Food Truck Challenge

Event Details: (Level 1, 2, or 3. This is an individual or team event)

Directions: Food Truck Challenge recognizes members for their ability to create and design a food truck and demonstrate how to create one food item.

Identification: Make sure the project is labeled with member name, chapter, and level

Submission: Turn in at the registration desk.

SPECIFICATIONS

Participants should create a portfolio with up to twelve (12) 8 ½" x 11" pages containing the following items:

- Food Truck Name
- Food Truck Theme
- Food Truck Logo
- Equipment List (to prep, cook, serve, and clean)
- Equipment Layout inside Food Truck
- Outside Design of Food Truck
- Menu Board with Cost Sheet
    - Participants should create a menu board with 5 food items and 3 drinks that compliment each other. Food must be able to be eaten with hands or one utensil (fork or spoon).
- Short write-up indicating why design choices were selected for food truck
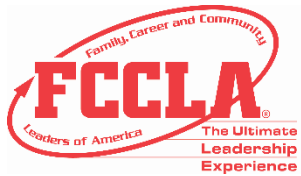- Food Challenge Portion

Participants will have 30 minutes to prepare one item from their menu board

- If item takes longer than 30 minutes to prepare, participants must bring an already finished item, along with ingredients to prepare the item
- Participants should ensure ingredients are well refrigerated in a cooler.
- Participants should demonstrate food safety at all times.

PARTICIPANT QUESTIONS

There is no formal oral presentation for this event, however, participants should be prepared to answer the following questions at the designated set up time. These questions are designed to be asked conversationally. Participants will be evaluated on the quality of their answer, not on their presentation of responses.

1. What was your concern?
2. What was your goal?
3. What did you learn?
4. What would you change if you did this event again?

Food Truck Challenge

IOWA STATE ASSOCIATION

Name(s)				
School				
Level				

	Incomplete	Does not meet expectations	Somewhat meets expectations	Meets expectations	Exceeds expectations	Points
Creativity of Name, Theme and Logo	1	2	3	4	5	
Design of Menu Board	2	4	6	8	10	
Complete Equipment List and Logical Equipment Layout	2	4	6	8	10	
Recipe: Originality	1	2	3	4	5	
Recipe: Taste and Flavor	2	4	6	8	10	
Organization and Safety and Sanitation	1	2	3	4	5	
Participant Questions	1	2	3	4	5	
Total Points Possible 50						
Ranking (complete after scoring)						
Comments:						