



Knowledge and Skills

The 4-H Foods and Nutrition project is more than just preparing food, meals, and snacks. Describe below what you've learned or done this year in the following areas.

Consumerism

Nutritional value for cost, homemade versus purchased, quality, availability of foods, labeling, packaging, etc.

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bod Storage Il what you learned about safe storage stored as they are.	of foods after purch	hase and after prepar	ation and how and	why they
			. منالا	jor -
anagement scribe what you learned as you manag	ged meal planning, e	equipment, t ma serv	ving and clean-up.	
od and Equipment Safety 🗸		M SO		
blain what you learned about for saf ves, cutting boards, etc.)	ety and the safe use	of suppliances and ki	tchen equipment (n	nicrowave,
BLIN	<u>s, 0,</u>			
S Profe	Review an	d Comments		
Nember)	has completed his/	her records and I hav	ve reviewed them w	ith him/her.
mmentsbyleader:		Signed	ign for individual meml	4-H Leade

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