4-H Mini Meal Contest
Judge's Information Form

Division: ( ) Intermediate ( ) Senior

Class: ( ) Mini Meal Food Preparation ( ) Mini Meal Food Preservation

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.

Name of Recipe

List of Ingredients and Amounts	Estimated Cost (market prices)
	$
	$
	$
	$
	$
	$
	$
	$

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

Total Cost:	$
Number of Servings:	
Cost Per Serving: (Total cost divided by number of servings)	$

Recipe Directions:

Name of Recipe

List of Ingredients and Amounts	Estimated Cost (market prices)
	$
	$
	$
	$
	$
	$
	$
	$

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

Total Cost:	$
Number of Servings:	
Cost Per Serving: (Total cost divided by number of servings)	$

Recipe Directions: