Completed (40 possible)	
Accuracy of answers (30 possible)	
Appropriate grammar (15 possible)	
Neatness of record (15 possible)	
Total	
A = 86-100 points	
B = 71-85 points	
C = 70 points or less	

/LH Foods _ Level C (Grades 7.0)



nts ts or less	Record Sheet		
	Record for Year completed record sheet is due by the last business day of May to exhibit eany 4-H publications, the internet, the library, or a professional to help you	· •	_
The Basics			
Name	4-H Club		
	Years in 4-H Grade Years in Pr	oject	
Fantastic Foods List the five foods	ou prepared or preserved this year and the number of times	you prepared them.	
	Food Prepared/Preserved	Number of Tim	ies
Experiment with m	easuring cups and spoons to discover the quantities of each ϵ	equivalents below.	
1 Tablespo	oon = teaspoons		
 4 Tablespo 	oons = cup	Nutrition F	acts
 1 teaspoor 	n + 5 Tablespoons = cup	8 servings per container	
			up (55g)
Tasty Tidbits		Amount per serving Calories	230
ŭ	label on the right, fill in the blanks below.	Name and the Control of the Control	aily Value*
	e serving size of this snack?	Total Fat 8g Saturated Fat 1g	10% 5%
	sumed two servings on this snack, how many calories would	Trans Fat 0g	
you consu		Cholesterol Omg Sodium 160mg	7%
 The Ameri 	can Heart Association recommends consuming no more	Total Carbohydrate 37g	13%
than one to	easpoon of salt per day (approximately 2,300 mg). If you	Dietary Fiber 4g Total Sugars 12g	14%
consumed	two servings of this snack, would you be above, below, or	Includes 10g Added Sugar	rs 20%
at the daily	recommended value of salt?	Protein 3g	
 Four gram 	s of sugar is the equivalent of one teaspoon of sugar. How	Vitamin D 2mcg Calcium 260mg	10% 20%
•	poons of sugar are in one serving of this snack?	Iron 8mg	45%
•	teaspoons of sugar would be in two servings?	Potassium 235mg *The % Daily Value (DV) tells you how mu	6% ch a nutrient in
	,	a serving of food contributes to a daily die a day is used for general nutrition advice.	t. 2,000 calories

Write the number of times you did the activities listed below. Number of Times Activity Set the table Cleaned the kitchen Collected recipes Helped serve family meals Planned and cooked an entire meal Helped with grocery shopping Taught a sister, brother, or someone younger to cook Bought food in quantity and divided it into smaller portions You're the Chef Where did you or will you purchase or acquire the ingredients or supplies needed for your exhibit? ______ We do not necessarily care what you spent on your exhibit this year, but it is good for you to understand that things have a cost. Even poster boards are not free. Approximately how much do you think you spent or will spend on your exhibit this year? Circle one. \$0.00-\$5.00 \$5.00-\$15.00 \$15.00-\$30.00 \$30.00-\$50.00 Greater than \$50.00 What tools were necessary or will be necessary to complete your foods exhibit this year? What was the hardest thing or do you foresee as being the hardest thing about creating your exhibit this year? What did you like best or think you will like best about creating your exhibit? **Share the Surplus**

		or univers						

1.			
2.			

Why is this subject matter important to you?

What is one thing you learned or sparked your interest as a result of completing this project?

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