

## 4-H Food and Nutrition Record

(Intermediate and Senior)

Name	Boy Girl	Grade in school	_ Year born
Club name			
Year in 4-H Year in this project A record is part of your 4-H project. Keep your leader.	Date project starte	d Date pro	ject closed
Things I Hop	pe to Do and L	Learn This Year	,
Step 1. – Set a goal.  About what topics do I want to learn more?  I've never explored do I want to try this yea	ar?	o I want to participate? V	
Step 2. – Make a preliminary pl What will I need to carry out the goals I list goals? Are there people in my community w	ted above? Where can		vill help me reach my
How can I share what I've learned?			
Preliminary plan Activities I want to participate in			
Topics I want to learn about			
Ways I will share			



## Step 3. – Carry out your plan.

	When I plan to do it	Date it is completed
tep 4. – Evaluate.		
id I reach my goal? How did I do? How did I fee	el about my work? If I could change	something, what would l
id I reach my goal? How did I do? How did I fee	el about my work? If I could change	something, what would I
d I reach my goal? How did I do? How did I fee	el about my work? If I could change	something, what would I
id I reach my goal? How did I do? How did I fee o differently next time?		
id I reach my goal? How did I do? How did I fee o differently next time?		
oid I reach my goal? How did I do? How did I fee o differently next time?		
Step 4. – Evaluate.  Did I reach my goal? How did I do? How did I fee o differently next time?  Iow did I learn about the topics that interested me	? What did I learn in the activities in	

## **Food / Meals Evaluation**

Food/meals prepared	# times prepared	Main nutrients	Evaluation of product (color, texture, flavor, recipe)
1 oou/meats prepareu	prepareu	Iviain nutrients	(color, texture, flavor, fecipe)

## **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.

<b>Consumerism</b> Nutritional value for cost, homemade versus purchased, quality, ava	nilability of foods, labeling, packaging, etc.
Food Storage Tell what you learned about safe storage of foods after purchase and are stored as they are.	d after preparation, and how and why they
Management Describe what you learned as you managed meal planning, equipme	ent, time, serving, and clean-up.
Food and Equipment Safety Explain what you learned about food safety and the safe use of appl knives, cutting boards, etc.)	liances and kitchen equipment (microwave,
Project Review and Co	omments
has completed his/her reco	ords and I have reviewed them with him/her.
Comments by leader:	
Sign	ed4-H Leader (Parent may sign for individual member)

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