

# Food & Cooking Baking Level 1

**Enroll in ZSuite Under this Project Name:** FOOD-BAKING-Level 1

Approved for 2024-25 Project Year

**Project Description:** Measure, cream, sift, mix, cut, fold, beat and bake your way to delicious baked goods!

Youth will learn to read and follow recipes, explore baking ingredients, equipment, and

techniques, and troubleshoot baking problems.

## **REQUIRED YOUTH CURRICULUM**

Beginning Baking 1 Manual (#ND EC111), 2020

ZSuite 4-H Involvement Report

ZSuite 4-H Project Record Book

# REQUIRED VOLUNTEER CLUB LEADER CURRICULUM

Beginning Baking 1 Manual (#ND EC111), 2020

### **SUPPLEMENTAL RESOURCES**

Make Half Your Grains Whole Grains tip sheet (English and Spanish available)

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# PROJECT COMPLETION CHECKLIST

STATE REQUIREMENTS
Review the Eating Well and Getting Ready to Bake sections with your project leader.
Make baking powder biscuits. Evaluate your product using the judging sheet provided on page 15.
Make at least one type of muffin\. Evaluate your product using the judging sheet provided on page 19.
Make at least one type of cookie. Evaluate your product using the judging sheet on page 28.
Complete at least one service/leadership activity.
Complete the 4-H Project Record Book for this project in your ZSuite Member Account
Fill out your 4-H Involvement Report in your ZSuite Member Account
Give an oral presentation (speech, demonstration, or illustrated talk) to your 4-H peers on a topic related
to this project. Recommended guidelines for length of oral presentations are:
Junior: 5-8 minutes
Intermediate: 8-10 minutes
Senior: 10-12 minutes

# ADDITIONAL LOCAL REQUIREMENTS

FAIR EXHIBIT CHECKLIST
Completed Idaho 4-H Involvement Report (ZSuite)
Completed Idaho 4-H Project Record Book for this project (ZSuite)
Supplemental forms or materials required at the county level, submitted to the county Extension office by
date specified
Completed Baking 1 Manual
ONE Of the following exhibits. All baked goods exhibits should include the recipe, neatly written or typed
on a 3"x5" or 4"x6" recipe card.
Three biscuits
Three plain muffins
Three chocolate chip cookies
Three round sugar cookies, plain, un-iced.
Three oatmeal cookies
Three peanut butter cookies
<ul> <li>A poster or display (14" x 22") illustrating what you learned in the project this year.</li> </ul>
Note: Recipes in which the finished product contains raw eggs or egg whites, cream cheese, whipped
cream, or any other ingredients requiring refrigeration should not be exhibited.

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