Healthy Living

COOKING 301

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Projects & Materials	Requirements	Exhibit Requirements
Skill Level – Intermediate/Advanced Suggested 3-year project Youth Materials: National 4-H Curriculum 4-H Cooking 301 Manual (#01514Y) 2015 ZSuites 4-H Involvement Report ZSuites 4-H Project Record Book Volunteer Materials: National 4-H Curriculum 4-H Cooking 301 Manual (#01514Y) 2015 National 4-H Curriculum 4-H Cooking Helper's Guide (#01516F) 2015 https://www.choosemy plate.gov/	 Must complete 2 learning activities or experiments from the manual and document in the record activity log. Prepare 1-2 recipes from each of the recipe sections: Grains Group, Vegetable and Fruit Groups, Protein Foods Group, Dairy Group and Desserts. Plan and complete a party each year of the project. Complete the project checklist on page 7 of the manual. Give an oral presentation (speech, demonstration or illustrated talk) related to this project. Complete the following: ZSuites 4-H Involvement Report ZSuites 4-H Project Record Book 	 ZSuites 4-H Project Record Book ZSuites 4-H Involvement Report Project Manual with completed activities and/or experiments A non-perishable food item that you have learned about while taking this project. Include the recipe, neatly written (or typed), on a 3"x5" or 4"x6" recipe OR A poster (14"x22") or a display illustrating what you learned in this project this year. Note: Foods such as breads, rolls, pretzels, granola, cookies or cakes display well in a fair setting. Exhibits using raw eggs or egg whites, cream cheese, whipped cream, or other ingredients that require refrigeration should not be used.

County Requirements:

Check with your County Extension office for more information.

Support Materials:

Idaho 4-H Cooking page visit: https://www.uidaho.edu/extension/4h/projects/cooking
To order National 4-H Curriculum visit: https://shop4-h.org/products/cooking-curriculum-set-of-5