Cloverbud Cooking Challenge

Saturday, July 11, Peterson Building

- **4:30 p.m., Cloverbuds**
- **Entry Deadline: Noon the day of event.**
- **Awards will be presented after each division.**

The goal is to introduce Cloverbud members to the Cooking Challenge process. Cloverbud contestants will have **15 minutes** to set up, prepare product and clean up. Cloverbuds may participate as an individual or in a team of two. This is their chance to be creative and have fun. Cloverbud members will all receive participation ribbons.

The Cooking Challenge is open to ANY 4-H Cloverbud member 5-8 years of age as of Jan. 1, current year.

Cloverbud
Fruit Pudding Parfait

Ingredients:
1 cup single serving vanilla pudding
¼ cup thawed whipped topping, more for garnish
2 sliced strawberries (save 1 or 2 slices for garnish)
¼ cup washed/dried blueberries (save 2-3 for garnish)

Directions:
Measure whipped topping into a small bowl. Add the vanilla pudding and mix until combined.
Slice strawberries and measure blueberries.
Spoon pudding mixture into clear cup, layering the fruit between the layers.
Top off with a dollop of whipped cream and garnish with a strawberry slice and/or 2-3 blueberries.

*The purpose of the cooking challenge is to demonstrate food preparation skills by preparing a recipe using safe work habits. Participants will also gain knowledge in product evaluation. After **entries are received**, a final schedule will be posted during the fair.

Contestants will have 30 minutes to set up, prepare product and clean up. There is to be no talking or other communication between audience and 4-H'ers. Working table space will be provided. Participants are to bring their own ingredients, utensils, and necessary appliances. All participants are to use the recipes found in this section. Judging results are based on food preparation, clean up and the finished product. All preparation, including measuring, needs to be done before the judge unless otherwise stated in the recipe.

It is suggested that a serving be placed on a separate plate/bowl/etc. for the judge to view. (Ex: a piece of pie or cake to be cut and placed on a serving plate, or a serving of salad to be spooned out of the entire recipe and placed on a salad plate).

Judging is based on:
- general appearance of contestant and equipment.
- arrangement of supplies and equipment, measuring and mixing techniques and clean up.
- finished product

Awards - Participation ribbons will be given to all participants. Awards will be presented following each division.

TIPS: Have hair pulled away from face, wash hands. Bring apron, proper tools, paper towels and items to be used in the final presentation and dish cloth for cleanup. *Always be careful when using a knife. Be sure to use a cutting board. When you cut, turn the knife blade away from you, and keep fingers that are holding the food away from the blade.*