

Help Wanted – Public Presentation Hosts and Hostesses!!

The 4-H staff is looking for some interested, ambitious 4-H members to serve as room hosts and hostesses for Public Presentations. 4-H members must be at least 11 years old and have completed three presentations.

Room hosts/hostesses help with the following:

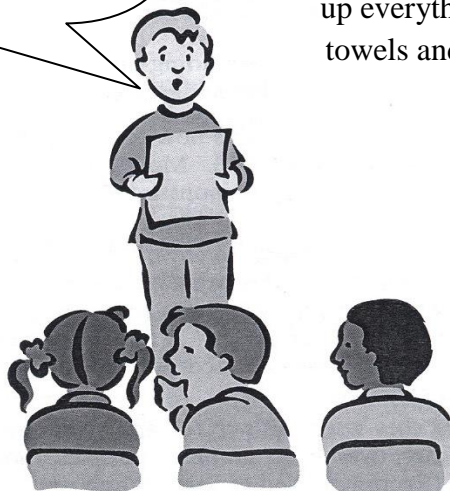
- Keeping presentations in order & on schedule.
- Getting your assigned room ready for the presentation.
- Assist the judge whenever needed.
- Introduce the presenters.
- Help presenters set-up and break down their presentation materials.
- See that the room is cleaned-up after all the presentations are finished.
- And finally, thank everyone for coming!!!

What Makes A Good Presenter?

1. Practice.
2. Know your information well.
3. Use your voice to get your audience interested in your topic.
4. Look at the audience, not down at the table at your notes.

This you-tube website is a great tool for preparing for a public presentation. It presents live action teens showing how to put a demonstration together. It's short, but well done. Check it out along with other sites for tips on public speaking.

<http://www.youtube.com/watch?v=WTyHTCkv8c>



Tips For Giving A Food Presentation

- ☑ Make sure that the recipe is right for your ability level.
- ☑ Practice!!
- ☑ Either wash your hands immediately before beginning, use hand sanitizer, or wear gloves.
- ☑ Hair needs to be pulled back in a hair net, scarf, chef's hat, or ball cap.
- ☑ Use an apron.
- ☑ Cover any commercial labels that are showing, such as a bottle of vanilla. White paper or masking tape placed over it works well.
- ☑ Label all ingredients (i.e. flour, salt)
- ☑ It is okay to pre-measure all but one dry ingredient – label it.
- ☑ Arrange ingredients on your tray in the order you will be using them.
- ☑ Keep surfaces clean with waxed paper.
- ☑ Tape a small paper bag beside you on the table for peelings, egg shells, etc.
- ☑ Clean as you go!!
- ☑ Use clear mixing bowls, if available.
- ☑ Use standard measuring equipment for both dry and wet ingredients.
- ☑ Include nutritional values and storage, as well as “how to’s”.
- ☑ If using a mixer, a towel under your bowl will deaden the sound.
- ☑ Before you display your finished product, clean up everything. Cover your trays with matching towels and then display what you have made.