<b>BAKING</b> Project – Baking 4		Member Name			
Level (circle one):	Junior (8-10)	Intermediate (11-13)	Senior (14-18)	Years in Project	
Date of Birth		Age (as of January 1)		* Year	
4-H Club					

\* Please use a new check list each year.

Revised: 01/30/2017

~	State and Owyhee County Re	Date Completed	Leader Initials	
	Enroll at <u>Idaho.4honline.com</u> and pay enrollment fee to sign the Code of Conduct.			
	Give an oral presentation related to this project. This can Check with your leader – this may be required by your c information about giving an oral presentation is on our w			
	Attend an acceptable safety and ethical practices activit complete an Ethics activity each year.			
	Participate in your club's Community Service Project in	Owyhee County.		
	Complete a 4-H Involvement Report (just one combined with your Project Record Book. You may start a new repprevious years. A cumulative Involvement Report can be scholarships and college.			
	Complete a 4-H Project Record Book. Form available or or at the Extension Office. Information regarding what to on our web site.			
	Complete this Project Check List and include it in your F Member, Parent, and Leader.			
	Sign up for a time (sign-ups are open June 15-July 15) a Book to Interview Evaluation Day. It must be signed by I	Member, Parent, and Leader.		
	Display a non-perishable dessert you have learned about recipe, neatly written or typed on a 3" x 5" or a 4" X 6" represent a poster or display (14" x 22") illustrating somet year. NOTE: Exhibits using raw eggs or egg whites, creating redients that should be refrigerated should <b>not</b> be us			
	Submit your entries for the Owyhee County Fair (entries This is REQUIRED for you to participate at the Owyhee			
	Complete seven activities for your project:			
	ACTIVITY OR RECIPE COMPLETED	Notes		
	Explore MyPlate			
	Review the 10 nutrition tips for enjoying your food, but eating less.			
	Review the 10 nutrition tips for choosing whole-grain foods.			
	Complete the "Cake Science" experiment (page 10)			
	Bake a basic yellow cake.			
	Bake a basic sponge cake.			
	Prepare 3 different types of frosting.			
	Bake one cake from scratch and one from a box mix. Compare the two and share your findings.			
	Prepare a basic pastry crust.			
	Learn 3 new terms that have to do with baking pies.			
	Prepare and bake one pie crust with shortening, one with margarine and one with vegetable oil. Compare the 3 (page 28) and find your favorite.			
	Complete a "scrap" dough project	1 1		

ACTIVITY OR RECIPE COMPLETED	Notes		
Complete the pie fillings experiment (pages 31-34)			
Complete the thickening agents experiment (pages 35-37)			
Make a fruit pie.			
Make a custard pie.			
Make a double crust pie.			
Make a quiche or meat pie.			
Compare the difference between homemade and ready-made pie crusts.			
Complete the "Comparison Chart" (page 58)		//	
Additional activities			

I declare that the information in this book is correct and all 4-H requirements have been completed, to the best of my knowledge.
Member's Signature
Leader's Signature
Parent's Signature