



My 4-H Food and Nutrition Project Record Book





Trial Version for the 2008-2010 4-H Years

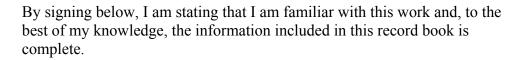
Member Name:	
Birth date:/_ / Grade:	4-H county:
Address:	
Phone #:	Years in Project:
Name of club in which I am completi	ng this project:
Club leader's name:	4-H Year:

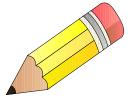
Rutgers Cooperative Extension



End-of-Year Signatures

At the end of the 4-H year, when your record book is complete, your club leader will ask to see this record book.





Title	Signature	Date
4-H Member		
Parent/Guardian		
4-H Club Leader		
County 4-H Agent		

Written by:

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Based on:

My 4-H Record Book by Keith Diem

Portions Adapted From:

4-H Food and Nutrition Program: A Member's GuideUniversity of California Davis
http://ucce.ucdavis.edu/files/filelibrary/2372/29031.pdf

Texas 4-H Opportunities: Food and Nutrition Project
The Texas A&M University System, Texas Cooperative Extension
http://fcs.tamu.edu/youth/brochure/nutrition.pdf

Reviewers and Contributors:

Joanne Kinsey, FCHS Educator Debbie Hemmann, FSNEP Program Associate

January 2008

Introduction

What is a 4-H project?

A project is a subject or topic that you learn about in 4-H. More importantly, a project is something you do or make, which results from knowledge and skills you learned in the food and nutrition project. You learn about your project from attending club meetings and educational workshops, and working with adult leaders and other 4-H members. You can also learn from field trips and camps, by participating in shows and competitions, as well as through your family and self-study.

Why complete a record book?

A record book is not meant to be a chore. Instead, it is a way for you to learn. Here are some important reasons why 4-H expects you to complete a 4-H record book for your project.

Keeping a 4-H record book will help you.....

- Learn how to organize yourself.
- Learn how to set reasonable goals for yourself.
- Appreciate what you have learned this year from the goals you reached.
- Recognize what things you have learned in your 4-H project.
- Explain what you have learned.
- Keep track of costs of your project.
- Gather information needed to apply for awards and scholarships.
- Complete applications and resumes for jobs and college.
- Meet requirements to participate in some county, state, or national 4-H events.

Member in good standing requirements

In general, all 4-H members are expected to meet the following standards each year. These are the minimum requirements. Your club may have additional requirements.

- Attend at least 70 percent of regular club meetings and/or activities.
- Complete a 4-H project record, doing one's own work with minimal assistance from parents or others.
- Give a club or county 4-H public presentation.
- Complete a project record book (like this one).
- Complete a community service project

Starting Out

My Project Goals for This 4-H Year



The beginning of the 4-H year is a good time to begin thinking about what you would like to do or learn in 4-H during the upcoming months. List some of your goals for the year and what plans you have to accomplish your goals. Be sure to talk to your leader and parents to decide which goals are realistic to try and possible to finish this year.

During each year in the 4-H Food and Nutrition project area, members should choose a minimum of three goals to pursue. Suggestions are listed in the Appendix on page 24. Write your choices below. Don't be afraid to challenge yourself! Of course, you may aim to reach more goals. For now, write your goals below and your plan for reaching each goal. If the items on the list have all been accomplished, develop some of your own. Be sure to get the needed signatures on the next page!

My Goals for This Year	What I Need To Do To Reach This Goal:
Example: I will learn how to give a public presentation	 Attend county public presentation workshop Have my leader and parents help me pick a topic Practice my presentation Give a presentation at a club meeting.
1.	
2.	
3.	

^{**}If you would like to set more goals, please add another page. **

Signatures for Goal Setting

I will work toward the goals that I have set for myself for the upcoming 4-H year to the best of my ability.



Member Signature	Date
I will support my son's/daughter's goals for the upcoming 4-H year:	
Parent/ Guardian Signature	Date
I will help support this member's goals for the upcoming 4-H year:	
Leader Signature:	Date



Along the Way-Keeping Track of What I Do

For this section, it is best to write down what you have done shortly after completing it so you won't forget important events and activities. This section includes the following parts:

- What I did in this project year
- Project Finances
- Other 4-H activities and events I participated in
- Other clubs and projects





What I've Made This Year



Fill in the chart below with the different foods you have made during this 4-H Year.

Date	Casseroles	Date	Salads and Vegetables	Date	Meat Dishes	Date
	Date	Date Casseroles	Date Casseroles Date	Date Casseroles Date Salads and Vegetables	Date Casseroles Date Salads and Vegetables Date	Date Casseroles Date Salads and Vegetables Date Meat Dishes

Desserts	Date	Snacks	Date	Dairy Dishes	Date	Beverages	Date
				Number of times you pre assistance:	epared mo	eals yourself or with m	inimal
				Breakfast			
				- Di carriage			
				Lunch			
				Dunch			
				Dinner			
				Dinner			

GENERAL	4-H FROM HOME	PURCHASE PRICE
EQUIPMENT	(Please check the	(Please fill in the amount)
	appropriate column)	,
Dry Measuring Cups	,	\$
Liquid Measuring Cups		\$
Measuring Spoons		\$
Ruler		\$
Candy Thermometer		\$
Meat Thermometer		\$
Timer		\$
Bowls		\$
Cutting Board		\$
Knives		\$
Hand Can Opener		\$
Bottle Opener		\$
Funnel		\$
Grater		\$
Colander		\$
Strainer		\$
Juicer		Ψ
Juicei		
FOR COOKING		
		\$
Pots		\$
Skillets		\$
Pans		\$
Rubber Spatulas		\$
Metal Utensils		\$
Tongs		\$
Whisk		\$
Basting Brush		\$
Pastry Brush		<u>¢</u>
Tastry Brush		<u> </u>
FOR BAKING		
TOR DITTING		
Rolling Pin		\$
Sifter		\$
Cake Pans		\$
Loaf Pans		\$
Cookie Sheets		\$
Jelly-Roll Pan		\$
Muffin Tins		\$
Pie Pan/Plate		\$
Spring form Pan		<u>\$</u> \$
Cooling Racks		Φ

SMALL APPLIANCES	4-H FROM HOME	PURCHASE PRICE
	(Please check the	(Please fill in the amount)
	appropriate column)	
Standing Electric Mixer	,	\$
Hand Electric Mixer		\$
Food Processor		\$
Blender		\$
Toaster/Toaster Oven		\$
Griddle/Waffle Iron		\$
Electric Skillet		\$
Crock-Pot		\$
OTHER ITEMS		
Dish Towels		\$
Pot Holders		\$
Oven Mitt		\$
Plastic Containers		\$
Aluminum Foil		\$
Plastic Wrap		\$
Plastic Bags		\$
Wax Paper		\$
Parchment		\$
Paper Towels		\$
Dish Detergent		\$
Trash Bags		\$
Apron		\$
Hair Ties		\$







Recipe Reflection Section

On this page, fill out the information about your recipe. On the opposite page, place a photo or drawing of your completed recipe and the recipe card.

Cost Column



Product Cost:

Ingredient	Cost
İ	

Supply	Cost

Total Cost of ingredients and supplies:

Don't forget to put this number in your Expenses
Page

Looking Back

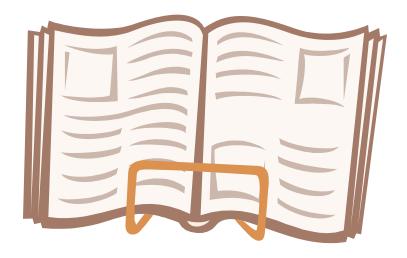


If I had purchased this, it would have cost \$ Check the correct statement:				
☐ I saved \$ by making this myself.				
□I did not sa	☐ I did not save money.			
I enjoyed this	project because:			
New skills I l	earned are:			
	redients readily av ones were hard to			
Were the dire	ections easy to follow	ow? Yes / No		
How did it tas	ste?			
Fair	Good	Excellent		
Did you use t	his recipe for food	ds judging? Yes / No		
If yes, what w	vas your rating? _			
Would you m	ake this recipe ag	ain? Yes / No		

Place a Photo of your Recipe Here



Place the Recipe Card Here



Please fill out the Nutrition Label below to reflect your recipe. To find out the nutritional values, follow the directions below:

Nutrition Facts Serving Size Servings Per Container Amount Per Serving Calories Calories from Fat	 Go online to www.nutritiondata.com Sign in with the user name 4HGMGH, password: clover Click on "Analyze Recipe" Click on "Create Recipe" Type the preparation of your recipe into the box titled "Preparation" At the bottom of the screen, you will find a box that
% Daily Value*	you can use to add ingredients with. Add all ingredients.
Total Fat	 7. When you have added everything, click on "Save and Analyze" 8. Copy the nutritional information from your meal into the chart on the left, then answer the following questions. 1. Do you think this recipe is healthy? Please explain. 2. If the recipe is not healthy, how could you make it healthier?
Vitamin A Vitamin C Calcium Iron	 3. Name one thing that is healthy about this recipe. 4. Name one thing that is unhealthy about this recipe.

Recipe Reflection Section

On this page, fill out the information about your recipe. On the opposite page, place a photo or drawing of your completed recipe and the recipe card.

Cost Column



Product Cost:

Ingredient	Cost

Supply	Cost

Total Cost of ingredients and supplies:

Don't forget to put this number in your Expenses
Page

Looking Back



If I had purchased this, it would have cost \$ Check the correct statement:		
☐ I saved \$ by making this myself.		
☐I did not save money.		
I enjoyed this project because:		
New skills I learned are:		
Were the ingredients readily available? Yes/No If not, which ones were hard to find?		
Were the directions easy to follow? Yes / No		
How did it taste?		
Fair Good Excellent		
Did you use this recipe for foods judging? Yes / No		
If yes, what was your rating?		
Would you make this recipe again? Yes / No		

Place a Photo of your Recipe Here



Place the Recipe Card Here



Recipe Reflection Section

On this page, fill out the information about your recipe. On the opposite page, place a photo or drawing of your completed recipe and the recipe card.

Cost Column



Product Cost:

Ingredient	Cost

Supply	Cost

Total Cost of ingredients and supplies:

Don't forget to put this number in your Expenses
Page

Looking Back

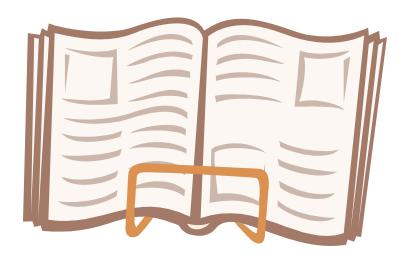


If I had purchased this, it would have cost \$ Check the correct statement:		
☐ I saved \$ by making this myself.		
☐I did not save money.		
I enjoyed this project because:		
New skills I learned are:		
Were the ingredients readily available? Yes/No If not, which ones were hard to find?		
Were the directions easy to follow? Yes / No		
How did it taste?		
Fair Good Excellent		
Did you use this recipe for foods judging? Yes / No		
If yes, what was your rating?		
Would you make this recipe again? Yes / No		

Place a Photo of your Recipe Here



Place the Recipe Card Here



Project Finances

It is likely that you spent money on your 4-H Project this year. This section will help you add up what it cost to complete your project.

Expenses (E)

This section is where you can keep track of what materials, supplies, and equipment you purchased or used for your project and what they cost.

Don't Forget:

- Cost of items purchased including equipment and supplies
- Cost of maintenance or repairs
- Entry fees for any shows or exhibitions

Date	Description of Expense	Cost (\$)
Ex: 10/10/07	Purchased measuring spoons and cups, mixing bowl, and spoon	\$12.00
Total	(Add up all expenses from above and put the final number in the box	
Expenses	to the right.)	

Income (I)



List any income received from your project this year. For example, sales of any project related items or cash prizes from contests or exhibitions. IT is quite likely your project had no income. If so, enter "NONE" under description and "0" under Total Income.

Date	Description of Income	Income (\$)
Ex: 12/3/07	Baked Good Sale	\$22.00
Total Income	(Add up all income from above and put number in the box to the right)	

Net Project Cost or Profit (N)

If your project earned more money than it cost, then your project made a profit. Don't worry if your project did not make money! Although a business aims to earn a profit, a 4-H project is meant for learning. The important point to learn is that most activities have costs. Therefore, you must be careful to spend money wisely.

Total Income (I)	minus Total Expenses (E)	= Net Project Cost or Profit
		(N)
Ex: \$22.00	-\$12.00	= \$10.00
My actual numbers:		

If your Net Project Cost (N) is a negative number, this means that you spent more than you made. If it is a positive number, you made a profit. Congratulations!

Other 4-H Activities and Events I Participated In

In the Food and Nutrition Projects you completed, you should have participated in other 4-H activities and events. The following page is where you can list what you did. Don't forget to include these types of activities you might have done this year. Some examples:

- Field Trips
- Shows and Competitions
- Meetings
- Leadership roles-such as offices held, committees led, etc.

- Workshops
- Events participated in
- Community Service
- Public Speaking
- County 4-H Fair

	T = -		T	I
Name of Event/Activity	Date and Location	What I Did	Level Club, (CL) County (C) State (S) National (N)	Award or Recognition Earned
Toured a farmer's market	5/12/07 Jersey's Market	Learned about seasonal produce	CL	None
Participated in a County Food Drive	12/15/07 4-H Office	Collected food items from family and friends to donate	С	Completed one community service project

We encourage you to add another page as necessary

Other Clubs and Projects

List any other clubs and projects you participated in during the past year.

Club Name	Projects

Looking Back-What I Learned This Year

This section is to be completed at the end of the 4-H year. It is meant to help you look back on all that you have learned during the past year. This section includes the following parts:

- My Goals Completed
- Knowledge and Skills I have Gained
- The Three Most Important Things I Learned
- Telling My Story

My Goals Completed

Look back on the goals you set for yourself at the beginning of the year. How well did you meet those goals? If you added new goals during the year, add them and explain below.



My Goals for This Year	How well did each goal get met?
Example: I will learn how to give a public	1. I attended county public presentation workshop
presentation	2. I practiced my presentation and made corrections
	3. I plan to start earlier next year.
1.	
2.	
3.	

[Insert Alayne's new Knowledge And Skills Gained Here]

The Three Most Important Things I Learned

You probably learned many different things in 4-H this year. Take a moment to think of what was most important for you. Then, list the three most important things you learned in Food and Nutrition during the past year in the boxes below. For instance, I learned to properly use a knife, I learned how to measure different types of ingredients, and I learned how to speak in front of a group without being afraid.

The three most important things I learned in this project during the past year were		
1.		
2.		
3.		

Telling My Story



Keeping in mind the knowledge and skills you said you learned from the items you listed above, write a story that explains what you have gained this past year in 4-H. Use specific examples that are unique to you whenever possible. Feel free to relate what you have learned in 4-H to school, family or other activities in your life. Use extra pages if needed. Attach photos or clippings on additional pages of this book if it helps tell your story better. Don't forget to label them with captions. You can type your story on the computer and paste it into your record book if you would like.

My 4-H Story

My 4-H Food and Nutrition Record Book	Page 25

Thinking Ahead-My Goals For Next Year

Now is a good time to begin thinking about what you'd like to do or learn in 4-H next year. List some of your goals for next year and what plan you have to accomplish your goals.



My Goal for Next Year	What I Need To Do To Reach This Goal:	
Example: I will learn how to give a public presentation	 Attend county public presentation workshop Have my leader and parents help me pick a topic Practice my presentation Give a presentation at a club meeting. 	
1.		
2.		
3.		

Appendix

The appendix contains the following parts:

- Food and Nutrition Knowledge and Skills
- Personal Development Activities



Food and Nutrition Knowledge and Skill Goals

During each year, members may choose several Food and Nutrition Knowledge and Skill goals. Do not be afraid to challenge yourself! You can do it!

	Food and Nutrition Knowledge or Skill Goals			
	Beginner Level goals FN-1 to FN-17			
Intermediate Level –Goals FN-18 to FN-36				
Advanced Level Goals FN-37 to FN-54				
Item #	Beginner Level Food and Nutrition Knowledge or Skill Goals (1-2 years in project)			
FN-1	Name the basic food groups in the Food Pyramid. Identify standard serving amounts and the number of daily servings needed from each of the groups.			
FN-2	Name 4 nutrients and describe the main functions of each in the human body. Name three good food sources of each nutrient.			
FN-3	Describe how to measure your own fitness level and identify at least four fitness activities you could enjoy.			
FN-4	Explain why it is important to eat breakfast; plan and prepare a simple breakfast menu			
FN-5	Demonstrate how to measure liquid and dry ingredients correctly			
FN-6	Demonstrate how to use a sharp knife safely for cutting and chopping.			
FN-7	Name ten common cooking utensils found in the kitchen.			
FN-8	Demonstrate how to safely use the oven, stove top, and microwave oven.			
FN-9	Prepare at least three nutritious snacks			
FN-10	Describe at least two ways to conserve energy when cooking			
FN-11	Plan and prepare a simple balanced menu for your family and share your menu with your project members			
FN-12	Identify the main information on a food label; state the major ingredient in the food product using the ingredient listing on a food label			
FN-14	Demonstrate how to present an attractive meal and set a table properly for breakfast, lunch, and dinner			
FN-15	Describe what is meant by the term "balanced diet"			
FN-16	Demonstrate how to read and use a recipe			
FN-17	Demonstrate how to properly prepare yourself for food preparation.			
Item #	Intermediate Level Food and Nutrition Knowledge or Skill Goals (3-5 years in project)			
FN-18	Keep a good record of all you have eaten for three days. Check to see if you have eaten the recommended number of servings from each food group in the Food Pyramid for the three days. Discuss any changes you should make in your diet			

FN-19	Name at least four foods high in sodium, four foods high in fat, and four foods high in sugar. Name			
1111-19	lower sodium/fat/sugar alternatives for these foods.			
FN-20	State the function of each of the following nutrients in the body and be able to name four food			
	sources for each: Calcium, Iron, Protein, Vitamins A, B, C.			
FN-21	List the pros and cons of taking a vitamin mineral supplement			
FN-22	Describe the role of fiber in the digestive tract and name four good food sources.			
FN-23	List three basic rules for keeping food safe to eat. Describe the classic symptoms of food			
	poisoning.			
FN-24	Prepare vegetables by steaming, stir-frying, microwave preparation, baking. Compare time of			
	preparations, ease of cooking, effect on color and flavor.			
FN-25	Display something you have created in your project at least once outside of your project group.			
FN-26	Discuss two different types of vegetarian diets. Plan a day's menu, following the Food Pyramid,			
	for a vegetarian eating plan. Prepare a balanced vegetarian menu that includes no animal products.			
FN-27	Visit someone who is an expert in some field of food and nutrition. Find out about the necessary			
	educational background and job responsibilities by interviewing the professional.			
FN-28	Set up a personal physical fitness plan and keep track of your exercise and fitness over a two month			
	period.			
FN-29	Try at least four new recipes for foods you have never tried before, including whole grains, fresh			
	vegetables, and dried beans.			
FN-30	Compare the cost of making an item from scratch with the cost of buying it ready-made or in			
	prepared mix packages.			
FN-31	Help someone else by sharing your knowledge or by giving away a product from your project to			
	show positive citizenship.			
FN-32	Demonstrate how to multiply or half recipes.			
FN-33	Prepare a nutrition skit to share with younger members.			
FN-34	Create food from your own ethnic background to share with your club.			
FN-35	Plan a children's theme party including food, decorations, games, etc.			
FN-36	Demonstrate proper table etiquette.			
Item #	Advanced Level Food and Nutrition Knowledge or Skill Goals (6+ years in project)			
FN-37	Explain or describe three diseases or health conditions and their treatment or prevention using			
	dietary measures.			
FN-38	Keep a personal reference library of literature that will be helpful in your project.			
FN-39	Use your imagination to create a brand new food product. Design a package for the product,			
TD I 40	including the information for a food label.			
FN-40	Develop an advertising and promotional campaign for this new product. How will you create an			
TD I 41	interest in and demand for the new product?			
FN-41	Contact a local, state, or national association related to your project. Explain to your project group			
ENT 40	what this association has to offer it's members or other interested individuals.			
FN-42	Describe, in detail, five ways to save money on your family food bill.			
FN-43	Create a personal recipe file of at lest fifty recipes you have prepared, including breads, main			
ENI 44	dishes, salads, vegetables, foods, desserts, pasta, rice dishes, and appetizers.			
FN-44	Set up a display or demonstration of your project at Presentation Day, Fairs, or other events.			
FN-45	Alone or with your group, select a nutrition topic you would like to know more about, research this			
	topic, and share this information with others in two of the following ways: Bulletin board display,			
ENI 46	judging kit, written pamphlet, poster, news article, radio spot, club/group discussions.			
FN-46	Compare a brown bag lunch from home, a school lunch, and a fast-food lunch with respect to cost,			
FN-47	preparation time, and calories. Using a preparad list, shop for a most for your family. Figure out approximately how much the			
r1N-4/	Using a prepared list, shop for a meal for your family. Figure out approximately how much the			

	meal costs per person, and prepare the meal.	
FN-48	Report the history of one aspect of your project.	
FN-49	Visit an individual at work in some aspect of the food industry. Discuss at least five new things	
	you learned.	
FN-50	Plan a party for your peers. What are the different costs associated with planning the event?	
FN-51	Plan your family menu for a week. Prepare a shopping list. Do the shopping and reflect on the cost.	
FN-52	Plan, shop, and cook a complete dinner for your family.	
FN-53	Create a dish with your favorite ingredients.	
FN-54	Prepare a multi-cultural feast with your club.	

Personal Development Activities

During each year, members may also choose several personal development goals. Do not be afraid to challenge yourself!

Item #	Personal Development Activity		
	1		
PD-1	Participate in a community service project (such as a food drive, community clean up, etc).		
PD-2	Participate in a community pride project (such as a parade or community day).		
PD-3	Participate in Public Presentations.		
PD-4	Help prepare a display or booth relating to your project area or club activities.		
PD-5	Serve as a member of a club committee.		
PD-6	Attend 4-H camp.		
PD-7	Participate in a foods event.		
PD-8	Assist at a 4-H event for your project area.		
PD-9	Serve as a host for a 4-H meeting, making sure everyone feels welcome.		
PD-10	Help plan a fun activity for your club.		
PD-11	Help with your club/county fund raiser.		
PD-12	Prepare healthy refreshments for a club meeting.		
PD-13	Write a newspaper story for your club about an event you have participated in.		
PD-14	Serve as chairperson for a club committee.		
PD-15	Arrange for a speaker to talk to your club.		
PD-16	Assist younger members with club project work		
PD-17	Make arrangements for your club to go on a field trip.		
PD-18	Write a newspaper story for your club about an event you have participated in.		
PD-19	Assist a younger member in preparing a public presentation.		
PD-20	Become a Food and Fitness Ambassador		
PD-21	Attend Citizenship Washington Focus.		
PD-22	Attend National 4-H Congress.		
PD-23	Attend National 4-H Conference.		

4-H Record Book Trial Version Evaluation for 4-H Club Members

After using this trial version of the 4-H project record book for a year, please tell us what you think of it. Fill out this form and give it to the group leader or mail it to the address on the reverse. You can also fill it out online at www.nj4h.rutgers.edu/pubs. (There is a specific evaluation form for 4-H Club leaders to use.) Thank you for your help!

Record Book Title:	My 4-H Food	and Nutrition	Record Book (4H)	
County:	Y	ears in Projec	t:	Grade: _	
Today's Date:					
1. Was it easy to understan	d and fill out? (Circ	le One)		Yes	No
Comment:					
2. Was it organized in a se	nsible way? (Circle (One)		Yes	No
Comment:3. Did it help you to learn	to set reasonable goa	als for yourself?	(Circle One)	Yes	No
Comment:4. Did it help you learn how	w to organize yourse	elf? (Circle One))	Yes	No
Comment: 5. Did it help you to keep t		our project?? (C	Circle One)	Yes	No
Comment:6. Did it help you to explai	n what you learned	in your 4-H proj	ect?? (Circle One)	Yes	No
Comment:7. Did it help you apprecia	te what you've learn	ed this year, bas	sed on the goals you re (Circle One)	ached? Yes	No
Comment:			,		
8. Did it help you gather in and scholarships or to co				Yes	No
Comment:9. Overall how would you	rate this record book	x? (Circle One)			
Poor		Good	Very Good	Excellent	

10. **On the reverse**, please share any other comments or ideas you have to improve the final version of this record book.

10a. What was most useful about this record book?
10b. Here are my comments or ideas to improve the final version of this record book:
My Name (optional)
Mail your completed form to:

