



2022 CREATIVE COOKS CONTEST ENTRY FORM
 Arapahoe County



(ONE ENTRY PER FORM) Saturday, March 12, 2022 DUE: Friday, February 11, 2022 – Late Entries not accepted. Return entry forms to: Arapahoe County CSU Extension Office email to Shaylen Florez, sflorez@arapahoegov.com

Please use **ONE** form for each **Individual, Team and Group contest entry** (copy this form as needed). Each member may enter a total of two events. (i.e. one individual and one team, one team and one group or one group and one individual). Cloverbuds may not enter as part of a team with members ages 8 thru 18. NOTE: All ages are as of December 31, 2021. Late entries will not be accepted. Individuals may not participate as an individual and as a team member at the State Fair. If you are participating in the Colorado Specialty Food division, please check it off as well as your age division.

CLUB NAME: _____

EXHIBIT THEME: _____

Club: _____

County: _____

Please check division entering.

Please check if entering more than one event

INDIVIDUAL:		
<input type="checkbox"/> Cloverbud	Ages 5 – 7	Name _____
<input type="checkbox"/> Junior	Ages 8 – 10	City _____
<input type="checkbox"/> Intermediate	Ages 11 – 13	Phone _____
<input type="checkbox"/> Senior	Ages 14 – 18	
<input type="checkbox"/> Colorado Specialty Food Division		
E-mail address: _____		

TEAM (2 people): Teams must enter the age group of the oldest member of the team.		
<input type="checkbox"/> Cloverbud	Ages 5 – 7	Name _____
<input type="checkbox"/> Junior	Ages 8 – 10	City _____
<input type="checkbox"/> Intermediate	Ages 11 – 13	Phone _____
<input type="checkbox"/> Senior	Ages 14 – 18	
<input type="checkbox"/> Colorado Specialty Food Division		
E-mail address: _____		

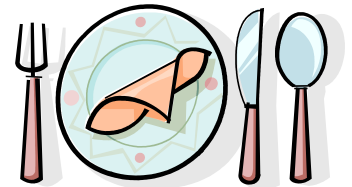
CLUB GROUP: Groups do not move on to State Fair. There will be no limit on group size.	
Name of Club _____	
Club Contact (member) _____	
Address _____	
Phone _____	
E-mail address: _____	

ATTACH MAIN RECIPE TO THE ENTRY FORM

2022 CREATIVE COOKS CONTEST GUIDELINES Arapahoe County

1. The purpose of the contest is to learn about meal planning, food safety and nutrition.
2. Each 4-H'er can enter one or two events - individual division (1 person), team division (2 people) or club group (no limit) **but**, they may participate in only one event at State Fair, either as an individual or as a team member. **Group contestants do not participate at the state level.** Please check the box on the entry form if you are entering two divisions in the County Contest.
3. Please include your main recipe with each of your entry forms.
5. **Members are to do all set up and food preparation by themselves.** Adults cannot help contestant set up their display. To do so may forfeit all awards. This includes helping prepare foods in the kitchen, verbal coaching, and etc. Adults may assist in carrying items into and out of the building and during clean up in order to expedite the conclusion of the contest.
6. **Cloverbud guidelines differ slightly. Please read further for those guidelines.**
7. Entrants are required to thoroughly clean their space at the conclusion of the contest. Be sure to bring all necessary cleaning supplies.

CREATIVE COOKS PROCEDURES



1. Plan a menu for a meal (for example, but not limited to, breakfast, brunch, lunch, dinner, barbecue, picnic, high tea, campout, sports game, holiday or birthday party).
2. Set one place setting appropriate for the meal selected. Each contestant will need to be set up and work in a 48" square for a display area. Groups will be allowed a larger space. All props must fit within the designated space. No food, real or artificial, will be used as a centerpiece or part of the centerpiece. Contestant/Team **must provide a card table** if needed as part of presentation. A poster, foam core board or display board detailing the entire menu must be included (no larger than 8-1/2" x 11"). It is helpful if the menu is on a sturdy material that stands alone. A menu in a picture frame could also be used.
3. Exhibitors will prepare a food item in advance and showcase the food item in the video that the judge will watch. Shaylen will send out a list of questions that will need to be answered in the video. This will take the place of the judge interviewing you.
4. Exhibitors are asked to display one serving of their prepared food in the proper dish. Exhibitors are encouraged to garnish the one serving as it might be served.
5. Preparation guidelines:
 - A. Prepare one food item from your menu (individual), two food items (Teams-county level only, State requires 1 item for Teams), and one item per participant (Group)
 - B. No commercially prepared food items are acceptable.

8. Judging will be based on:
- A. Exhibitor – well groomed; understands meal planning
 - B. Menu – balance for flavor, color, texture, shape and nutrition
 - C. Prepared dish – appearance, flavor and quality
 - D. Table Setting – attractive; suitable for meal
 - E. Knowledge of nutrition
 - F. Food safety
 - G. Creativity

Adults cannot help contestant do prep work in the kitchen or set up display. To do so may forfeit all awards won. They may help transport heavy or breakable items, boxes, etc., as needed.

NOTE: Juniors and Intermediates are not to prepare deep fat fried foods due to safety concerns.

SAMPLE MENU
Fiesta Burrito
South of the Border Spanish Rice
Spicy Amigo Avocado
Mucho Churro
Lemon Water



The ages of the participant(s) will be considered. Judges may ask the contestant(s) questions such as:

- "Have you served this meal to your family?"
- "Why did you choose this centerpiece?"
- "Tell me how your menu fits the food guide My Plate?"
- "Would you tell me why you think this is a nutritious meal?"
- "How would you get this dish to a picnic and be sure it would be safe to eat?"
- "Why did you choose to prepare this dish instead of one of the other items on your menu?"

For a team:

- "How did you divide the responsibility for preparing this meal?"

Colorado Specialty Foods Division:

Members entered in this category must use the one Colorado Specialty food highlighted for this year. The product must be a ***major*** ingredient in the recipe to qualify for this division. Ingredients such as oil used to brown meat, as a garnish, or in a small amount in the recipe do not qualify as a major ingredient.

This year's Colorado Specialty Food is:

- Green Chilies

This product is available in health and food specialty stores and supermarkets.

AWARDS

Arapahoe County exhibitors will receive ribbons as well as participation gifts. Individual and team champions in each division will have the opportunity to represent Arapahoe County at the State Fair in August (if held pending COVID).

We will send out an email once we get results from the judge. Ribbons and participation awards will either be given out at a later time or will be mailed.

QUESTIONS

Call Shaylen Florez, 303-730-1920 or email her at sflorez@arapahoegov.com with any questions.

CLOVERBUD CREATIVE COOKS GUIDELINES

Cloverbud members may enter Creative Cooks as an individual, or as a member of a team or group or both. **Cloverbuds may not enter as part of a team with members ages 8 thru 18.** They will not be judged.

⚙ Cloverbuds must supply their own table. ⚙

A 36" card table is needed for individuals and teams and a larger table for group entries. **Parents may help Cloverbuds only!** They may help with their cloverbud's set-up and take-down but **may not** help in any way during judging.

QUESTIONS

For Cloverbud questions, call Shaylen Florez, 303-730-1920 or email her @ sflorez@arapahoegov.com

