



OCTOBER 7, 2026 @ Fannin County Fair

CONTEST: Teams of 3-4 youth work together to create a tasty dish using a mystery ingredient and limited cooking supplies.

DATE/TIME/LOCATION: **October 7** in the Multipurpose Complex at County Fair. Contest will run in heats with Heat 1 beginning at 9am.

TEAMS: Fannin County youth teams in the following age groups:

- Juniors (3rd-5th grade)
- Intermediates (6th-8th graders)
- Seniors (9th-12th graders)

REGISTRATION DEADLINE: **SEPTEMBER 18**

Registration Link: <https://form.jotform.com/262294794689075>

- **\$15** per person to participate
- **EACH TEAM MEMBER** must complete a registration form.
- **School sponsored teams may contact for alternate registration method**

HOW IT WORKS

Teams will create a dish using a provided mystery ingredient based on the All-American picnic theme. Each team is responsible for bringing a box of approved (list provided) supplies to use. At conclusion of cooking portion of the contest, teams present their dish to a panel of judges and should be able to communicate knowledge of food groups, basic nutrition principles, cooking and food safety principles, and basic cooking process and techniques. Resource materials to assist with presentation knowledge will be provided.



RULES OF PLAY

- **OPTIONAL:** TEAMS have the option of choosing a team name and theme and may wear coordinated clothing, aprons, accessories, etc. to represent their team. This can be really fun!
- Teams will cook in randomly assigned heats.
- Each team will bring a supply box filled with approved items to use to create their dish.
- Teams will be assigned to a table and given a mystery ingredient.
- Teams will be provided with tickets to purchase additional food items to create their dish from the on-site stocked pantry.
- TEAMS will have **40 minutes** to create their dish and prepare for the oral presentation to the judges. A presentation worksheet will be provided for each team to take notes on for their presentations. You can use notes in the presentation, but the more you can tell the judges without notes, the better!
- At the judging panel, teams will present their completed dish and tell the judges all about it. Due to food safety concerns, judges WILL NOT taste dishes in this phase of the contest. So teams should make their dish appear appetizing and creative and prepare to tell judges as much about it as possible.
- Presentation should include information on NUTRITION, FOOD AND COOKING SAFETY, and BASIC PREPARATION and COOKING.

ADDITIONAL CONTEST DETAILS

- The online registration form includes information about food allergies. **It is the responsibility of the parent to ensure this information is completed correctly.**
- Each team member must complete a separate registration form!
- Registration form will ask for a **TEAM name** and a list of other team members. Please complete this information to ensure correct team make-up.
- Parents (school personnel for school teams) will be responsible for the supervision of their participant throughout the entirety of the event.
- Parents may stay and watch contest, but CANNOT help! Parents are welcome to help ahead of time by practicing with teams leading up to the contest.
- Additional contest resources (supply box list, educational resources, scoring rubric, etc.) will be provided upon contest registration.
- School absence notes will be provided to parents to alert school of their child's absence the day of the contest. At the conclusion of the contest, notes of confirmed participation in the event can be picked up at the contest. It is up your school's discretion to provide an excused absence for the contest.
- Youth participants will receive a fair admission bracelet for the day of the contest. Parents will be required to pay gate fee.



AWARDS

- Prizes will be awarded for the **TOP 3 TEAMS** in each age division
- Additional **TEAM SPIRIT** prizes will be awarded per age division.



- **Top 2 SENIOR TEAMS ONLY** will cook-off in a head-to-head final show down at 6pm!
- **All SENIOR TEAMS should be prepared to be part of the FINAL COOK-OFF if you place in TOP 2!**

This steak cook off will take place in the main stage area in front of a live audience with a tasting panel of judges. Championship team will be awarded a free entry to the Steaks on Main contest in the spring! (see Final Cook-Off details on next page).



FINAL COOK-OFF

- **THE TOP 2 Senior Teams** based on judges scores, will participate. Senior cooking heats in first phase of contest will all be judged against each other with highest 4 team scores moving on to FINAL COOK-OFF.
- TEAMS will all prepare **STEAK**.
- An **Indoor, electric grill+griddle cooker will be set up and provided** for each team to use in addition to their own supply box items.
- TEAMS will cook in front of a live audience and should be prepared to answer host questions throughout the cooking process.
- Judging will take place at your cooking station and each judge should be plated a sample of your prepared dish. Dishes for judges plating will be provided.
- Judges **WILL TASTE!**
- Final cook off judging will be based 100% on judges determination based team presentation of dish and best dish (steak preparation; side items; overall appeal including tasting).
- All other rules of play will remain the same. 40 minutes to cook and prepare presentation.
- **AWARD: 1st Place Team** will receive a paid entry for **STEAKS ON MAIN** steak cook off in the spring!