



**Georgia School Nutrition Association**  
**Local/District/State Culinary Arts Competition Entry Form**  
*"Simply the Best: Fueling Brighter Futures"*



**Please Circle:**      Local Competition      District Competition      State Competition

School Name \_\_\_\_\_

Name of Person Submitting Entry \_\_\_\_\_ School Nutrition Title/Job \_\_\_\_\_

School Address \_\_\_\_\_

City \_\_\_\_\_ Zip Code \_\_\_\_\_

Email Address \_\_\_\_\_

Membership Number \_\_\_\_\_ Phone Number \_\_\_\_\_

Home Address \_\_\_\_\_

City \_\_\_\_\_ Zip Code \_\_\_\_\_

\*Contestants are limited to entering and competing in **ONE** category at the District and State Level.

Place a check by the category you choose to compete in:

|                          |                                                                                                                                                                                                                                                                                                                                                                                                                                 |
|--------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <input type="checkbox"/> | <b>Simply the Best Breakfast Bowl Entrée:</b> Develop a delicious and nutritional breakfast bowl recipe, featuring grits with a creative twist. Must credit as either a 2 oz grain equivalent, a 2 oz M/MA, or a 1 oz grain and 1 oz M/MA equivalent. Include a Georgia Grown product. Show crediting documentation on the recipe. Must focus on promoting the breakfast program.                                               |
| <input type="checkbox"/> | <b>Simply the Best Tasty Peanut Breakfast Entrée:</b> Develop a delicious, student approved breakfast entrée featuring peanuts as the key ingredient. Entrée must credit at least 2 oz grain equivalent and 1 M/MA equivalent. Please show crediting documentation on the recipe.                                                                                                                                               |
| <input type="checkbox"/> | <b>Simply the Best Lunch Entrée:</b> (featured ingredient Chicken) Using simple cooking techniques, like braising or stir-frying to both maximize flavor and line presentation, develop a delicious and nutritional chicken lunch entree recipe that must credit as a 2 M/MA equivalent and include a GA Grown or USDA product. Please show crediting documentation on the recipe and cooking method that is being highlighted. |
| <input type="checkbox"/> | <b>Simply the Best Tasty Peanut Lunch Entrée:</b> Develop a delicious, student approved lunch entrée featuring peanuts as the star ingredient. Entrée must credit at least 2 M/MA equivalent. Please show-crediting documentation on the recipe.                                                                                                                                                                                |
| <input type="checkbox"/> | <b>Simply the Best Lunch Side Dish:</b> (featured ingredient Root Vegetables) Develop a delicious and nutritional root vegetable lunch side dish recipe using high quality fresh ingredient(s). Lunch side dish must credit as a ½-cup vegetable and include a GA Grown or USDA product. Please show-crediting documentation on the recipe.                                                                                     |
| <input type="checkbox"/> | <b>Simply the Best Tasty Peanut Afterschool Snack:</b> Create a tasty, kid approved afterschool snack featuring peanuts as the key ingredient. We're highlighting Georgia grown peanuts in smart, energizing snacks that are easy to prepare and perfect for afterschool programs. Recipe must credit at least 1 M/MA. Please show-crediting documentation on the recipe.                                                       |

For District Contestants: Email this Entry Form with Standardized Recipe Form with Nutrient Analysis to your District Culinary Arts Chairperson. **Must be sent no later than February 1, 2027**

For State Contestants: Email this Entry Form with Standardized Recipe Form with Nutrient Analysis to:  
info@georgiaschoolnutrition.com **Must be sent no later than March 1, 2027**



**Georgia School Nutrition Association**  
**Local/District/State Culinary Arts Competition**  
*"Simply the Best: Fueling Brighter Futures"*



Entry # \_\_\_\_\_

Contest Rules Adhered to ☐ Yes ☐ No

**Simply the Best Breakfast Bowl Entrée:** A delicious and nutritional breakfast bowl recipe, featuring grits with a creative twist. Must credit as either a 2 oz grain equivalent, a 2 oz M/MA, or a 1 oz grain and 1 oz M/MA equivalent. Includes a Georgia Grown product. Shows crediting documentation on the recipe. Must focus on promoting the breakfast program.

| Recipe Standards                                                                                                                                                                                                                                                  | Total Points |  | Score Received |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|--|----------------|
| <b>Appearance</b><br>Appetizing: Colorful and attractive to the eye.                                                                                                                                                                                              | 15           |  |                |
| <b>Texture and Consistency</b><br>Not Dry or Too Moist                                                                                                                                                                                                            | 10           |  |                |
| <b>Use of Featured Ingredient</b><br>Recipe includes the featured ingredient                                                                                                                                                                                      | 10           |  |                |
| <b>Flavor and Taste</b><br>Dish is pleasant to taste, unique in flavor & ingredients                                                                                                                                                                              | 15           |  |                |
| <b>Nutritional Quality</b><br>Dish is low in fat, calories and sodium based on nutrient analysis provided.                                                                                                                                                        | 15           |  |                |
| Dish credits as stated in the recipe description & is applicable for use in School Food Service. All ingredients are available for purchase by all school nutrition programs.                                                                                     | 15           |  |                |
| <b>Sanitation and Food Safety</b><br>Gloves are worn during food prep and plating. Proper hand washing procedures are practiced at all times. Proper taste testing methods are practiced at all times. Proper sanitation methods are practiced during preparation | 10           |  |                |
| <b>Service Temperature</b><br>Document at the point of product completion<br>Hot Dish 140 to 180 degrees depending on product<br>Cold Dish 34 to 40 degrees                                                                                                       | 10           |  |                |

**Total Score**

**100**

Judge Initials

**Sanitation Notes:** \_\_\_\_\_

---

---



Georgia School Nutrition Association  
Local/District/State Culinary Arts Competition  
*"Simply the Best: Fueling Brighter Futures"*



Entry # \_\_\_\_\_

Contest Rules Adhered to ☐ Yes ☐ No

**Simply the Best Tasty Peanut Breakfast Entrée:** Develop a delicious, student approved breakfast entrée featuring peanuts as the key ingredient. Entrée must credit at least 2 oz grain equivalent and 1 M/MA equivalent. Please show crediting documentation on the recipe.

| Recipe Standards                                                                                                                                                                                                                                                  | Total Points |  | Score Received |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|--|----------------|
| <b>Appearance</b><br>Appetizing: Colorful and attractive to the eye.                                                                                                                                                                                              | 15           |  |                |
| <b>Texture and Consistency</b><br>Not Dry or Too Moist                                                                                                                                                                                                            | 10           |  |                |
| <b>Use of Featured Ingredient</b><br>Recipe includes the featured ingredient                                                                                                                                                                                      | 10           |  |                |
| <b>Flavor and Taste</b><br>Dish is pleasant to taste, unique in flavor & ingredients                                                                                                                                                                              | 15           |  |                |
| <b>Nutritional Quality</b><br>Dish is low in fat, calories and sodium based on nutrient analysis provided.                                                                                                                                                        | 15           |  |                |
| Dish credits as stated in the recipe description & is applicable for use in School Food Service. All ingredients are available for purchase by all school nutrition programs.                                                                                     | 15           |  |                |
| <b>Sanitation and Food Safety</b><br>Gloves are worn during food prep and plating. Proper hand washing procedures are practiced at all times. Proper taste testing methods are practiced at all times. Proper sanitation methods are practiced during preparation | 10           |  |                |
| <b>Service Temperature</b><br>Document at the point of product completion<br>Hot Dish 140 to 180 degrees depending on product<br>Cold Dish 34 to 40 degrees                                                                                                       | 10           |  |                |

|                      |                    |            |  |
|----------------------|--------------------|------------|--|
| Judge Initials _____ | <b>Total Score</b> | <b>100</b> |  |
|----------------------|--------------------|------------|--|

**Sanitation Notes:** \_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_



Georgia School Nutrition Association  
Local/District/State Culinary Arts Competition  
*"Simply the Best: Fueling Brighter Futures"*



Entry # \_\_\_\_\_

Contest Rules Adhered to

☐ Yes ☐ No

**Simply the Best Lunch Entrée:** (featured ingredient Chicken) Using simple cooking techniques, like braising or stir-frying to both maximize flavor and line presentation, develop a delicious and nutritional chicken lunch entree recipe that must credit as a 2 M/MA equivalent and include a GA Grown or USDA product. Please show crediting documentation on the recipe and cooking method that is being highlighted.

| Recipe Standards                                                                                                                                                                                                                                                  | Total Points |  | Score Received |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|--|----------------|
| <b>Appearance</b><br>Appetizing: Colorful and attractive to the eye.                                                                                                                                                                                              | 15           |  |                |
| <b>Texture and Consistency</b><br>Not Dry or Too Moist                                                                                                                                                                                                            | 10           |  |                |
| <b>Use of Featured Ingredient</b><br>Recipe includes the featured ingredient                                                                                                                                                                                      | 10           |  |                |
| <b>Flavor and Taste</b><br>Dish is pleasant to taste, unique in flavor & ingredients                                                                                                                                                                              | 15           |  |                |
| <b>Nutritional Quality</b><br>Dish is low in fat, calories and sodium based on nutrient analysis provided.                                                                                                                                                        | 15           |  |                |
| Dish credits as stated in the recipe description & is applicable for use in School Food Service. All ingredients are available for purchase by all school nutrition programs.                                                                                     | 15           |  |                |
| <b>Sanitation and Food Safety</b><br>Gloves are worn during food prep and plating. Proper hand washing procedures are practiced at all times. Proper taste testing methods are practiced at all times. Proper sanitation methods are practiced during preparation | 10           |  |                |
| <b>Service Temperature</b><br>Document at the point of product completion<br>Hot Dish 140 to 180 degrees depending on product<br>Cold Dish 34 to 40 degrees                                                                                                       | 10           |  |                |

**Total Score**

**100**

\_\_\_\_\_  
Judge Intitals

**Sanitation Notes:** \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_



Georgia School Nutrition Association  
Local/District/State Culinary Arts Competition  
*"Simply the Best: Fueling Brighter Futures"*



Entry # \_\_\_\_\_

Contest Rules Adhered to

☐ Yes

☐ No

**Simply the Best Tasty Peanut Lunch Entrée:** Develop a delicious, student approved lunch entrée featuring peanuts as the star ingredient. Entrée must credit at least 2 M/MA equivalent. Please show-crediting documentation on the recipe.

| Recipe Standards                                                                                                                                                                                                                                                  | Total Points |  | Score Received |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|--|----------------|
| <b>Appearance</b><br>Appetizing: Colorful and attractive to the eye.                                                                                                                                                                                              | 15           |  |                |
| <b>Texture and Consistency</b><br>Not Dry or Too Moist                                                                                                                                                                                                            | 10           |  |                |
| <b>Use of Featured Ingredient</b><br>Recipe includes the featured ingredient                                                                                                                                                                                      | 10           |  |                |
| <b>Flavor and Taste</b><br>Dish is pleasant to taste, unique in flavor & ingredients                                                                                                                                                                              | 15           |  |                |
| <b>Nutritional Quality</b><br>Dish is low in fat, calories and sodium based on nutrient analysis provided.                                                                                                                                                        | 15           |  |                |
| Dish credits as stated in the recipe description & is applicable for use in School Food Service. All ingredients are available for purchase by all school nutrition programs.                                                                                     | 15           |  |                |
| <b>Sanitation and Food Safety</b><br>Gloves are worn during food prep and plating. Proper hand washing procedures are practiced at all times. Proper taste testing methods are practiced at all times. Proper sanitation methods are practiced during preparation | 10           |  |                |
| <b>Service Temperature</b><br>Document at the point of product completion<br>Hot Dish 140 to 180 degrees depending on product<br>Cold Dish 34 to 40 degrees                                                                                                       | 10           |  |                |

**Total Score**

**100**

\_\_\_\_\_  
Judge Initials

**Sanitation Notes:** \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_



Georgia School Nutrition Association  
Local/District/State Culinary Arts Competition  
*"Simply the Best: Fueling Brighter Futures"*



Entry # \_\_\_\_\_

Contest Rules Adhered to

☐ Yes ☐ No

**Simply the Best Lunch Side Dish:** (featured ingredient Root Vegetables) Develop a delicious and nutritional root vegetable lunch side dish recipe using high quality fresh ingredient(s). Lunch side dish must credit as a ½-cup vegetable and include a GA Grown or USDA product. Please show-crediting documentation on the recipe.

| Recipe Standards                                                                                                                                                                                                                                                  | Total Points |  | Score Received |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|--|----------------|
| <b>Appearance</b><br>Appetizing: Colorful and attractive to the eye.                                                                                                                                                                                              | 15           |  |                |
| <b>Texture and Consistency</b><br>Not Dry or Too Moist                                                                                                                                                                                                            | 10           |  |                |
| <b>Use of Featured Ingredient</b><br>Recipe includes the featured ingredient                                                                                                                                                                                      | 10           |  |                |
| <b>Flavor and Taste</b><br>Dish is pleasant to taste, unique in flavor & ingredients                                                                                                                                                                              | 15           |  |                |
| <b>Nutritional Quality</b><br>Dish is low in fat, calories and sodium based on nutrient analysis provided.                                                                                                                                                        | 15           |  |                |
| Dish credits as stated in the recipe description & is applicable for use in School Food Service. All ingredients are available for purchase by all school nutrition programs.                                                                                     | 15           |  |                |
| <b>Sanitation and Food Safety</b><br>Gloves are worn during food prep and plating. Proper hand washing procedures are practiced at all times. Proper taste testing methods are practiced at all times. Proper sanitation methods are practiced during preparation | 10           |  |                |
| <b>Service Temperature</b><br>Document at the point of product completion<br>Hot Dish 140 to 180 degrees depending on product<br>Cold Dish 34 to 40 degrees                                                                                                       | 10           |  |                |

|                |                    |            |  |
|----------------|--------------------|------------|--|
| Judge Initials | <b>Total Score</b> | <b>100</b> |  |
|----------------|--------------------|------------|--|

**Sanitation Notes:** \_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_



Georgia School Nutrition Association  
Local/District/State Culinary Arts Competition  
*"Simply the Best: Fueling Brighter Futures"*



Entry # \_\_\_\_\_

Contest Rules Adhered to

☐ Yes

☐ No

**Simply the Best Tasty Peanut Lunch Entrée:** Develop a delicious, student approved lunch entrée featuring peanuts as the star ingredient. Entree must credit at least 2 M/MA equivalent. Please show-crediting documentation on the recipe.

| Recipe Standards                                                                                                                                                                                                                                                  | Total Points |  | Score Received |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|--|----------------|
| <b>Appearance</b><br>Appetizing: Colorful and attractive to the eye.                                                                                                                                                                                              | 15           |  |                |
| <b>Texture and Consistency</b><br>Not Dry or Too Moist                                                                                                                                                                                                            | 10           |  |                |
| <b>Use of Featured Ingredient</b><br>Recipe includes the featured ingredient                                                                                                                                                                                      | 10           |  |                |
| <b>Flavor and Taste</b><br>Dish is pleasant to taste, unique in flavor & ingredients                                                                                                                                                                              | 15           |  |                |
| <b>Nutritional Quality</b><br>Dish is low in fat, calories and sodium based on nutrient analysis provided.                                                                                                                                                        | 15           |  |                |
| Dish credits as stated in the recipe description & is applicable for use in School Food Service. All ingredients are available for purchase by all school nutrition programs.                                                                                     | 15           |  |                |
| <b>Sanitation and Food Safety</b><br>Gloves are worn during food prep and plating. Proper hand washing procedures are practiced at all times. Proper taste testing methods are practiced at all times. Proper sanitation methods are practiced during preparation | 10           |  |                |
| <b>Service Temperature</b><br>Document at the point of product completion<br>Hot Dish 140 to 180 degrees depending on product<br>Cold Dish 34 to 40 degrees                                                                                                       | 10           |  |                |

\_\_\_\_\_  
Judge Initials

**Total Score**

**100**

**Sanitation Notes:** \_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_

**GSNA Culinary Contest Rules**

1. Submissions for District Competition must be sent to District Culinary Chair
  - a. **No later than February 1, 2027**
  - b. Entry form
  - c. Standardized recipe form with nutrition analysis information. Include name of software program used. Recipe yield must match nutritional analysis
2. Submissions for State Competition must be submitted by District Culinary Chair to State GSNA Office
  - a. **No later than March 1, 2027**
  - b. Entry form
  - c. Standardized recipe form with nutrition analysis information. Include name of software program used. Recipe yield must match nutritional analysis.
3. Entries without nutritional analysis will be disqualified.
4. Contestants must be employed in a National School Lunch Program and be a member of the local, district, state and national School Nutrition Associations.
5. Entry must be for an individual, not a school.
6. All recipes submitted for the district and state contest must be submitted standardized for 100 servings.
7. Contestants at the state competition must prepare a maximum of 10 servings and present three samples on a disposable plate or container for judging. The remaining servings will be samples for other participants.
8. All recipes must meet the requirements for the specific category.
9. All contestants must arrive at the show/cook area at the scheduled time.
10. No overt identification materials highlighting an individual, school or school system. No garnishing or decorative plating will be considered in judging.
11. No coaching is allowed during the competition, and no one is allowed in the prep kitchen other than the contestants and Food Safety judge.
12. Contestants are allowed to pre-prep ingredients prior to contest, but ALL cooking must be done on site.

13. Contestants are limited to entering and competing in one category at both the district and state level. No exceptions.
14. District level competitions must be announced at least two weeks prior to competition. This announcement must include date, time and location.
15. Ingredients must be applicable and attainable to all school nutrition programs and are not specialty items.

### **Judging Criteria**

1. Each entry will be assigned a number by category. The name of the applicant, school and school system may be written on an index card and placed upside down under the display for identification after the judging.
2. Each category group will be prepared at different time periods with contestants having an assigned area in the kitchen. One Judge will be placed in kitchen for judging of Sanitation and Food Safety only. Other judges will remain in judging areas outside of kitchen area.
3. Judges will review the score card for each category judged and enter a numerical number for each quality standard.
4. If a tie should occur after the tally is made from all the judges' score cards, the judges will decide first, second and third place.
5. The judges' score cards must be given to the Culinary Arts Chair for final tabulation. The chair must record the total score of each participant. After the winners have been announced at conference and the scores recorded, the judges' score cards may be given to the participant.
6. All contestants are responsible for bringing all cooking equipment, food products and for all other supplies needed for product preparation. GSNA will not be held responsible for any equipment or displays damaged, misplaced etc.
7. See Judges' score card, attached to this document, for further information and breakdown of points credited for this competition.
8. All district contestants must have won at the local level. All state contestants must have won at the district level.
9. No consideration will be made for garnishing or decorative plate/bowl.

Awards for District Level: Certificates are available on line at:

<http://www.georgiaschoolnutrition.com/Resources/Culinary-Arts-Competition> or contact Daphne at [daphne@georgiaschoolnutrition.com](mailto:daphne@georgiaschoolnutrition.com)

## Judging - Judges for all competitions

Judging will be conducted at the district and state competition by those

- Knowledgeable in school food service
- Knowledgeable in food production

State judges will receive training in the guidelines and judging criteria.

Districts are encouraged to provide training on the guidelines and judging criteria.

The **same recipe** used at the local competition must be used at the district competition and then must be used at the state competition.

The first-place district winner in each category is **required** to participate in the **on-site** state competition to be eligible in the state contest. State competition will be held **at date, time and location TBA**.

## Awards

1. State level awards for first, second and third place in each category will be awarded and are announced at the GSNA State Conference. The GA Peanut Commission is the sponsor of the Peanut Categories on the state level.
2. Awards for each category at the state level are as follows:

**First Place - \$250** monetary award and certificate

**Second Place - \$175** monetary award and certificate

**Third Place - \$100** monetary award and certificate

**Writing the Recipe**

To meet the needs of today's school nutrition programs food service recipes must:

1. Be acceptable to students.
2. Be economical
3. Be low in fat (<30% total calories from fat and < 10% calories from saturated fat)
4. Low sodium (grades k-5  $\leq 1230$  mg, grades 6-8  $\leq 1360$  mg, grades 9-12  $\leq 1420$  mg)
5. Low in calories (max calories for entire lunch: grades k-5 650 calories, grades 6-8 700 calories, grades 9-12 850 calories)
6. Minimum number of ingredients and steps for preparation
7. *Use USDA commodities to the maximum*
8. Include component crediting.
9. Include serving size and be sure serving presented to judges matches serving size listed on standardized recipe. Item must be served in the same container it would be presented to student in and garnishing is only what could be replicated on the serving line.
10. Ensure all recipes can be prepared and used in a School Nutrition environment and have clear and precise instructions.

**Standardized Recipes**

Recipes must be standardized for school food service use. They provide a list of measured ingredients and a set of directions for preparation and service. These are necessary to prepare a menu item of consistent quality, consistent portion size and consistent nutritional value.

Standardized recipes ensure:

- quality control
- fewer instances of “running out” and substitutions
- improved cost control
- time savings in food preparation
- closer control of inventory
- anyone with basic cooking skills can produce consistent results every time

A standardized recipe contains:

1. Recipe name and how it credits in meal plan
2. Classification – bread, dessert, salad, soup, entrée, etc.

3. Ingredients List – form, pack, measure or weight of each item
4. Preparation Directions – method, times, temperatures for all cooking or baking
5. Service Directions – total yield, pan size, serving utensil, weight or measurement as served

### **Recipe Writing Hints**

1. Use as few ingredients and preparation steps as possible – making the recipe labor efficient.
2. Use economical and commonly known ingredients.
3. List ingredients, quantities and directions in the appropriate columns in block form, in the order in which they are used in preparation of the final product.
4. Use both weight and volume measure for all dry ingredients. For liquids and seasonings in amounts less than 2 ounces use volume measures only.
5. For canned items use number and size of cans in the measure column and the total net weight of the cans used in the weights column.
6. Record weight in pounds and ounces, state volume measure in terms of standard measuring utensil, that is, teaspoons, tablespoons, cups, quarts and gallons.
7. Limit added fat and sodium to a minimal without jeopardizing acceptability.
8. Item must be presented to judges in the same manner it is presented to children on the serving line and SNP staff must be able to replicate item as presented.

### **Writing Directions**

1. Write directions for combining ingredients in step by step fashion: step 1, step two, etc.
2. Make directions as clear, concise, simple and complete as possible.
3. Include descriptions of the condition or appearance of the product at various stages of preparation.
4. Describe mixing times and speeds, cooking times and temperatures for both conventional and convection ovens or combi-oven. Include types and size of cooking equipment if it is important to the preparation process.
5. Record exact size baking pans and portioning utensils.
6. Include amount of batter, dough or mixture, in both weight and volume measure, to be placed in each pan.
7. Include spacing of the food on the pan if important to recipe success. (i.e. place cookies 3 inches apart on greased baking sheet).
8. Directions for baking should include oven temperatures in Fahrenheit degrees and length of cooking time.