

APRIL 14, 2017 VIRGINIA BEEF CHALLENGE

Using a mystery bag of ingredients, teams prepare a dish in 40 minutes and present it to a judging panel. In a short presentation, the team of youth explain the preparation steps of the dish, give nutrition information on the dish, and tell the food safety practices that they followed when preparing the dish. Additionally, they will answer questions that the average consumer has about beef production practices such as antibiotic and hormone use.

Participants will be provided the key beef ingredient in advance and will be provided an equipment supply kit if needed. Teams are challenged to be creative and develop their own recipe with the ingredients provided.





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Open to first 10 teams registered by April 10th

Visit VT Youth Livestock webpage to register

For youth 14-19 years of age (as of 9/30/17)

Contest will be open for Public Viewing

Held at Virginia Beef Expo, Rockingham County

VIRGINIA **COOPERATIVE EXTENSION**

965 Pleasant Valley Road Harrisonburg, VA 22801 **Contact: Dara Booher** dbooher@vt.edu 540-564-3080

2017 Virginia Beef Challenge Registration

Using a mystery bag of ingredients, teams prepare a dish in 40 minutes and present it to a judging panel. Youth explain the preparation steps of the dish, give nutrition information on the dish, and tell the food safety practices that they followed when preparing the dish. Additionally, they will answer questions that average consumer has about beef production practices such as antibiotic and hormone use.

Participants will be notified of the beef ingredient after registration and before the contest. Teams will also be provided an equipment supply kit if needed. Teams are challenged to be creative and will need to develop their own recipe with the ingredients provided.

Official Registration: Each county may initially enter one team. If space allows, additional teams will be able to compete. Team registration will be on a first come, first serve basis. The \$25 registration fee will need to be received to be officially registered. No refunds will be given to any counties and/or individuals.

Registration can be submitted via hard copy or online: http://tinyurl.com/BeefChallenge2017

Coach/Chaperone refers to the person who will be responsible for the team at this contest.

Contest will start 2PM on Friday, April 14, 2017. Age: For youth ages 14-19 years of age (as of 9/30/17) Contact: Dara Booher, 564-3080, dbooher@vt.edu Make Check payable to: Rockingham County 4-H (\$25) Mail to: Virginia Beef Challenge 965 Pleasant Valley Road, Harrisonburg, VA 22801	*Please include your \$25 entry fee with this form
Team Name:	
Coach/Chaperone Name:	
Coach/Chaperone Email:	
Coach/Chaperone Phone Number:	
Will you be bringing your own supply kit?	□No
Team Members (Teams may have 3-5 members) Please list First Name, Last Name and Birth date. Example: S	ally Smith 3/2/2001
Team Member #1:	
Team Member #2:	
Team Member #3:	
Team Member #4:	
Team Member #5:	
Do any of the youth participating in Food Challenge have food impact their ability to compete in a food preparation competi but we do need to be aware of food allergies and preferences	tion? *Remember that youth do not need to eat the food

□Yes □No

If the answer is yes, to the above question please specify any team members that have allergies or health concerns, as well as the nature of that concern.