



# 4-H Foods & Nutrition Outdoor Cooking & Living Unit 5 Judging Sheet

Member Name: \_\_\_\_\_

County: \_\_\_\_\_

Jr. \_\_\_\_ Int. \_\_\_\_ Sr. \_\_\_\_ Yrs. in Project: \_\_\_\_\_

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

**Exhibit:** Completed Food and Nutrition e-Record and One of the following: 1. A box lunch of food-safe products or a representative of the product (pictures of food). 2. One cup (8 oz.) of instant drink mix, properly packaged. 3. One of the following options: steak seasoning, vegetable seasoning, beef rub, or pork rub properly packaged with the date of preparation and a list of ingredients included on a label. 4. A piece of equipment made by the exhibitor (no larger than 3' x 3' x 3'). If the exhibit is larger than these dimensions, a notebook with how and what was made can be used as the exhibit.

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		
<b>E-Record</b>					
Record Cover					
Goal Evaluation					
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					
Goal Evaluation					
Project Photos					
Story					
<b>Food and Nutrition Information</b>					
Food prepared, location, number of times, special concerns					
Criteria	E	G	F	N/I	Comments
<b>Judging Element 3: 4-H Outdoor Cooking and Living Unit 5</b>					
N/I = Needs Improvement - must have comments					
<b>1. Box Lunch</b>					
a. appropriateness					
b. food safety considerations					
c. overall appeal					
<b>2. Instant Drink (8 oz.)</b>					
a. nutritional quality					
b. properly packaged (labeled with date of preparation and list of ingredients)					
c. overall appeal					
<b>3. Steak seasoning, vegetable seasoning, beef rub, or pork rub</b>					
a. appropriateness					
b. properly packaged (labeled with date of preparation and list of ingredients)					
c. overall appeal					
<b>4. Piece of Equipment</b>					
a. quality of workmanship					
b. identified potential hazards					
c. environmentally appropriate					

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

An equal access and equal opportunity University. <https://col.st/lI0t3>

Revised 2024