



Project Title: Outdoor Chef

Description:

Allows youth to learn life skills and grow in project knowledge while preparing food in an outdoor environment over a flame.

State Fair Entries:

No. County project only.

Exhibit Guidelines:

Division	Project Book
Beginner (Grades 3, 4, 5)	4-H 472
Intermediate (Grades 6, 7, 8)	4-H 472
Advanced (Grades 9, 10, 11, 12)	4-H 472

Action Demonstration Information: An action demonstration is optional and is not considered as the exhibit for his project.

Purdue Extension Food Safety Policy (revised 10/2020):

For Food Competitions: Fillings, frostings, glazes, and meringues are not permitted to contain cream cheese, sour cream, heavy cream, or whipped cream if they are not fully cooked/baked. These items are allowed as ingredients in food products IF the final product is cooked/baked. Additionally, raw milk, raw milk products or uncooked eggs/egg whites are not permitted. Eggs/egg whites that have been cooked to 160°F (i.e. pasteurized or included as part of a batter and baked) are acceptable. No home-canned fruits, vegetables, or meats are permitted as ingredients in food products.

Fresh-cut, uncooked, fruits and/or vegetables are not permitted to be used in food products or used as garnishes for the product. Foods should be transported to the competition in a way that minimizes contamination and maintains the quality of the food (i.e. foods that are judged as frozen should remain frozen at all times).

Recipes must be provided that identifies all ingredients that were used in each part of the product. Any ingredient that could be a potential allergen must be clearly identified. Potential food allergens include, but are not limited to, milk, eggs, peanuts, tree nuts, fish, crustacean shellfish, wheat, soy and sesame. Each food product must be labeled with the following information:

- Name
- Address (4-H member information can be taken from enrollment if needed)
- Contact information (phone and/or email address; 4-H member information can be taken from enrollment if needed)
- Date the food product was made

Contestants should carefully wash their hands and make sure that their hands do not have any open cuts before preparing foods. If cuts are present, the wound should be bandaged and a single use food service glove worn on the hand during all stages of food production. Contestants should not be preparing food exhibits for competition within 48 hours of recovering from any illness. People experiencing symptoms of vomiting, diarrhea, fever, and/or jaundice should not be allowed to prepare food.

A completed recipe card is to be submitted with each exhibit. Recipe cards are for judging purposes only and will not be returned to the exhibitor. Laminating, wrapping the recipe card in plastic, or placing it in a clear plastic bag is optional. Since it is illegal in the State of Indiana for youth under the age of 21 to purchase or consume alcoholic beverages, 4-H members are to use recipes that do not include an alcoholic beverage as an ingredient. A suitable non-alcoholic or imitation product may be substituted.

Judges and individuals who will consume products from county and/or state competitions should be informed that they are at risk for foodborne illness since the established policy cannot guarantee that an entry has been properly prepared or handled before, during or following the competition. The food products for competitions are home produced and processed and the production area is not inspected by the Indiana State Department of Health. Tasting of a food product is solely at the discretion of the judge and consumers. Judges are NOT to taste any home preserved foods such as low-acid or acidified foods like green beans, tomatoes or tomato products, jams/jellies/fruit preserves or fermented products produced in the home.

General Guidelines

1. Members will supply their own materials.
2. Cooking may be done using a gas grill, charcoal grill, open campfire or other approved open flame. Open campfires must be contained using a metal barrel, outdoor patio fireplace, etc. All grills and fire must be completely extinguished before leaving the exhibit area. Side burners, second grills/outdoor stoves, as well as other forms of "open flames" are allowed as necessary to complete the various components of the project.
3. All meat and food ingredients must be inspected by the project leader or judge at time of check-in.
4. The meat brought for use in the project must be in an original, sealed package from the store or meat processing facility.
5. Meat cannot be pre-marinated and ground meat cannot be pre-mixed prior to check-in.
6. Following check-in, exhibitors may set up their area and may proceed with any and all processes except lighting the grill or any open flames.
7. Grills and open flames are to be started within 1 hour after check-in. All foods are to be presented to the judge within 4 hours after this time.
8. Exhibitors must inform the judge when they are ready to light the grill. Grill safety, including lighting, is part of the judging.
 - a. In the beginner division, a parent or project leader may assist the participant in lighting the grill to ensure that safety is maintained.
 - b. All other exhibitors must light their own grills.
9. Exhibitors may receive assistance only from the project leader during the competition.
10. A recipe card is to be submitted for every part of the exhibit.
11. The judges will walk around and observe the exhibitors during the competition. The judges are encouraged to talk with and question the exhibitors.
12. Regarding meat doneness: the exhibitor must be prepared to tell the judge how the meat is prepared (i.e.-well-done, rare, medium, etc.). It will then be judged accordingly.
13. All final products must be plated and served to the judge(s) as if they were being served in a restaurant.
14. 4-Hers are to complete the exhibit requirements for their grade level category and are not to use requirements listed above their grade level.
15. Artificial Intelligence (AI) may be used, with parent permission, when creating this exhibit and is to be documented as a reference. A majority of the work to create this exhibit is to be the 4-H member's original work.

Exhibit Class Guidelines:

Beginner Exhibit Requirements (Grades 3-5 suggested)

1. Prepare a serving for two people.
2. Choose one meat entree from the following list - ground meat, steak, chop, breast, thigh, simple sandwich, pizza, or another item.
3. If a marinade, rub, or sauce is used it must be store purchased.
4. Prepare 1 side dish with your entree. The side dish does not have to be cooked on the grill or open flame.
5. Presentation is part of the judging.

Intermediate Exhibit Requirements (Grades 6-8 suggested)

1. Prepare a serving for at least two people.
2. Choose one meat entree from the following list - roast, whole chicken, whole turkey breast, seafood or another item.
3. If a marinade, rub, or sauce is used it must be made from scratch by the exhibitor.
4. Prepare 1 side dish and 1 dessert, one of which must be cooked on the grill or open flame.
5. Presentation is part of the judging.

Advanced Exhibit Requirements (Grades 9-12 suggested)

1. Prepare an outdoor dinner party for at least two people using a theme of your choice.
2. Decorate 1 card table or something of similar size. The decorated area for judging shouldn't be any larger than 10'x10' or 100 ft.
3. The exhibitor should create an outdoor dinner party invitation and present it to the judge when the project is ready for judging.
4. Prepare one meat entree of your choice
5. May use any marinade, rub, or sauce - homemade, store bought or combination.
6. Prepare 2 side dishes cooked on the grill or open flame.
7. Prepare 1 salad side dish. This salad dish does not have to be cooked on the grill or open flame, but may be.
8. Prepare 1 dessert cooked on the grill or open flame.
9. Beverages may be either store purchased or made from scratch.
10. Presentation and decorations will be part of the judging.
11. Members enrolled in this project may exhibit as a two (2) member team. If one of the members is in grades 3-8, the team will exhibit the advanced requirements. No member exhibiting as part of a team may also exhibit as an individual. Members must inform the project leader at check-in if they plan to exhibit as a team.

Awards will be given in the advanced category for both individual exhibits and team exhibits.