



Enroll in ZSuite Under this Project Name: FOOD-DUTCH OVEN-Level 2

Approved for 2024-25 Project Year

Project Description: Build your outdoor cooking skills with Dutch Oven Unit 2: explore one-dish meals, breakfasts, and cooking on the lid. Plus, learn how to manage cooking in multiple Dutch ovens at the same time!

REQUIRED YOUTH CURRICULUM

[Dutch Oven Cooking Project Manual Unit 2 \(#BUL939\), 2019](#)

[ZSuite 4-H Involvement Report](#)

[ZSuite 4-H Project Record Book](#)

REQUIRED VOLUNTEER CLUB LEADER CURRICULUM

[Dutch Oven Helper's Guide \(#BUL940\), 2019](#)

SUPPLEMENTAL RESOURCES

none



PROJECT COMPLETION CHECKLIST

STATE REQUIREMENTS	
	Complete all reflection questions in the Dutch Oven Cooking Unit 2 member manual.
	Complete 3 Beyond Cooking activities.
	Prepare at least 10 recipes not previously used, including at least one item from each of the following categories: <ul style="list-style-type: none"> • Soup or stew • Vegetable • Yeast breads or rolls • Sweet rolls or specialty breads • Dessert • Meat (beef, pork, lamb, game) • Fowl (turkey, chicken, game hen)
	Continue building your recipe book or file that includes everything you cooked plus additional recipes to total 12 new recipes each year of Unit 2.
	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: <ul style="list-style-type: none"> • 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)
	Completed Dutch Oven Cooking Unit 2 manual.
	Continued Recipe File or book with at least 12 new recipes included for each year in Unit 2 of the project.
	ONE of the following exhibit options: <ul style="list-style-type: none"> • Non-perishable (see note below) yeast bread, roll, sweet bread, or specialty bread you learned to make during the project year. Bread should be displayed on a plate, not in the Dutch oven. Include the recipe, neatly written or typed on a 3"x5" or 4"x6" recipe card. • A poster (14" x 22") or display illustrating what you learned in the project this year.
	Note: Foods using raw eggs or egg whites, cream cheese, whipped cream or other ingredients that require refrigeration should not be exhibited.

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