

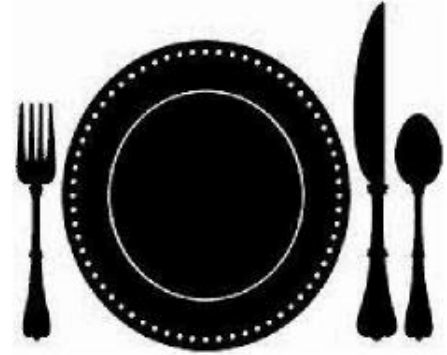
Key Elements to Remember:

1. Practice
2. Know the recipe!
3. Know the ingredients
4. Know why certain ingredients are important
5. What types of food safety information might be important to know about our project?
6. What can you do to have a nice presentation of your project?
7. What might you need to know about the nutritional value of the foods you are bringing?
8. Smile!
9. Clean hands...sanitation practices
10. Transporting food to the fair
 - a. Food safety
 - b. Ease in carrying and transferring
11. Eat with your eyes!! Remember
 - a. Appearance
 - b. Garnish
 - c. Recipe source
12. Other Items:

Foods Revue Information

The following categories will be available:

- Cloverbuds: simple dessert, sandwich, muffin or snack
- Grades 3-6: appetizer, breakfast item, sandwich or desert
- Grades 7-13: appetizer, breakfast item, entrée, homemade soup or dessert



What is the Foods Revue?

How do I enter?

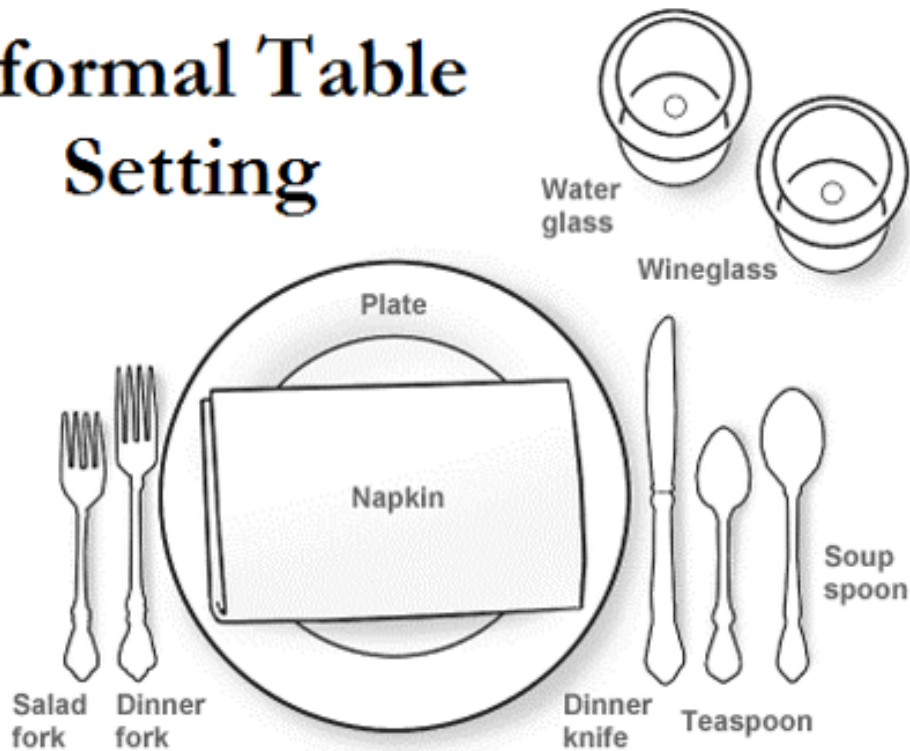
The Foods Revue is an opportunity for youth to showcase a complete menu and table setting while only having to prepare one food item chosen from the appropriate grade level list on this page.

Exhibitors need to prepare:

- Food entry from lot numbers shown here
- Table setting (placemat or tablecloth, napkin, glass, plate, and the silverware needed for your planned meal
- A centerpiece
- Card with complete menu (4x6 or 3x5)
- Card with your food entry recipe (4x6 or 3x5)



Informal Table Setting



Utensils are placed one inch from the edge of the table

Casual Table Setting

- Bread and butter plate (above forks, left of dinner plate)
- Bread and butter knife (placed across plate)
- Dinner fork (larger fork, to left of plate)
- Salad fork (smaller fork, to left of dinner fork)
- Dinner knife (larger knife, to right of plate)
- Water glass (to upper right of plate, left glass of the two and larger)
- Beverage glass (right of water glass and smaller)
- Dinner napkin (could be placed in center of plate)



Proper Table Settings

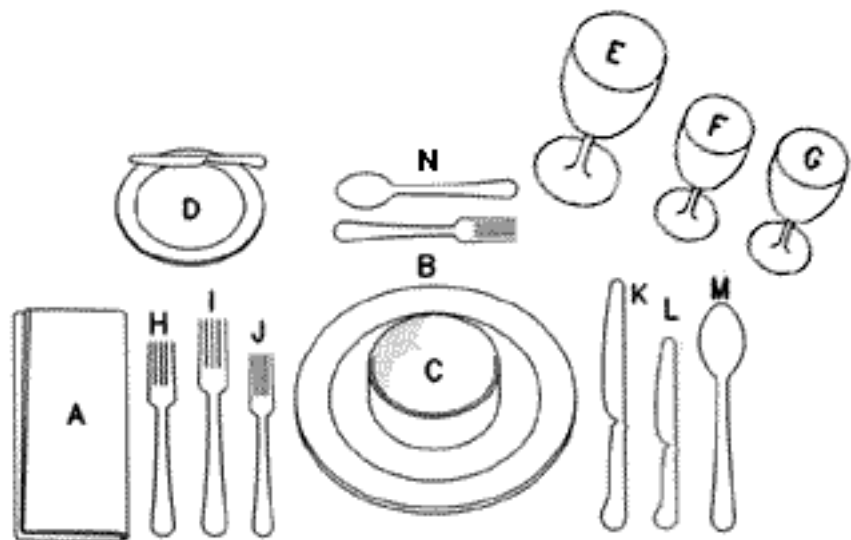
What goes where on the table and which glasses go with what drinks:

Real easy to remember, the etiquette experts tell us. The general rule with utensils is to start from the outside of your place setting and work your way toward the service plate (the main meal plate). Soup spoon first, then fish knife and fork, then service knife and fork. Proper arranging dining room sets with chairs at the end of the table for the host and hostess is another aspect.

When to start eating:

Despite what nother told you, culinary experts say you do not always have to wait for everyone to begin – start eating hot food when it is served. For cold foods or buffets, wait for the host to announce dinner and wait until the head guest starts dishing.

The correct table settings



A	B	C	D	E
Serviette (napkin)	Service plate	Soup bowl on plate	Bread & butter plate with butter knife	Water glass
F	G	H	I	J
White wine	Red wine	Fish fork	Dinner fork	Salad fork
K	L	M	N	
Service knife	Fish knife	Soup spoon	Dessert spoon and cake fork	

Note that it often is recommended that the salad fork (J) is placed to the left of the dinner fork (I); however, in this formal setting the dinner fork is placed to be used before the salad fork because it is suggested that the guest awaits the main meal before helping him/herself to the salad.