

From: [Tonya T. Poncik](#)
To: [Cassidy Smolik](#); [Ashleigh Sugg](#); [Leah Stiles](#); [Zachary V. Giblin](#); [Rebecca Carpenter](#); [Franny Woods](#); [Andrea Ryan](#); [Michelle Moss](#); [Kristy K. Titzman](#); [Michelle M. Mihalek](#)
Cc: [Cory M. Hundl](#); [Eric E. Zimmerman](#); [Holly R. Narro](#)
Subject: District 9 4-H Food Challenge Judging Schedule
Date: Wednesday, April 16, 2025 12:51:17 PM
Attachments: [image001.png](#)
[image002.png](#)
[2025 Food Challenge Judging Schedule.pdf](#)

This email is being sent as a courtesy copy to agents with teams, and contest officials, and a blind copy to participants listed for the Big Time in D9 Food Challenge. Please share as needed.

Subject: 2025 District 9 Food Challenge Judging Schedule and Information

We are excited to be hosting the District 9 4-H Food Challenge.

Date: Saturday, April 26

Location: Lone Star College – Montgomery Campus

NEW LOCATION For Room Check-in - Room B 238 (See attached schedule for Check In Time)

3200 College Park Drive

Conroe, TX 77384

[LSC-Montgomery Map | \(lonestar.edu\)](#)



Please take a few minutes to review the contest guidelines on the D9 4-H Website:

<https://d94-h.tamu.edu/eventsandcontests/bigtime/food-challenge/>



Here are a few notes and reminders.

Another orientation will occur on the day of the contest by Dr. Sonja Stueart-Davis and Flora Williams to make sure everyone is ready to compete.

- Please check the attached schedules to find your team's assigned time for check-in. It is very important that we follow the posted times for the contest to run efficiently.
 - We know most teams have members that are involved in multiple Big Time in D9 contests, and we've worked diligently to work around those conflicts. However, there may still be some tight schedules and domino effects. Every effort will be

made to accommodate teams with Big Time in D9 contest conflicts, but if we don't hear from someone on your team before the team's scheduled start time, we will assume the team is a "no show".

- *Parents are asked to stay out of the hallways and rooms where the Food Challenge activities are taking place.*
- Each age division will be judged as 1 group in their age division with the top 5 placing teams for each age division announced at the awards event.
 - The top 4 senior teams in the senior group will qualify for the state contest.
- There will not be a box check this year. Teams will be held to the honor system.
 - Boxes may be spot checked at any time and prep room monitors and judges will be looking to see if items teams are using are on the list.
- Any team that chooses to use heat will need to limit their use of heat sources to 1. Teams can choose to use either the skillet or hot plate, but please refrain from using both to help prevent tripping the electricity breakers.
 - If breakers do trip, treat the situation as an equipment malfunction and adapt. If all the electricity goes out in the room, teams will stop what they are doing and turn their backs to the table and wait for further instruction.
- We will have judges during the preparation phase. They will watch teams and look for actions related to teamwork, problem-solving, food safety, and proper clean-up.
 - During the prep phase, assume all produce is washed and ready to use. Teams won't be counted off for not washing their fruits and veggies, etc.
 - "Grocery Store" items will be available during the prep phase and at least 2 items are expected to be utilized in accordance with contest rules. It is possible that some items may run out. Teams are encouraged to adapt and improvise, as necessary. Utilizing the "personal pantry" items that teams are allowed by contest rules will ensure teams have enough items to make a recipe.
 - Cleaning is important. Teams can leave out hot items (i.e.: burner, pans – it's best if these are labeled somehow so that can get back to you if need be), but the items need to be stacked neatly with the box, and everything else needs to be tidy including food off the floor, loose paper thrown or stored, and all supplies/utensils stowed in the box. Prep judges will be looking at this.
- Interviews will have 8 minutes; 5 minutes for presentation and 3 minutes for questions. Judges will have time between interviews to score and write comments.
 - Remember, to earn maximum points, teams must use the 5-minute presentation

to address all areas of the presentation scorecard. At the end of 5 minutes, time will be called, and the presentation will stop.

- Judges will be allowed 3 minutes to ask questions. Judges will not ask questions related to what teams should have covered during the presentation. Instead, questions will be related to general nutrition, health, chronic disease prevention, or others relevant to food and nutrition.
 - Even with the scheduling format it may be possible teams may have to wait a while between the completion of the prep phase and the interview. To maintain fairness, teams are asked not to talk or write (as in making notes and preparing for the interview).
 - After the interview, **food will be disposed of in a trash can in the interview room** and dishes should be taken home to wash. Please do not rinse dishes in the sinks at the school because residual food particles can clog drains and leave the sinks dirty.
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- It is extremely important to be the best guests we can be at Lone Star College. We will be using science labs with specialized teaching environments. We must treat the classrooms with the utmost respect. Basically, if it's not yours, don't touch it!

If you have questions, please do not hesitate to ask.

Attached is the judging schedule.

Good Luck and see you on soon,

District 9 4-H Food Challenge Committee:

Tonya Poncik – Co Chair, Lee County

Holly Narro – Co Chair, Burleson County

Tonya Poncik

County Extension Agent

Family & Community Health

Lee County

Texas A&M AgriLife Extension



