



## **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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<b>bod Storage</b> 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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