

4-H Foods and Nutrition

Outdoor Cooking & Living Unit 25

Judging Sheet

American System Placing: (Check One)
Champion _____
Reserve Champion _____
Placing 3-10 _____
Grand Champion _____
Reserve Grand Champion _____

Danish System Award: (Check One)
 (For County Use Only)
Blue _____
Red _____
White _____

Member Name: _____

County: _____ Jr. _____ Int. _____ Sr. _____ Yrs. in Project: _____

Exhibit: Completed Food and Nutrition e-Record and One of the following:

1. A box lunch
2. One cup (8oz.) of instant drink mix
3. Display illustrating what was learned
4. First aid display
5. Piece of equipment made by member Judges may use the back of the form for more comments.

Judging Element 1: 4-H e-Record: Complete means that everything has been filled out. Not complete means that there is something missing and needs a comment as to what is missing or why it is not complete. Project will be evaluated on the quality of information completed in e-record (25 percent) and quality of exhibit (75 percent).

Criteria	Complete	Not Complete	Comments
E-Record			
Record Cover			
4-H Projects taking this year			
What activities helped you learn the skills for the project? (workshops, project meetings, classes, contests, etc.)			
Citizenship/Community Service in 4-H			
Demonstrations/Presentations/Speeches			
Expense Record			
Project Photos			
Story			

Food and Nutrition Information

Food prepared, location, number of times, special concerns					
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Criteria	E	G	F	N/I	Comments
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Judging Element 3: 4-H Outdoor Cooking and Living Unit 25 N/I=Needs Improvement -must have comments

1. Box Lunch

a. appropriateness					
b. food safety considerations					
c. overall appeal					

2. Instant Drink (8 oz.)

a. nutritional quality					
b. properly packaged (labeled)					
c. overall appeal					

3. Camp or first aid display

a. educational merit					
b. accuracy of information					
c. identified potential hazards					
d. environmentally appropriate					

4. Piece of Equipment

a. quality of workmanship					
b. identified potential hazards					
c. environmentally appropriate					