



**Tri-State Fair - Table Time
Plates of the Panhandle**

Superintendent..... Chelsey Tillman, (806) 267-2692
Co-Superintendent..... Wendy Hazzard, (806) 826-5243
Entries Accepted Via paper entry form until Aug. 31, 2019
Entry Fees.....\$60 per team
Location.....**Amarillo National Center**
Check-in 12:30-1 p.m., Monday, Sept. 16, 2019
Contest 1:20-2 p.m., Monday, Sept. 16, 2019
Awards 3:30 p.m., Monday, Sept. 16, 2019
All Exhibitors and items must be cleared from the building by 4:30 p.m.

RULES OF PLAY

1. Participation. Participants must be 4-H members currently enrolled in a Texas 4-H Youth Development, FFA members enrolled in an FFA program or FCCLA members enrolled in an FCCLA program.
2. Teams of 3 to 4 will report for check in. There will be three team divisions:
As of Aug. 31, 2019:
Junior Division: minimum age 8 old and in 3rd grade, grades 3, 4 and 5
Intermediate Division: grades 6, 7 and 8
Senior Division: Maximum age 18, grades 9, 10, 11 and 12

There will be no move ups to make teams.

Counties are allowed 3 team per age division. 3 junior, 3 intermediate and 3 senior teams

3. Members per team. Each team will have at least three and no more than four members. Teams may not include members in different age divisions.
4. Entry fee. Each team will be required to pay a \$60 registration fee.
5. Categories: There will be four categories: Breakfast, Lunch, Dinner and Snack. Teams will randomly draw the day of the contest to determine which category they will be assigned.
****Note: Teams from the same county may compete against each other.****
6. On the District 1 4-H website will be a list of possible ingredients that will be used for each category. Also, a list of resources for commodities will be provided on the website.
7. Preparation: Each team will be provided with a set of ingredients reflective of the assigned category, and will create a single dish (not a full meal) using them.
 - Teams are challenged with being creative and developing their own recipe with the ingredients provided.
 - Teams must incorporate each ingredient into the dish. However, teams may

- determine the exact amount of each ingredient to use.
 - Teams may have access to a “pantry” of additional ingredients that may then be incorporated into their recipe.
 - The ingredients provided to each team or available in the contest pantry may be used to garnish the dish.
 - Note cards may be used to write down the recipe that the team creates, along with notes related to food safety. Teams should be exact on ingredients used, preparation steps, cooking time, temperature, etc.
8. Attire. Each team will have the option of wearing coordinated clothing and/or aprons. Team members must wear closed toe shoes.
 9. Supply box. Each team must supply their own equipment for the challenge.
 10. An orientation will be provided for all participants.
 11. Each team will have 40 minutes to prepare the dish and clean up the preparation area.
 12. Each team must provide their own equipment. Washing facilities will not be available for teams to wash and share equipment. *NO preparation dishes or serving dishes are to be cleaned on the Fairground premises.*
 13. Food safety: Teams should practice proper food safety and be prepared to discuss food safety practice used by their team in their presentation to the judges. Judges will observe preparation to assist in determining the score.

Presentation: When time is called, each team will present their dish and provide the following information:

- Introduction
 - Dish name
 - Food preparation principles
 - Food safety information
 - How they would make their dish a part of family mealtime
 - Discuss one of the Texas Ag Products that are in their dish
 - Ways to use the product
 - Where it is raised/grown in Texas
 - Where it is found in their dish
- a. All team members must participate in the presentation; all team members must have a speaking role.
 - b. Judging time will include:
 - 5 minutes for the presentation (*THERE WILL BE NO TASTING*)
 - 1 minute for judges to score (*No Comments will be given*)
 - c. No talking and no writing are allowed among any team members while waiting to give the team presentation.

Clean-up: Teams must clean up their preparation areas. Clean-up time is included in the 30-minute preparation allotment. Teams should plan to not have access to a kitchen facility; therefore, dirty dishes should be placed in a plastic container, bag or box to be cleaned at home. Left-over food should be disposed of properly.

Placings will be based on rankings of teams by judges. Judges' decisions are final. 1st, 2nd and 3rd places will receive ribbons. Additional awards will be determined by the committee and are based on sponsorships. Mystery awards may also be given and are based on sponsorships and committee decisions.

An awards program will be held at the conclusion of the judging process.

Each team should select a team member to introduce the team and their dish to the audience.

One adult per child will receive entrance into the Tri-State Fair. All other friends and family will be required to pay admission into the fair.

Please note Table Time is an invitational contest, and the rules differ from the 4-H Food Challenge Contest



**Tri State Fair & Rodeo
4-H, FFA & FCCLA Table Time
Entry Form**

ENTRY DEADLINE: SATURDAY, AUG. 31, 2019

SCHOOL/ COUNTY / CLUB NAME: _____
 ADDRESS: _____ CITY: _____
 STATE: _____ ZIP: _____
 PHONE: (____) _____ EMAIL: _____

STATEMENT OF ELIGIBILITY BY OFFICIAL TEACHER / SPONSOR / COUNTY EXTENSION AGENT

I HEREBY CERTIFY THAT THE STUDENTS LISTED BELOW ARE **ACTIVELY** ENROLLED IN THEIR **RESPECTIVE** CLUB AND ELIGIBLE TO PARTICIPATE IN ACCORDANCE WITH THE RULES OF THIS DEPARTMENT/EVENT.

SIGNATURE: _____
 OFFICIAL TEACHER/SPONSOR/COUNTY EXTENSION AGENT

TEAM NAME	AGE DIVISION	TEAM MEMBER NAME	TEAM MEMBER NAME	TEAM MEMBER NAME	TEAM MEMBER NAME

PLEASE REFER TO THE TRI-STATE FAIR CATALOG FOR THE OFFICIAL RULES OF PLAY AND CONTEST DETAILS RELATED TO TABLE TIME – PLATES OF THE PANHANDLE.

ENTRY FEE: \$60 PER TEAM
 PLEASE SEND THIS FORM AND PAYMENT TO:
 TRI-STATE FAIR & RODEO
 3301 SE 10TH AVENUE
 AMARILLO, TX 79104
 PHONE: 806-376-7767 FAX 806-367-6942

Table Time Scorecard

Team Name: _____

Category: _____

County: _____

CRITERIA	5	4	3	2	1
Introductions:					
Team members stated their names					
Teams members told where they are from					
Dish name					
Knowledge					
Commodity					
Family Meal Time					
Food Preparation and Safety					
Steps in Preparation					
Food safety concerns (presentation)					
Food safety practices (during preparation of dish)					
Food Appearance/Quality:					
Appearance of Food					
Degree of Difficulty/Preparing Dish					
Presentation Skills:					
Voice					
Poise					
Number of members presenting					