

## 4-H Food and Nutrition Record

## (Junior)

/ear in 4-HYear in this project Date project started Date project closed (mo/day/year) (mo/day/year) (mo/day/year) (mo/day/year) (mo/day/year) (mo/day/year) (mo/day/year) (mo/day/year)	Name		Girl E	Boy Age Year born
(mo/day/year) (mo/da/A record is part of your 4-H project. Keep your record neat, clean, and up-to-date. If you need help, ask your partleader. If you need more space, insert another sheet of lined paper.  Things I Hope to Do and Learn This Year  Food / Meals Evaluation  Food/meals # times Overall evaluation of product	(firs	t) (last)		
A record is part of your 4-H project. Keep your record neat, clean, and up-to-date. If you need help, ask your parleader. If you need more space, insert another sheet of lined paper.  Things I Hope to Do and Learn This Year  Food / Meals Evaluation  Food/meals # times Overall evaluation of product	Club Name		Leader	County
A record is part of your 4-H project. Keep your record neat, clean, and up-to-date. If you need help, ask your parleader. If you need more space, insert another sheet of lined paper.  Things I Hope to Do and Learn This Year  Food / Meals Evaluation  Food/meals # times Overall evaluation of product	Year in 4-H	_Year in this project _	Date project sta	
Food / Meals Evaluation Food/meals # times Overall evaluation of product				
Food/meals # times Overall evaluation of product		Things I	Hope to Do and	Learn This Year
Food/meals # times Overall evaluation of product				
Food/meals # times Overall evaluation of product		F	Food / Meals Ev	aluation
	Food/meals		-	
			Main nutrients	

## **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

Share what you have learned about comparison shopping, nutritional value for cost, homemade versus purchased, quality, labeling, and food packaging.
Nutrition and Health
Tell what you learned about healthy nutrition choices, physical activity, altering recipes, and personal habits.
Science and Management
Describe what you learned as you managed time, equipment, and meal planning, as well what you learned through various science investigations.
Food and Equipment Safety  Explain what you learned about food safety and the safe use of appliances and kitchen equipment (microwave, kniv cutting boards, etc.)
Record Review and Comments
has completed their records and I have reviewed them with him/h
(Member)  Comments by leader:
Signed4-H L

© 2012 Oregon State University 4-H Youth Development. This publication was adapted from 4-H 9302R by Pamela Rose, State 4-H Coordinator, Oregon State University, with the assistance of the Oregon 4-H Food and Nutrition Curriculum Committee. Oregon State University Extension Service offers educational programs, activities, and materials—without discrimination based on race, color, religion, sex, sexual orientation, national origin, age, marital status, disability, or disabled veteran or Vietnam-era veteran status. Oregon State University Extension Service is an Equal Opportunity Employer.