



CRUDITÉS TRAY

New Mexico – State Event

Crudités tray, an individual or team (no more than 2) event, that recognizes participants for their ability to work individually and as members of a team to design and prepare an attractive, edible food tray.

Eligibility

1. Participation is open to any state/national affiliated FCCLA chapter member.
2. Each district may submit the three top entries in each category as identified at the district/regional competition.

Categories

Junior - grades 6-9

Senior - grades 10-12

Occupational - grades 10-12

Rules

1. Food products on the tray are to be edible and attractive using the following guidelines:
 - a. Participant may choose either a fruit or vegetable tray.
 - b. Greens may be used as a garnish on the fruit or vegetable tray.
 - c. **No seafood, egg, caviar, meat or poultry** may be used.
 - d. Cheese or a dip is acceptable in both types of tray (no egg, seafood, caviar, meat or poultry)
 - e. Dips may be prepared in advance
 - f. At least $\frac{3}{4}$ of the items on the tray (except greens) should be ready to be eaten by guests at an informal gathering. Large garnishes which are not readily eaten in 2-3 bits, such as apple birds, onion chrysanthemums, etc. do not meet the “ready to eat” criteria. These must take up no more than $\frac{1}{4}$ the total surface space of the food tray. Outer covering of foods (skin, rind, shells, etc.) may be used to contain food or dips. These covering containers are **not** included in the $\frac{3}{4}$ to $\frac{1}{4}$ criterion.
2. Platter or tray used for display may be a 12” x 18” rectangular or 16” round. Displays on larger trays will be disqualified. **No other type of container is allowed**, even for the dip. Placemats and other décor may **NOT** be used.
3. All items used on the food tray must be prepared during the demonstration. Dips may be prepared in advance. Items must be cleaned in advance but not cut, peeled or prepared in any manner prior to the beginning of the event.
4. Nothing artificial may be placed within the display. All parts of vegetables or fruits may be used. Toothpicks may be used.
5. The participant must bring all necessary food, cutting boards, tools and equipment. No water or electricity will be available.
6. The participant(s) will be provided a table on which to set the display.
7. All participants must wait to begin the demonstration which will be signaled by the lead consultant.

8. Manuals, books will **not** be permitted in the work area during the competition. Participants may use 4" x 6" index cards for notes and personally drawn sketches.
9. Participants will be given **40 minutes** to complete the food tray and clean up assigned area. A ten and two minute warning will be given by the lead consultant. All work will stop at the end of 40 minutes.
10. Principles of sanitation should be followed for the participant(s), utensils and work area.
11. The participant must wear food grade disposable gloves: a uniform/smock/apron chef hat or hairnet and closed toe shoes (gym shoes are acceptable).
12. Evaluators will be given time to ask questions of the participant on
 - Display
 - Setup
 - Preparation techniques
 - Organization & production
 - Cost of materials
 - Others related to production of the tray
13. Participants will be notified by the lead consultant when the evaluation is complete. After the final judging, the relish tray displays will be available for public viewing for 1 hour if time and space permits. Participants will remain with the display to answer questions from the public. **Failure to attend or remain with the display during viewing time will result in a 10 point deduction from the total score.** Participants assume responsibility for the safety of the display.
14. The lead consultant will notify the participants when the viewing time is over. The participant(s) must remove all presentation items and leave the area clean and sanitized. Participants are required to bring their own cleaning and sanitizing supplies.