

4-H Foods and Nutrition

Cooking 101, 201, 301 & 401 (Units 1-4)

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 _____

Project Level: (Check One)

Unit 101 _____ Unit 301 _____
Unit 201 _____ Unit 401 _____

Member Name: _____

County: _____

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

Exhibit: Completed Food and Nutrition e-Record with recipe and documentation of completed activities as well as food product. 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					
Project Goals					
What 4-H projects are you taking this year?					
What activities helped you learn the skills for the project? (workshops, project meetings, classes, contests, etc.)					
What leadership development experiences did you participate in?					
Citizenship/Community Service in 4-H					
Demonstrations/Presentations/Speeches					
Project Expense/Return on Investment					
Project Photos					
Goal Evaluation					
Story					
Learning Activities and Food Science Experiments - Food and Nutrition Information					
Cooking 101—2 learning activities from manual					
Cooking 201—1 learning activity and 1 cooking basics from the manual					
Cooking 301—1 food science experiment from manual					
Cooking 401—1 food science experiment from manual					
Criteria	E	G	F	N/I	Comments
Judging Element 3: 4-H Food and Nutrition Cooking 101, 201, 301, & 401 N/I=Needs Improvement -must have comments					
General Appearance					
Color					
Crust or outer covering					
Shape and volume					
Texture and crumb					
Grain					
Consistency					
Tenderness					
Flavor					
Party Planning/Celebration Meals					
Theme					
Timeline					
Budget					
Menu—includes two or more homemade prepared foods					

E = Excellent G = Good F = Fair N/I = Needs Improvement

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