

The Evergreen State Fair
Presents

Food Judges Training

When: Saturday, July 9, 2022

8:45am check-in

9am start

Where: The Evergreen State Fair Park

14405-179th Avenue, SE

The Display Hall, Building #500

What: This training is made up of three sessions:

1. The philosophy of judging at the fair
 2. How to judge Baked Goods, theory and practice judging
 3. How to judge Food Preservation (canning, dried foods, vinegars), theory and practice judging
- Plus questions & answers

Who: This training is open to everyone 18 years of age and over. No previous judging experience needed.

Presenters: Kathleen Wright, Baking Superintendent at the Evergreen State Fair and Baked Goods judge. Kathleen has been training Baked Goods judges for over 20 years.

Stephanie Moran, Food Preservation Superintendent and Food Judge has been judging and training judges for over 20 years.

Both have experience with 4-H judging and open class judging.

Registration: This session is free of charge. Please email your name to one of the addresses below by July 5 so that we can have handouts ready. We do ask that you bring baked goods or home food preservation items for the “hands-on” section. If you plan to bring baked items, please bring a copy of the recipe. If you plan to bring a home preserved food, please label as per your fair’s rules.

For registration and/or questions:

Stephanie Moran hagartymoening@yahoo.com

Kathleen Wright kathcart20@hotmail.com

Please bring a sack lunch!

See the reverse side for the full agenda.

Evaluate Educate Encourage

FOOD JUDGES TRAINING

Agenda

8:45am	Registration & Check In
9:00am	Introductions
9:10am	Judging Philosophy
10:00am	Break
10:10am	Baking Theory
11:00am	Hands on baking judging
12 noon	Lunch
12:30pm	Food Preservation Theory
1:20pm	Break
1:30pm	Hands on F.P. judging
2:15 pm	Discussion, Questions, Comments
2:30pm	Finish