

St. Joseph County 4-H Candy Making Guidelines



Rules:

1. All candy exhibits must be displayed on white cardboard of appropriate size to attractively display candy.
2. All candies must be displayed in candy or cupcake papers (no specific color, may also be foil), except when candy is too large.
3. All exhibits must be covered in plastic wrap.
4. Exhibitors must exhibit in a different class each year.
5. Exhibitors may only exhibit in one class each year.
6. Notebook (3-ring binder) must accompany exhibit. It must be neatly organized and added to each year with date and class of each exhibit.
7. "Different kinds" can mean different recipes, different flavors, different colors, different added ingredients, different shapes, etc.

Beginning Level: 8-11 year olds by January 1 of current year.

Fundamental techniques to be learned at this level include:

- Correct method for handling and melting chocolate
- Proper use of flavoring oils
- Proper use of plastic molds and rubber molds

Intermediate Level: 12-14 year olds by January 1 of the current year.

Fundamental techniques to be learned at this level include"

- Proper use of thermometer
- Preparation of homemade fillings for centers
- Hand-dipped with dipping fork

Senior Level: 15-19 year olds by January 1 of the current year.

Fundamental techniques to be learned at this level include:

- Use of candy funnel
- Layering of chocolate
- Painting and use of single and double (two part) molds
- Making different consistencies of candy
- Tempering chocolate