cookies

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

Division #7 - Crockpot

Class Description

1. Dips
2. Casserole
3. Soups and chili
4. Meats
5. Healthy alternatives
6. Other / not Listed

Judging Criteria

- General appearance - 40 percent
- Texture - 30 percent
- Flavor - 30 percent

Quantity Requirements

- Crockpot - one (1) dish

Division #8 - Air Fryer

Class Description

1. Meats
2. Vegetables
3. Desserts
4. Healthy alternatives
5. Other / not listed

Judging Criteria

- General appearance - 40 percent
- Texture - 30 percent
- Flavor - 30 percent

Quantity Requirements

- Air fryer - one (1) dish

HOW TO ENTER ONLINE

- Exhibitors are encouraged to enter online at **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 **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 Thursday, Dec. 31, 2026.

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

Mail Entry Form to:
The Creation Station, Crafts & Specialty Arts – Culinary Competition
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 – 11:30 a.m. on Sunday, January 17, 2027.

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

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:

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

2027 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*

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

Source: Family recipe taught to me by my grandmother

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

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.

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- **Air Fryer:** *a kitchen appliance that cooks by circulating hot air around the food using the convection mechanism.*
- **Bar Cookies:** *any cookie that is baked flat, cut into "bars" usually done in a pan with sides.*
- **Brownies:** *any type of brownie.*
- **Chocolate Chip Cookies:** *bar or drop.*
- **Cookie Crumb Crust:** *cookies that use 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:** *sweet, leavened, bread-like cake usually flavored with nuts, fruit or spices and topped with frosting, glaze, or streusel.*
- **Commercially Made Ingredients:** *products as food items which are prepared in a commercial plant or kitchen. For example: graham crackers, Oreos, Jell-O, marshmallow cream, etc.*
- **Confections:** *types of candy.*
- **Crème Pie:** *pie shell and filling are cooked separately.*
- **Crockpot:** *an electric cooking pot that is used especially for cooking foods at a relatively low temperature over a long period of time.*
- **Custard Pie:** *when both filling and crust are baked together.*
- **Double Crust Pie:** *non-refrigerated pie with a top and bottom crust.*
- **Drop Cookies:** *cookie that is formed by dropping dough from a spoon to the cookie sheet.*
- **Frosted Cakes:** *cakes that do not have any filling or any frosting that requires refrigeration.*
- **Filled Cookies:** *derived from rolled cookie dough filled with a fruit or confectionery filling before baking.*
- **Gluten-free Baking:** *baked item that is made without using wheat, oats, barley, or rye flour.*
- **Healthy Alternatives:** *recipes that are lower in fat and sugar.*
- **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.*
- **Leavened breads:** *any type of bread using yeast or a culture as the leavening agent, including sourdough breads.*
- **Made from Scratch:** *food item created from the raw ingredients and not simply adding water to a packet mix.*
- **Macaroons:** *drop cookie; made with egg white, sugar, and usually ground almonds or coconut.*
- **Non-yeast Breads:** *breads made without a leavening agent (flat breads).*
- **Pastries:** *includes short crust, Pate a Choux, Puff, Danish and Phyllo. Often made by an exhibitor.*
- **Quick Breads:** *any bread or bread-type product made using a leavening agent other than yeast or culture, such as baking soda.*
- **Refrigerated Cakes:** *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.*
- **Refrigerated 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.*
- **Refrigerated Pie:** *requires refrigeration (creams, custards, pumpkin, pecan, meringue, etc.). Please bring a cooler with ice to keep your pie cold.*
- **Rolled Cookies:** *made from stiff dough that is rolled out and cut into shapes with a cookie cutter.*
- **Single Crust Pie:** *non-refrigerated pie with only a bottom crust.*
- **Tarts and Tartlets:** *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.*
- **Unfrosted Cakes:** *pound cakes, fruit cakes or any other type of cake not frosted—may include a light glaze or powder sugar dusting.*

2027 South Florida Fair

Competition Division:

☐ Adult (ages 18+) ☐ Youth

CULINARY COMPETITION ENTRY FORM

Entry Forms must be postmarked by Thursday, Dec. 31, 2026.

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

Please print legibly

Exhibitor's Name (First, Last) | If Youth wins prize money, who should the check be made payable to?

Mailing Address | County

City | State | Zip Code

Phone | Email

Exhibitors may enter up to eight (8) entries per division for judging.

	DIVISION#	CLASS#	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 7) 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

Signature of parent/guardian (Youth ONLY) | Print name of parent/guardian | Date

Mail Entry Form to:

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