2026-27

GUIDELINES

TEXAS 4-H FOOD CHALLENGE

Texas A&M AgriLife Extension

https://texas4-h.tamu.edu/projects/food-nutrition/

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2027 Texas 4-H Food Challenge Guide

The rules in this guide are for the Texas 4-H Food Challenge STATE competition held in conjunction with Texas 4-H Roundup. County and/or District Committees may adjust these rules as necessary.

Please refer to county and district guidelines for information on those contests.

There are notable changes in the Texas 4-H Food Challenge Contest Guidelines. Please read carefully and look for the "new" symbol which denotes a new or modified rule.

WHAT IS FOOD CHALLENGE

The 4-H Food Challenge is a team-based contest that tests participants' knowledge and skills in nutrition, food safety, food preparation, and teamwork. Teams of three to four members are given a mystery "key" ingredient and access to a limited grocery supply to create an original dish within a set time. Teams then present their dish to judges, explaining preparation methods, nutrition and MyPlate connections, food safety practices, and proper serving size. The Food Challenge promotes creativity, communication, leadership, and practical life skills while reinforcing healthy eating habits.

OBJECTIVES

- **Demonstrate applied food preparation and food science skills** by safely and effectively creating an original dish using a predetermined key ingredient while explaining the function of ingredients and how preparation methods impact food quality.

- **Apply and communicate nutrition knowledge** by identifying key nutrients in the dish, explaining their role in human health, and connecting food choices to the Dietary Guidelines for Americans, general nutrition concepts, and overall wellness.

- **Utilize food safety and kitchen management practices** by consistently applying proper sanitation, time and temperature control, cross-contamination prevention, and appropriate equipment use throughout the challenge.

- **Demonstrate critical thinking and decision-making skills** by evaluating available ingredients and resources, solving problems under time constraints, and making informed choices about preparation methods, ingredient substitutions, and presentation.

- **Exhibit teamwork, leadership, and collaboration** by effectively working in a group setting, sharing responsibilities, respecting diverse ideas, and demonstrating leadership through organization, encouragement, and accountability.

- **Develop and demonstrate effective communication skills** by delivering a clear, organized, and confident presentation that explains the recipe, preparation process, food science concepts, nutritional value, and health benefits.

- **Explore food, nutrition, and health-related careers** by gaining exposure to roles in culinary arts, nutrition, food science, and public health while recognizing the skills and education pathways associated with these fields.

- **Apply principles of positive youth development** by building confidence, responsibility, independence, and resilience through hands-on learning experiences and constructive feedback.

TEXAS 4-H ROUNDUP FOOD CHALLENGE PARTICIPATION GUIDELINES

Participation. Participants must be 4-H members currently enrolled in a Texas 4-H Youth Development county program and actively participating in the Food and Nutrition project.

4-H members are not eligible to enter the 4-H Food Challenge if they previously were a part of a team that placed first in the Final Food Challenge. Additionally, 4-H Food Challenge Team members who participate in Texas 4-H Roundup and then go on to compete in a designated National contest are ineligible to compete again at Texas 4-H Roundup and any National 4-H Contest associated with that specific contest.

Age. See the Texas 4-H Rules and Guidelines for specific age requirements.

Senior Division: Grades 9-12

Teams per district. Each district may advance four teams to compete in the state contest (the first-place team in each category at the district contest). Teams advancing to state will not automatically be assigned to the same category as they were at district.

Members per team. Each team will have at least three and a maximum of four members. Teams may not include members in different age divisions.

Substitution of team members. See current rules in the Texas 4-H Rules and Guidelines.

Registration and entry fee. Each team will be required to register using the standard Texas 4-H Roundup registration process and pay all registration fees associated with Texas 4-H Roundup.

Participants with disabilities. Any competitor who needs to request auxiliary aids or special accommodations should denote this in their contest registration or by contacting the contest superintendent 14 days prior to contest.

TEXAS 4-H ROUNDUP FOOD CHALLENGE RULES & GUIDELINES

Team Members. Team shall consist of at least three and a maximum of four members.

Electronic Devices. No electronic devices or jewelry (except for medically required) is allowed in contest. This includes cell phones, smart watches, or other communication devices. Medically required must receive approval for use from the contest coordinator 14 days prior to the contest.

Contest Phases. The contest shall be comprised of a preparation phase followed by a presentation phase. Both phases will be judged by a panel of qualified judges.

Categories. Teams will be assigned to one of the following categories:

- Appetizer
- Main Dish
- Side Dish
- Healthy Dessert.

PREPARATION PHASE OF CONTEST:

Time. Each team will have 40 minutes to prepare the dish, plan a presentation, and clean up the preparation area.

Supply Boxes. Each team will be responsible for furnishing their own Supply Box Supply Boxes must be completely closed and all equipment should remain inside the box until the start of the contest. The only exception is an empty tub for dirty dishes may be placed on top.

Supply boxes are limited to the following dimensions: 40" x 24" X 40". If box is on wheels, the height of the wheels is not included in the dimensions. The contest committee may measure any and/or all boxes to determine compliance to size. If boxes are out of compliance, teams may be disqualified. Large, moving type dollies may not be used to transport boxes. Smaller rolling dollies that can remain under the supply box in the preparation area may be used.

NEW

Contest officials may also check each box to verify equipment inside is approved for contest use. Any item not approved may be removed and teams may be disqualified.

Preparation Station. Each team will be directed to a preparation station. At their preparation station, each team will receive an information sheet with their contest category and "key" ingredient for that category (no ingredient amounts, recipe, or instructions will be provided). The "key" ingredient will be representative of the assigned category.

Grocery Store. Teams will have access to a "grocery store" of additional ingredients which can be combined with the team's "key" ingredient to create an original recipe/dish during the contest. The "grocery store" will include items commonly found in grocery stores such as produce, canned goods, crackers, dairy products, etc. Teams must select and use at least two items from the "grocery store" and will be provided the maximum number of items they can select during orientation.

Contest Challenge. Contest officials may include an additional contest challenge during the preparation phase of the contest. This may consist of requiring teams to perform a specific task or skill, use an additional key ingredient, use a specific kitchen gadget or kitchen equipment supplied by the contest committee, or other related to food preparation. All teams would be required to participate in the additional challenge and the challenge would be the same for all teams.

NEW

Dishes. Teams are challenged to be creative and develop an original dish with the key ingredient and grocery store items provided.

Dishes created should include two or more servings. Teams should present the entire dish/ recipe to the judges and communicate during their presentation what an individual serving size should be. Teams will be responsible for determining the number of servings their dish provides.

Teams should not create side dishes/drinks, multiple dishes, or multiple dish options with their ingredients/grocery store items

The key ingredient and/or grocery store ingredients selected may be used to garnish the dish.

Contest Resources: Each team will be provided with the following resources. Only these resources will be allowed during the contest. Teams MAY NOT bring their own resources.

- Know Your Nutrients
- Food and Kitchen Safety Fact Sheet
- The Science and Function of Ingredients and Cooking
- Dietary Guidelines for Americans
- Fight BAC

NEW

Teams should use these resources and their personal

knowledge to determine key nutrients in their dish, food safety, function of ingredients, etc. This information should be utilized during the presentation phase of the contest.

Note cards may be used to write down the information; however, note cards should NOT be pre-written. All notes must be written during the 40 minute preparation time.

Once the 40 minutes of preparation time expires, team members may no longer communicate with each other. Team members may study their notes individually.

Safety: A safe and sanitary working environment must be maintained during the contest. Teams should follow any necessary steps to ensure proper food and equipment safety.

Gloves: Gloves do not have to be worn throughout the contest; however, there should always be a barrier between your hand and any food touched. A barrier includes gloves and/or cooking utensil. When wearing gloves, they must be changed between handling raw meats/seafood; handling cooked items; and ready to eat items or raw vegetables to prevent cross contamination.

Hair Restraint: Each team member must wear a hat, hair net and/or other type of hair restraint during the food preparation part of the competition. Examples of acceptable hair restraints include hairnets, bandana with hair completed pulled back, Chef hat with hair restrained inside, or cap with hair completely tucked in.

Jewelry and Artificial Nails: Team members should refrain from wearing any type of jewelry and/or artificial nails during the contest.

Electrical or Equipment Malfunction. Teams that experience any equipment malfunction(s) may not replace the equipment with supplies from another team, leaders, volunteers, county Extension agents or contest officials. Instead, team members must work together and be creative in completing preparation without the malfunctioning equipment.

If electricity goes out during the preparation phase of the contest, teams are asked to contact a contest official IMMEDIATELY. Teams should then turn away from the table. Contest officials will stop the clock for that team so that no preparation time is lost.

Clean-up: Teams must clean up their preparation areas. Clean-up time is included in the 40-minute preparation allotment.

Judging: Judges will be scoring teams throughout the preparation phase of the contest. Teams should be familiar with contest scorecards to ensure maximum points are received.

Preparation judges may ask teams questions to clarify a process or skill.

PRESENTATION PHASE OF CONTEST:
Following the preparation phase of the contest, each team will move to the presentation phase of the contest.

Time Limits. Time limits for presentation phase of contest include:
- 5 minutes for a presentation
- 3 minutes for judges' questions
- 4 minutes between team presentations for scoring and comments

Presentation. A majority of team members should participate in the presentation.

To earn maximum points, teams must use these 5 minutes to address the following areas of the presentation scorecard: ***Food Preparation Principles, Safety Concerns and Practices, Dish and Serving Size Information, Knowledge of Dietary Guidelines for Americans, and Nutrition Knowledge.*** NEW

At the end of 5 minutes, time will be called. NO additional time will not be allowed.

Judges Questions. Judges will not ask questions related to what teams should have covered during the presentation. Judges questions should be related to general nutrition, health, chronic disease prevention or others relevant to food and nutrition.

Finished Dishes: Finished dishes MAY NOT leave the preparation or presentation judging areas. Dishes must be discarded after teams complete the judging process to ensure teams in following heats do not see what ingredients are available to gain an advantage. Contest may have a photographer present to photograph dishes for marketing or other purposes; however, this is not required or guaranteed.

FOOD CHALLENGE EQUIPMENT AND SUPPLY BOX

Each team will bring an equipment box containing only one each of the following items, unless a different quantity is noted. It is not required that all items are included in the box; however, no additional or substitution items are allowed.

NEW

Supply boxes are limited to the following dimensions: 40" x 24" X 40". Large, moving type dollies may not be used to transport boxes. Smaller rolling dollies that can remain under the supply box in the preparation area may be used. An empty tub for dirty dishes may be placed on top of equipment box. All other items MUST be contained within the box.

Bench Scraper
Bowls (up to 4 – any size)
Can Opener
Colander
Cookie Cutters (up to 2 – team choice)
Cutting Boards (up to 4)
Disposable Tasting Spoons (no limit)
Dry Measuring Cups (1 set)
Electric Skillet
Extension Cord (multiple outlet or strip style).
First Aid Kit
Food Thermometer
Fork
Gloves (disposable and food safe)
Grater
Hand Sanitizer
Hot Pads (up to 5)
Kitchen Shears (1 pair)
Kitchen Timer
Knives (up to 6)
Liquid Measuring Cups (up to 2)
Manual Pencil Sharpener
Measuring Spoons (1 set)
Meat Tenderizing Mallet
Note Cards - BLANK (up to 1 package – no larger than 5x7)
Paper Towels (1 roll)
Pancake Turner (up to 2)
Pencils (no limit)
Plastic tub and/or trash bags for dirty equipment
Pot with Lid
Potato Masher
Potato Peeler
Rolling Pin
Sanitizing Wipes (1 container)
Serving Platter or Plate
Serving Bowl
Serving Utensil
Skewers (6 maximum)
Spatulas (up to 2)
Stirring Spoon
Plastic Storage Bags (1 box maximum)
Tongs (up to 2)
Toothpicks (no limit)
Electric Hot Plate (single or double burner)
Whisk

SUPPLY BOX PANTRY ITEMS

The following items should be included in the equipment box and can be used during the contest.
Teams may be asked to remove these items if they advance to the Final Challenge.

- Salt
- Pepper
- 3 Dried Herbs, Spices, or Seasonings (up to 3 oz each – team choice)
- Non-stick Cooking Spray
- Cooking Oil (up to 17 oz)
- 1 Jar of Chicken Bouillon
- 1 Medium Onion
- 2 Can (up to 16 oz each) Vegetables and/or Fruit (team choice)
- Uncooked/Dried Rice or Pasta (up to 16 oz – team choice)
- Cornstarch or Flour (up to 1 lb -team choice)

PARTICIPANT ORIENTATION TALKING POINTS

Welcome to the Texas 4-H Food Challenge!

No electronic devices or jewelry (except for medically required) is allowed in contest. This includes cell phones, smart watches, or other communication devices. Anyone found to have these items (except those for medical situations) will be disqualified, along with the entire team.

Supply Boxes must be completely closed and all equipment should remain inside the box until the start of the contest. The only exception is an empty for dirty dishes may be placed on top.

If at any time during the contet you need to use the restroom, please let your group leader know.
Each team will have 40 minutes to prepare the dish, plan a presentation, and clean up the preparation area. A timer will announce start time, followed by a 20, 10. 5, and 1-minute warning. Once the 40 minutes of preparation time expires, team members may no longer communicate with each other. Team members may study their notes individually.

Each team will be directed to a preparation station. At their preparation station, each team will receive an information sheet with their contest category and "key" ingredient for that category (no ingredient amounts, recipe, or instructions will be provided at the station).

The "key" ingredient will be representative of one of the following randomly assigned categories: Appetizer, Main Dish, Side Dish, Healthy Dessert. (ANNOUNCE CATEGORIES FOR TEAMS)

Teams will have access to a "grocery store" of additional ingredients which can be combined with the team's "key" ingredient to create an original recipe/dish during the contest. The "grocery store" will include items commonly found in grocery stores such as produce, canned goods, crackers, dairy products, etc. Teams must select and use at least two items from the "grocery store" and will be provided the maximum number of items they can select during orientation. (ANNOUNCE MAXIMUM NUMBER OF ITEMS)

Ingredients may have been divided among teams to minimize the cost and reduce wastefulness. If teams need to see an original food package and/or the nutrition facts label, you may view it in the grocery store table area if available. Teams may not take the original food package from the table.

Teams should assume that all fresh produce (fruits and vegetables) has been washed prior to the contest.

In addition to the "grocery store," teams may be assigned a "randomized" item or task/skill during the preliminary and/or final challenge round which all teams will be required to use during preparation. This could include things such as additional key ingredients, required grocery store or other denoted items, a special kitchen gadget (would be provided by contest officials), etc. (ANNOUNCE AT THIS TIME IF APPLICABLE)

NEW

Teams are challenged to be creative and developing an original recipe with the ingredients provided. Teams will determine the exact amount of each ingredient used based on their original recipe. The key ingredient and/or grocery store ingredients selected may be used to garnish the dish.

Dishes/recipes created should include two or more servings. Teams should present the entire dish/ recipe to the judges and communicate during their presentation what an individual serving size should be. Teams should not create side dishes/drinks, multiple dishes, or multiple dish options with their ingredients/grocery store items

Contest Resources: Each station will have a variety of nutrition resources/references. Only these resources will be allowed during the contest and will be supplied by the contest committee.

These resources include:
- Know Your Nutrients
- Food and Kitchen Safety Fact Sheet
- The Science and Function of Ingredients and Cooking
- Dietary Guidelines for Americans
- Fight BAC

NEW

Note cards may be used to write down the recipe that the team creates, along with notes related to nutrition, and food safety. Note cards should NOT be pre-written. All notes must be written during the 40 minute preparation time.

Teams that experience any equipment malfunction(s) may not replace the equipment with supplies from another team, leaders, volunteers, county Extension agents or contest officials. Instead, team members must work together and be creative in completing preparation without the malfunctioning equipment.

PARTICIPANT ORIENTATION TALKING POINTS

If electricity goes out during the preparation phase of the contest, teams are asked to contact a contest official IMMEDIATELY. Teams should then turn away from the table. Contest officials will stop the clock so that no preparation time is lost.

Water jugs will be located throughout the room if needed for food preparation.

Trash cans are located throughout the room for your use. (Include instructions on liquid disposal.)

Each team had the opportunity to include a small first aid kit in your supply box. If you did not bring a first aid kit, contest officials have one. If you happen to need first aid due to a cut or burn, please let your group leader know immediately so they can assist you!

After the 40-minute preparation time is up, your area MUST be clean and all the supplies and extra food items must be in your supply box. If you have a hot plate or other items cooling, it may be the only thing out on the table other than the food you are presenting to the judges.

After time is called for the 40-minute preparation period, no talking and no writing is allowed among any team members. Team members caught talking and/or writing will receive a warning. The second time, the team will be disqualified and asked to leave the contest facility. Team members should not have pens or pencils in their possession while waiting to give their presentation.

JUDGES ORIENTATION TALKING POINTS

Judges should be provided the following:

- The name of the key ingredient teams has been given for their category.
- Copy of items available in the grocery store.
- Number of items teams are available to choose from grocery store.
- Copy of supply box list
- Any randomized items/tasks assigned to teams.
- A copy of the educational resources teams are given to reference as needed.
- Clipboards and pencils.
- Any information regarding restroom and/or lunch breaks.

Preparation Phase of Contest.

Teams will have 40 minutes to prepare a dish which aligns with their assigned category.

Teams have been randomly assigned to one of four categories: Appetizer, Main Dish, Side Dish, Healthy Dessert. Teams do not know what category they have been assigned until they arrive.

Each team has a supply box. Boxes must be completely closed and all equipment should remain inside the box until the start of the contest. An EMPTY tub for dirty dishes may be placed on top of equipment box.

Each team will have 40 minutes to prepare the dish, plan a presentation, and clean up the preparation area. A timer will announce start time, followed by a 20, 10. 5, and 1-minute warning. Once the 40 minutes of preparation time expires, team members may no longer communicate with each other. Team members may study their notes individually.

Each team will be directed to a preparation station. At their preparation station, each team will receive an information sheet with their contest category and "key" ingredient for that category (no ingredient amounts, recipe, or instructions will be provided at the station). The "key" ingredient will be representative of the teams assigned category.

Teams will have access to a "grocery store" of additional ingredients which can be combined with the team's "key" ingredient to create an original recipe/dish during the contest. The "grocery store" will include items commonly found in grocery stores such as produce, canned goods, crackers, dairy products, etc. Teams must select and use at least two items from the "grocery store" and will be provided the maximum number of items they can select during orientation.

<u>In addition to the "grocery store," teams may be assigned a "randomized" item or task/skill during the preliminary and/or final challenge round which all teams will be required to use during preparation. This could include things such as additional key ingredients, required grocery store or other denoted items, a special kitchen gadget (would be provided by contest officials), etc.</u>

NEW

Teams are challenged to be creative and develop an original dish with the ingredients provided. Teams will determine the

exact amount of each ingredient used based on their original recipe. The key ingredient and/or grocery store ingredients selected may be used to garnish the dish.

Dishes created should include two or more servings. Teams should present the entire dish to the judges and communicate during their presentation what an individual serving size should be. Teams should not create side dishes/drinks, multiple dishes, or multiple dish options with their ingredients/grocery store items

Each team will be provided with the following resources. Only these resources are allowed during the contest.

- Know Your Nutrients
- Food and Kitchen Safety Fact Sheet
- The Science and Function of Ingredients and Cooking NEW
- Dietary Guidelines for Americans
- Fight BAC

Note cards may be used to write down the dish that the team creates, along with notes related to nutrition, and food safety. Note cards should NOT be pre-written. All notes must be written during the 40-minute preparation time.

After the 40-minute preparation time is up, areas MUST be clean and all the supplies and extra food items must be in supply box. Hot plate or other cooling items may be placed on top of supply boxes.

Safety Reminders. Judges should utilize the contest resources or officials for questions regarding safety. Judges should use food and kitchen safety guidelines for consumers when judging teams.

As a reminder, gloves do not have to be worn throughout the contest; however, there should always be a barrier between hands and any food touched. A barrier includes gloves and/or cooking utensil. When wearing gloves, they should be changed between handling raw meats/seafood; handling cooked items; and ready to eat items or raw vegetables to prevent cross contamination.
Each team member must wear a hat, hair net and/or other type of hair restraint during the food preparation part of the competition. Examples of acceptable hair restraints include hairnets, bandana with hair completed pulled back, Chef hat with hair restrained inside, or cap with hair completely tucked in.

Electrical or Equipment Malfunctions. Teams that experience any equipment malfunction(s) may not replace the equipment with supplies from another team, leaders, volunteers, county Extension agents or contest officials. Instead, team members must work together and be creative in completing preparation without the malfunctioning equipment.

If electricity goes out during the preparation phase of the contest, teams are asked to contact a contest official IMMEDIATELY. Teams should then turn away from the table. Contest officials will stop the clock so that no preparation time is lost.

Presentation Phase of Contest.
After the 40-minute preparation period, teams will give their presentation.

Time limits for presentation phase of contest include:
- 5 minutes for a presentation
- 3 minutes for judges' questions
- 4 minutes between team presentations for scoring and comments

Judges must adhere to these time limits.

A majority of team members should participate in the presentation.

Teams are allowed the use of notecards during the presentation but should not read from them, as this minimizes the effectiveness of their communication.

Judges Questions. Judges questions should be related to contest resources, general nutrition, chronic disease prevention, key ingredients, or others relevant to food and nutrition.

Judges should ask consistent questions to each team they are judging.

Questions SHOULD NOT be related to any area that should have been included in the team presentation. (See scorecard for those areas)

The contest committee may provide a list of sample questions to be asked. These questions should be turned in at the end of judging and SHOULD NOT leave the contest area.
Scorecards.
Please be sure to provide constructive feedback on the scorecard for each team. This will help them improve their presentation in the future. Constructive feedback gives young people a positive learning experience.

JUDGES ORIENTATION TALKING POINTS

Judges should initial scorecard as the judge they were designated (ie. Judge 1, Judge 2, Judge 3).

Judges may ask questions of teams during the preparation phase of the contest if they need clarification on a skill, technique, safety practice or other that they may further information on.

Placing will be based on combined preparation and presentation judge scores. Placing based on scores will be final upon tabulation.

Should judges have any questions or concerns, they should contact a contest official immediately.

Preparation Scorecards: To earn maximum points, teams should demonstrate best practices in ***Personal Hygiene, Food Safety Practices, Kitchen and Equipment Safety, Food Preparation Skills and Techniques, Time and Space Management, Teamwork and Collaboration, and Communication and Professionalism.***

Judges should use the appropriate contest resources as guidelines.

Presentation Scorecards: To earn maximum points, teams must use these 5 minutes to address the following areas of the presentation scorecard: ***Food Preparation Principles, Safety Concerns and Practices, Dish and Serving Size Information, Knowledge of Dietary Guidelines for Americans, and Nutrition Knowledge.***

Judges should use the appropriate contest resources as guidelines.

Other Reminders.

- Judges should refrain from conversations and comments unrelated to Food Challenge with teams and/or each other.
- Judges are not allowed to taste the foods prepared.
- Judges should not leave judging area until dismissed.
- Results are final upon announcement.

GROUP LEADER ORIENTATION TALKING POINTS

Assign each group leader to a category. Contest will need 1-2 group leaders per category, depending on facilities and whether contest is run in one or two heats.

Contest and Judging Procedures (Review so that group leaders understand the process and can answer questions if needed).

While waiting to proceed to presentation judging rooms, no talking and no writing is allowed among any team members. Team members caught talking and/or writing will receive a warning. The second time, the team may be disqualified and asked to leave the contest facility.

Team members should not have pens or pencils in their possession while waiting to give their presentation. Group leaders are asked to monitor and observe teams for talking and/or writing and are allowed to give warnings, keeping contest officials informed of warnings given.

Provide instructions on where to lead teams to waiting area for presentations.
Please send in teams to the judging room in order by team number. It's important that we stay on time with the judging of the presentations so the entire contest can stay on time. Teams should follow the guidelines of only having five minutes for their team presentation.

If group leaders are also serving as timekeepers for presentations, review responsibilities (i.e., knock on doors at 5 minutes and then open doors at 4 minutes).

If any 4-H member must use the restroom, you may allow them to go. Please direct them NOT to talk to other 4-H members, parents, etc., out in the hallway. If they are caught doing so, their entire team may be disqualified.

All dishes should be disposed of before teams leave contest area. Dishes MAY NOT be removed from the contest area for photos and/or public viewing.

If you have any questions, please see the contest or group leader coordinator.

OTHER VOLUNTEER ROLES AND DESCRIPTIONS

Job Title	Job Duties
Contest Superintendent	Provide management, oversight, and decision for contest.
Contest Assistants	Provide leadership in specific areas.
Registration	Check-in and provide directions to teams.
Group Leaders	Receive instruction from contest assistant. Move teams from preparation to presentation judging areas.
Floor Managers	Receive instruction from contest superintendents to reset preparation station tables between groups.
Floor Managers	Assist in designated areas where needed.
Timers/Monitors	Keep times for assigned preparation and/or presentation judging area.
Preparation Judges	Judge preparation phase of contest.
Preparation Judges	Judge Presentation phase of contest.
Final Challenge Judges	Judge Preparation and presentation phases of Final Challenge.
Grocery Store Monitors	Receive and follow instruction from contest assistant for monitoring store, collecting tokens from teams for store items, and refreshing store for each heat.
Tabulation	Receive and follow instructions from contest assistants regarding collection and organization of scorecards, tabulating scores, and final results.

TEXAS A&M AGRILIFE EXTENSION

Texas A&M AgriLife Extension provides equal opportunities in its programs and employment to all persons, regardless of race, color, sex, religion, national origin, disability, age, genetic information, veteran status, sexual orientation, or gender identity.