



4-H Cooking 101

Project Score Sheet

For each year of this 2-3 year book you will need to:

- Prepare a minimum of 2 dishes from each of the recipe sections (snacks, side dishes, quick breads, main dishes, desserts) for a total of 10 dishes. Provide information on your completed dishes on a piece of notebook paper (instructions below).
- Complete 2 learning activities each year.
- Give a minimum of 3 "How To" demonstrations to your helper, club leader or club and have your leader or helper score, date and initial your demonstration in the appropriate section below.
- Complete at least one **community service project** such as baking food for a charity bake sale.
- Complete your **project exhibit**.

Recipe Sections. Prepare 2 dishes from each of the 5 sections below each year. If you do additional activities, please check (v) the activities you want to be graded. Maximum 25 points per year. On a piece of notebook paper list each recipe completed, state how the recipe turned out, and list something you learned through completing the recipe. Place this in front of the Project Record on page 7 of your project book.

Snacks (Maximum 5 points)		Possible Points	Year 1	Year 2	Year 3
Dish	Page	2.5			
Dish	Page	2.5			
Dish	Page	2.5			
Dish	Page	2.5			
Dish	Page	2.5			
Dish	Page	2.5			
Side Dishes (Maximum 5 points)					
Dish	Page	2.5			
Dish	Page	2.5			
Dish	Page	2.5			
Dish	Page	2.5			
Dish	Page	2.5			
Dish	Page	2.5			



4-H Youth Development

Dish	Page	2.5	 	
Dish	Page	2.5	 	
Dish	Page	2.5	 	
Dish	Page	2.5	 	
Dish	Page	2.5	 	
Dish	Page	2.5	 	
Main Dishes (Maximum 5 բ	points)			
Dish	Page	2.5	 	
Dish	Page	2.5	 	
Dish	Page	2.5	 	
Dish	Page	2.5	 	
Dish	Page	2.5	 	
Dish	Page	2.5	 	
Desserts (Maximum 5 poin	ts)			
Dish	Page	2.5	 	
Dish	Page	2.5	 	
Dish	Page	2.5	 	
Dish	Page	2.5	 	
Dish	Page	2.5	 	
Dish	Page	2.5	 	

activities, please check (v) the activities you want to be graded.

	Possible Points	Year 1	Year 2	Year 3
Explore MyPlate Activity	5			



-		4-H Youth Development					
(Page 15)							
Demonstrate Your Knowledge on Safety Basics (Page 18)	5						
Testing for Microwave-safe Dishes (Page 19)	5						
Mealtime Basics (Page 20)	5						
Measuring Basics (Page 22)	5						
How Much Flour Will a Measuring Cup Hold? (Page 26)	5						

00

"How To" Demonstrations. Complete 3 of the Cooking "How To" Basics to demonstrate to your project helper, leader or club each year. Maximum 15 points each year. If you do additional activities, please check (V) the activities you want to be graded. Have your project helper or club leader score, initial and date each completed demonstration.

	Possible Points	Year 1	Year 2	Year 3	Project	: Helper/Leader Initials
How to Follow a Recipe	5					
					Initials	Demonstration Date
How to Break an Egg	5					
					Initials	Demonstration Date
How to Melt Fat	5					
					Initials	Demonstration Date
How to Prepare a Pan	5					
						Demonstration Date
How to Flour a Pan	5					
	_					Demonstration Date
How to Use an Electric Mixer	5					Dans a stration Data
How to Use the Oven	5				initials	Demonstration Date
now to ose the oven	5					Demonstration Date
How to Use a Cutting Board and Knife	5				mitiais	Demonstration Date
o.w to obe a catting board and imme	J				Initials	Demonstration Date
How to Mix Foods	5					



	(5)	4
-H Youth Development	3	8

Initials Demonstration Date

					miciais	Demonstre	ition bate
How to Cook Hard Cook Eggs	5						
					Initials	Demonstra	ition Date
How to Wash Fruits and Vegetables	5					 Demonstra	etion Data
					IIIIIIIII	Demonstra	ition bate
				Year 1		Year 2	Year 3
Activity Record		20			-		
Project Exhibit Maximum: 30 points each year.		30			_		
Project Exhibit Instructions:							
Year 1: Six (6) oatmeal drop cookies and recipe card, freezer container. Include index card with instruction frozen AND provide a poster which highlights your co	ns for defr	osting. Lab	el with	name c	of produ	ct, quantity,	_
Year 2: Six (6) oatmeal muffins (no muffin liners) and bag or freezer container. Include index card with inst quantity, and date frozen AND provide a poster which	ructions f	or cooking	or defr	osting.	Label wi	th name of _l	product,
Year 3: Six (6) cornbread squares and recipe card, or container. Include index card with instructions for cofrozen AND provide a poster which highlights your co	six (6) froz	zen cornbr lefrosting.	ead squ Label w	uares. D vith nam	isplay in ne of pro	freezer bag duct, quant	or freezer
Total Score	100						
Judges' Comments:							