4-H Mini Meal Contest
Judge's Information Form

Division: ( ) Junior ( ) Intermediate ( ) Senior

Class: ( ) Mini Meal Individual ( ) Mini Meal Team

Your Name _____ **County** _____

MENU

Main Food Group	Menu Items	Cost Per Serving*

Cost per person for entire meal (add cost per serving of each menu item) **$**

*Calculate using the procedure indicated on the next two pages for each contest food. If the menu contains foods not prepared as part of the contest, estimate the cost per serving and also enter in this column.

TASK SEQUENCE

A very general outline of the task sequence in preparing the foods. For example: (1) Prepare pizza; (2) Put pizza in oven; (3) Make salad dressing; (4) Make salad. Use a separate line for each task.

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_____

Name of Recipe

List of Ingredients and Amounts	Estimated Cost (market prices)
	$
	$
	$
	$
	$
	$
	$
	$
Total:	$
Number of Servings:	
Cost Per Serving:	$

(Total cost divided by number of servings)

Participants using home preserved food should indicate which ingredients were home processed by participant and the appropriate processing information (name of product, processing method and processing time.)

Recipe Directions:

Name of Recipe

List of Ingredients and Amounts	Estimated Cost (market prices)
	$
	$
	$
	$
	$
	$
	$
	$
Total:	$
Number of Servings:	
Cost Per Serving:	$

(Total cost divided by number of servings)

Participants using home preserved food should indicate which ingredients were home processed by participant and the appropriate processing information (name of product, processing method and processing time.)

Recipe Directions: