



8th Annual Georgia Peanut Recipe Contest

Peanut Competition - an individual event that recognizes FCCLA members who demonstrate the ability to use knowledge and skills to create a video, prepare and develop a product type specific recipe, and use a taste-test panel for product comparison.

Eligibility

1. Entries are limited to one entry total per chapter.
2. Participation is open to any nationally affiliated FCCLA chapter member.
3. Participants must be registered for Virtual FCCLA Fall Rally and the event by the published deadline in the Virtual FCCLA Fall Rally Adviser Guide. Event cost is \$5.00.

Event Divisions

- Middle School (Grades 6-8)
- High School (Grades 9-10)
- High School (Grades 11-12)

Awards

The top three individuals will be recognized during the Virtual FCCLA Fall Rally and receive the following cash prizes: 1st place (\$100), 2nd place (\$75), and 3rd place (\$50).

Guidelines

1. Only one entry per school will be allowed
2. Each participant must be an affiliated member
3. **Product type for 2020: Side Dish (Recipe cannot contain beef/chicken/fish/pork/etc. products due to potential food safety hazards.)**
4. Participants will prepare and submit a video making a **side dish** using peanuts, peanut butter, or peanut flour/powder. The video will also need to include your experience with the taste-testing panel and their final thoughts. The video may last up to 5 minutes, but no longer.
 - a. Find and make a peanut recipe from the **side dish** category – premixed items are NOT allowed (i.e. cookie or cake mixes).
 - b. Using the initial recipe, develop and prepare a new peanut recipe by making **3 major ingredient changes**.
 - c. Have a taste-test panel of at least **3 people** to sample each recipe (the initial and the modified). *Be sure they do not have a peanut allergy.* Samples should be labeled 'A' and 'B' and give no other indication to which is the original or modified recipe. We suggest providing water to cleanse the palate between tastings.
 - i. Print and distribute the taste-testing form to each member of the panel
 - ii. Interview the panel and determine which recipe is the favorite and why.
 - iii. Once scoring is fully completed submit scanned taste-testing forms to Georgia FCCLA.
5. Then original and modified recipe must be provided with the final submission. If your recipe has multiple components (i.e. item and sauce) you must provide the recipes for each component.
6. Each serving will need to be placed on a separate, identical, disposable plate. Decorative packaging does not meet these guidelines.
7. Proper sanitation should be used throughout the process.
8. Entries will be judged on video quality, sanitation, presentation and appearance, development and ingredient compatibility, use of taste-test panel, self-evaluation results, and originality.

9. Credits must include sources and may include the participant names and school.
10. Participants are responsible for acquiring all releases to use any music or trademarked products in the video.
11. Winners will be announced during the Virtual Fall Rally Awards Session.
12. In submitting the video, participants give Georgia FCCLA and Georgia Department of Education the right to publish the move in part or whole in any medium without additional compensation.
13. This event is sponsored by the Georgia Peanut Commission and Georgia FCCLA. Premium checks will be mailed from the Georgia FCCLA office.
14. Participants will submit their brochures by September 24th at 5:00 pm to <https://gafccla.wufoo.com/forms/2020-virtual-peanut-competition-submission/>.
15. Winners will be announced during Virtual Fall Rally Awards Session on Wednesday, October 14.

TASTE TESTING RUBRIC

Rank each characteristic on a scale of 1 (lowest) to 7 (highest). Make comments as needed.

CHARACTERISTIC	Sample A	Sample B
Appearance Visual consistency; shape, color, size, condition		
Aroma Pleasing odor		
Flavor Components fit together		
Texture Feel to the tongue, teeth, palate		
Overall Eating Quality Enjoyment of product		
Comments		