



**Enroll in ZSuite Under this Project Name:** FOOD-DUTCH OVEN-Level 2

*Approved for 2023-24 Project Year*

**Project Description:** Build your outdoor cooking skills with Dutch Oven Unit 2: explore one-dish meals, breakfasts, and cooking on the lid. Plus, learn how to manage cooking in multiple Dutch ovens at the same time!

**REQUIRED YOUTH CURRICULUM**

[Dutch Oven Cooking Unit 2](#) (#BUL939), 2019

[ZSuite 4-H Involvement Report](#)

[ZSuite 4-H Project Record Book](#)

**REQUIRED VOLUNTEER CLUB LEADER CURRICULUM**

[Dutch Oven Helper's Guide](#) (#BUL940), 2019

**SUPPLEMENTAL RESOURCES**

none



## PROJECT COMPLETION CHECKLIST

STATE REQUIREMENTS	
	Complete all reflection questions in the Dutch Oven Cooking Unit 2 member manual.
	Complete 3 Beyond Cooking activities.
	Prepare at least 10 recipes not previously used, including at least one item from each of the following categories: <ul style="list-style-type: none"> <li>• Soup or stew</li> <li>• Vegetable</li> <li>• Yeast breads or rolls</li> <li>• Sweet rolls or specialty breads</li> <li>• Dessert</li> <li>• Meat (beef, pork, lamb, game)</li> <li>• Fowl (turkey, chicken, game hen)</li> </ul>
	Continue building your recipe book or file that includes everything you cooked plus additional recipes to total 12 new recipes each year of Unit 2.
	Complete the 4-H Project Record Book for this project in your ZSuite Member Account
	Fill out your 4-H Involvement Report in your ZSuite Member Account
	Give an oral presentation (speech, demonstration, or illustrated talk) to your 4-H peers on a topic related to this project. Recommended guidelines for length of oral presentations are: <ul style="list-style-type: none"> <li>• Junior: 5-8 minutes</li> <li>• Intermediate: 8-10 minutes</li> <li>• Senior: 10-12 minutes</li> </ul>

ADDITIONAL LOCAL REQUIREMENTS	

FAIR EXHIBIT CHECKLIST	
	Completed Idaho 4-H Involvement Report (ZSuite)
	Completed Idaho 4-H Project Record Book for this project (ZSuite)
	Completed Dutch Oven Cooking Unit 2 manual.
	Continued Recipe File or book with at least 12 new recipes included for each year in Unit 2 of the project.
	ONE of the following exhibit options: <ul style="list-style-type: none"> <li>• Non-perishable (see note below) yeast bread, roll, sweet bread, or specialty bread you learned to make during the project year. Bread should be displayed on a plate, not in the Dutch oven. Include the recipe, neatly written or typed on a 3"x5" or 4"x6" recipe card.</li> <li>• A poster (14" x 22") or display illustrating what you learned in the project this year.</li> </ul>
	Note: Foods using raw eggs or egg whites, cream cheese, whipped cream or other ingredients that require refrigeration should not be exhibited.

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