FOOD & NUTRITION FAIR EXHIBIT GOAL SHEET

Level: (Check) **Junior (gr. 4-6)** ___ **Intermediate (gr. 7-9)** ___ **Senior (gr. 10-12)** ___

Name _____ **Grade** _____
(previous school year)

4-H Club _____ **Class #** _____

1. What did you plan to learn or do? (What was your goal(s)?)

2. What steps did you take to learn or do this? Explain what you wanted to do so it is easily understood. The judge wants to know and understand the steps you used to make your exhibit. (Don't include recipe here)

3. What were the most important things you learned as you worked toward your goal(s)?

After conference judging at the fair answer the following questions and insert the form in your record book: OVER

1. What did you learn from your conference with the fair judge?

2. How will what you learned influence future goals in the project area?

Revised 2015

FOR BAKED PRODUCTS THE FOLLOWING SELF-EVALUATION NEEDS TO BE COMPLETED:

(REFER TO 4-H PUBLICATION 4-H-440-B, EVALUATING 4-H FOOD & NUTRITION EXHIBITS.)

Elements of quality of baked goods:

1. Color:

2. Texture :

3. Flavor:

4. Moistness:

5. Shape:

For any prepared or preserved product, a recipe must be included:

Ingredients:

Preparation instructions:

Time/Temperature

The source of my recipe:

*Don't forget that preserved foods must also include a label on the container.

ATTACH JUDGE'S COMMENTS TO THIS FORM IN YOUR RECORD BOOK