

**NEW in 2024- RETURNING in 2025!**

GRILLED CHEESE

CONTEST



The objectives are to provide an interactive and fun learning experience around  
 1) food preparation & food safety; 2) practice verbal communication & marketing skills;  
 3) gain knowledge of dairy products' nutritional benefits

*Contest will take place at the State Convention, time to be determined*

***Participants must pre-register to enable planning logistics and supplies.***

Contestants may work independently, or as a team of two.

*Age division breakdowns are as follows: Ages as of January 1, 2025*

Junior: 12 and under- Must enter with a friend age 13+, or CJHA officers will be available

Intermediate 14-17

Senior: 18 to 20

**PROCEDURE:**

- Each entrant/team must cook a grilled cheese sandwich from the provided groceries.
- Sandwiches **MUST INCLUDE** any combination of BREAD, CHEESE, AND BUTTER.
- A variety of bread, cheeses and butters will be available to select from.
- Electric griddles and all kitchen supplies & tools will be provided.
- Contestants will have 20 minutes to choose ingredients, prepare, cook, and plate.
- They will then present the dish to the judges, provide an explanation/ 'sales pitch', and answer questions. Participants are judged during the cooking process and when presenting.

Up to 5 chefs will be cooking simultaneously, may vary by number of entries in each division.  
 A schedule will be posted at 8:00 am outside the contest room.

*Judging will be done by a panel of three impartial cheese-loving adults from the CA Dairy Industry.*

**Grilled Cheese Contest Scorecard:**

<b>10</b>	<b>Food Safety</b> Cleanliness, handling of knives, heat awareness
<b>15</b>	<b>Visual Appearance</b> Color, consistency of cooking
<b>20</b>	<b>Presentation of Sandwich</b> Description of ingredients, clear & concise, easy to understand
<b>20</b>	<b>Answering Questions</b> Knowledge of dairy products and nutrition, poise
<b>10</b>	<b>Creativity</b>
<b>25</b>	<b>Taste</b>
<b>100</b>	<b>TOTAL POSSIBLE</b>