

# FOOD AND NUTRITION

## RULES

- A. **Supporting Information:** Each exhibit must include the recipe. Recipe may be handwritten, photocopied, or typed. Place food on the appropriately sized plate or container and put in self-sealing bag. Attach entry tag and recipe at the corner of the bag. For non-food entries, please attach the entry tag to the upper right-hand corner of the entry. Additional information including recipes and supplemental information should be identified with 4-H'ers name and county.
- B. **Criteria for Judging-Exhibits:** Exhibits will be judged according to score sheets available at your local Extension office or at <https://go.unl.edu/ne4hfood-nutrition>. Make sure to follow all entry instructions required for your exhibit. Incomplete exhibits will be lowered a ribbon placing. Commercially prepared mixes are ONLY allowed in Cooking 201 Creative Mix Class. Prepared baking mixes, biscuit mixes, commercially prepared seasoning mixes for food preservation, and other pre-made mixes entered in other categories will be lowered a ribbon placing.
- C. **Food Projects:** Exhibits should be entered using a disposable pan or plate and covered by a plastic self-sealing bag. The County Fair is not responsible for non-disposable containers, lost bread boards, china, or glassware.
- D. **Ingredients:** Any ingredient that the 4-H'er uses must be able to be purchased by the 4-H'er. Ingredients such as beer, whiskey, rum, etc. may NOT be used in any recipe file or food exhibit. Exhibits that include alcohol will be disqualified.
- E. **Food Safety:** Exhibits are on display for several days. Please think FOOD SAFETY! Items that require refrigeration will not be accepted, judged, or displayed as exhibits must be safe to eat when entered, whether they are tasted or not. Glazes, frostings and other sugar-based toppings are considered safe due to their high sugar content. Egg glazes on yeast breads and pie crusts BEFORE baking are acceptable. Eggs incorporated into baked goods and crusts are considered safe. The following food ingredients are considered unsafe for fair exhibits and will be disqualified:
  - Egg or cream fillings and cream cheese frostings
  - Any meat item including meat jerky, imitation meat bits (bacon bits, pepperoni, etc.)
  - Melted cheese on top of food exhibit (cheese mixed into baked goods is considered safe and will be accepted)
  - Uncooked fruit toppings (i.e., fresh fruit tart).

## GENERAL

- \*E350001**     **Food Science Explorations** – (SF152) - Show the connection between food and science as it relates to food preparation, food safety, or food production. Exhibit may be a poster or foam core board (not to exceed 22" x 30"), computer-based presentation printed off with notes pages. If needed, and displayed in binder, an exhibit display, a written report in portfolio or notebook. Consider neatness and creativity.
- \*E350002**     **Foods and Nutrition Poster, Scrapbook or Photo Display** – (SF122) - The project should involve a nutrition or food preparation technique or explore a career related to the food industry (caterer, restaurant owner, food scientist, registered dietitian, etc.) This might contain pictures, captions and/or reports to highlight the concept. Exhibit may be a poster or foam core board (not to exceed 22 inches x 30 inches) computer-based presentation printed off with notes pages, if needed, and displayed in binder, an exhibit display, a written report in portfolio or notebook. Consider neatness and creativity.
- \*D350003**     **Physical Activity & Health Poster, Scrapbook or Photo Display** – (SF122) - The project should involve a physical activity or explore a career-related to physical activity or health (personal trainer, sports coach, physical therapist, etc.) This might contain pictures, captions, and/or reports to highlight the concept. Exhibit may be a poster or foam core board (not to exceed 22 inches x 30 inches), computer-based presentation printed off with notes pages, if needed, and displayed in binder, an exhibit display, a written report in portfolio or notebook. Consider neatness and creativity.
- \*E350004**     **Cooking Basics Recipe File** - (SF251) - A collection of 10 recipes from any source. Each recipe must accompany a complete menu in which the recipe is used. An additional 10 recipes may be added each year the 4-H'er is in the project, with year clearly marked on recipes. Display in a recipe file or binder. Be sure to include the number of servings or yield of each recipe. This may be a continued recipe file project from the previously used 4-H curriculum before 2018. Exhibits that include recipes with alcohol (wine, beer, rum, etc.) will be disqualified.

## COOKING 101

County Project Only – Not eligible for State Fair competition.

<b>E401901</b>	<b>Cookies</b> (any recipe, 4 on a paper plate)
<b>E401902</b>	<b>Muffins</b> (any recipe, 4 on a paper plate)
<b>E401903</b>	<b>No Bake Cookies</b> (any recipe, 4 on a paper plate)
<b>E401904</b>	<b>Cereal Bar Cookie</b> (any cereal based recipe made in pan and cut into bars or squares for serving.)
<b>E401905</b>	<b>Granola Bar</b> (any recipe, 4 on a paper plate)
<b>E401906</b>	<b>Brownies</b> (any recipe, 4 on a paper plate)
<b>E401907</b>	<b>Snack Mix</b> (any recipe, at least 1 cup in self-sealing plastic bag)
<b>E401910</b>	<b>Other Cooking 101 Exhibit</b>

## COOKING 201

- \*E410001** **Loaf Quick Bread** - (SF123) - any recipe, at least  $\frac{3}{4}$  of a standard loaf displayed on a paper plate) Quick bread is any bread that does not require kneading or rising time and does NOT include yeast. A standard quick bread loaf measures approximately 8  $\frac{1}{2}$  inches x 4  $\frac{1}{2}$  inches or 9 inches x 5 inches. If mini-loaf pans are used for exhibit, two loaves must be presented for judging.
- \*E410002** **Creative Mixes** - (SF142) - any recipe, at least  $\frac{3}{4}$  of baked product or 4 muffins or cookies on a paper plate or in a disposable pan. Baked item made from a mix (commercial or homemade mixes acceptable). Food product must have been modified to make a new or different baked item. Examples include poppy seed quick bread from a cake mix, cake mix cookies, sweet rolls made from readymade bread dough, monkey breads from biscuit dough, streusel coffee cake from a cake mix, etc. Write what you learned about making this product using a mix instead of a homemade recipe or recipe "from scratch". Does it make it better or easier to use a convenience product or mix? Why or why not?
- \*E410003** **Biscuits or Scones** - (SF136) - four biscuits or scones on a small paper plate. This may be any type of biscuit or scone: rolled or dropped. Any recipe may be used, but it must be a non-yeast product baked from scratch.
- \*E410004** **Healthy Baked Product** - (SF124) - any recipe, at least  $\frac{3}{4}$  of baked product or 4 muffins/cookies on a paper plate or in a disposable pan. Recipe must contain a fruit or vegetable as part of the ingredients (Ex. banana bars, cantaloupe quick bread, zucchini muffins, etc.)
- \*E410005** **Coffee Cake** - (SF129) - any recipe or shape, non-yeast product - at least  $\frac{3}{4}$  of baked product on a paper plate or in a disposable pan. Include menu for a complete meal where this recipe is served, following meal planning guidelines suggested in Cooking 201.
- \*E410006** **Baking with Whole Grains** - (SF134) - any recipe, at least  $\frac{3}{4}$  of baked product or 4 muffins/cookies on a paper plate or in a disposable pan. Recipe must contain whole grains as part of the ingredients. (Ex. whole wheat applesauce bread, peanut butter oatmeal cookies, etc.)
- \*E410007** **Non-Traditional Baked Product** - (SF133) - exhibit must include a food product prepared using a non-traditional method (i.e. bread machine, cake baked in air fryer, baked item made in microwave, etc.) Entry must be at least  $\frac{3}{4}$  baked product, or 4 muffins or cookies on a paper plate or in a disposable pan. Entry must include supporting information that discusses alternative preparation method and how it compares with traditional method.

## COOKING 301

Any bread item prepared or baked using a bread machine should be entered under the Cooking 201, Non-Traditional Baked Product. All exhibits made in the Cooking 301 or Cooking 401 projects must have been prepared without the assistance of a bread machine for mixing, raising, or baking of the food item.

- \*E411001** **White Bread** - (SF138) - any yeast recipe, at least  $\frac{3}{4}$  of a standard loaf displayed on a paper plate.
- \*E411002** **Whole Wheat or Mixed Grain Bread** - (SF138) - any yeast recipe, at least  $\frac{3}{4}$  of a standard loaf displayed on a paper plate.
- \*E411003** **Specialty rolls** - (SF138) - any yeast recipe, 4 rolls on a paper plate. May be sweet rolls, English muffins, kolaches, bagels, or any other similar recipe that makes individual portions.
- \*E411004** **Dinner Rolls** - (SF138) - any yeast recipe, 4 rolls on a paper plate. May be cloverleaf, crescent, knot, bun, bread sticks, or any other type of dinner roll.
- \*E411005** **Specialty Breads** - (SF141) - any yeast recipe, includes tea rings, braids, or any other full-sized specialty bread products. Must exhibit at least  $\frac{3}{4}$  of a full-sized baked product.

- \*E411006 **Shortened Cake** - (SF137) - Must exhibit at least  $\frac{3}{4}$  of the cake (recipe must not be from a cake mix). Shortened cakes use fat for flavor and texture and recipes usually begin by beating fat with sugar by creaming and include leavening agents in the recipe. Cake may be frosted with a non-perishable frosting (no cream cheese or egg white based frostings allowed).

## COOKING 401

Any bread item prepared or baked using a bread machine should be entered under the Cooking 201. All exhibits made in the Cooking 301 or Cooking 401 projects must have been prepared without the assistance of a bread machine for mixing, raising, or baking of the food item.

- \*E412001 **Double Crust Fruit Pie** - (SF144) - made with homemade fruit filling. No egg pastries or cream fillings. No canned fillings or premade pie crusts. May be a double crust, crumb, cut-out, or lattice topping. Using an 8- or 9-inch disposable pie pan is recommended.
- \*E412002 **Family Food Traditions** - (SF145) - any recipe, at least  $\frac{3}{4}$  of baked product or 4 muffins or cookies on a paper plate. May be baked in a disposable pan. Any baked item associated with family tradition and heritage. Entry must include (A) recipe, (B) tradition or heritage associated with preparing, serving the food, (C) where or who the traditional recipe came from.
- \*E412003 **Ethnic Food Exhibit** - (SF146) - any recipe, at least  $\frac{3}{4}$  of baked product or 4 muffins or cookies on a paper plate or in a disposable pan. The name of the country, culture or region should be included as part of the supporting information with the recipe, as well as background information about the country or culture the food item is representing.
- \*E412004 **Candy** - (SF147) - any recipe, 4 pieces of candy on a paper plate or  $\frac{1}{2}$  cup. No items containing cream cheese will be accepted (Example: cream cheese mints). Candy may be cooked or not cooked; dipped, molded, made in the microwave or other methods of candy preparation. Recipe must be included.
- \*E412005 **Foam Cake** - (SF138) - original recipe (no mixes) of at least  $\frac{3}{4}$  of the cake. Foam cakes are cakes that have a high ratio of eggs to flour and fall into three categories: angel food cakes or meringues; sponge or jelly roll cakes; and chiffon cakes. Cake may be frosted with a non-perishable frosting (no cream cheese or egg white based frostings allowed).
- \*E412006 **Specialty Pastry** - (SF143) - any recipe, at least  $\frac{3}{4}$  of baked product or 4 muffins or cookies on a paper plate or in a disposable pan. Baked items such as pie tarts, puff pastry, phyllo doughs, biscotti, choux, croissants, Danish, strudels. Phyllo dough may be pre-made or from scratch. Pastries made with cream or egg-based fillings will be disqualified.

## FOOD PRESERVATION

### GENERAL RULES

- A. **PROCESSING METHODS:** *Current USDA processing methods and altitude adjustments must be followed for all food preservation.* Jam, preserves and marmalades, fruit, tomatoes and pickled products must be processed in a boiling water bath. Tomatoes may be processed in a pressure canner. All non-acid vegetables and meats must be processed in a pressure canner. Improperly canned or potentially hazardous food items will be disqualified. Spoiled or unsealed container disqualifies entry.
- B. **Jars:** Do not need to be the same brand. Jelly glasses or half pint jars may be used for jellies and preserves. The jars are not to be decorated in any way. Canning jars must be used, others will be disqualified. No one-fourth pint jars allowed. Leave jar rings on for fair display, it helps protect the seal. No zinc lids.
- C. **Current Project** - Exhibits must have been preserved since the member's previous year's county fair, and not been exhibited at the previous State Fair.
- D. **Criteria for Judging** - Exhibits will be judged according to score sheets available at your local Extension office or at <https://4hfairbook.unl.edu/fairbookview.php/rules>. Incomplete exhibits will be lowered a ribbon class. Canned food items not processed according to altitude in the county will be lowered one class ribbon. Check with your local extension office or this site <https://food.unl.edu/canning#elevation> for your county's altitude and how that affects food processing times and pounds of pressure.

- E. **Labeling:** Jars should be labeled with the name of the food item, name of the 4-H'er, county, and date of processing on the bottom of each jar. Exhibits containing multiple jars such as a "3 jar exhibit" should be placed in a container to keep jars together. Each bag containing dried food should also be labeled with the name of the food item, the name of the 4-H'er, county, and drying date. Multiple dried food exhibits should be secured by a rubber band, or "twisty" to keep exhibit containing the 3 self-sealing bags together.
- F. **Recipe/Support Information:** Recipe must be included, and may be handwritten, photocopied or typed. Commercially prepared seasoning mixes are not allowed. Current USDA guidelines for food preservation methods MUST be followed. Suggested sources of recipes include:
- 4-H Food Preservation Manuals (Freezing, Drying, Boiling Water Bath Canning, Pressure Canning)
  - USDA Guide to Home Canning [https://nchfp.uga.edu/publications/publications\\_usda.html](https://nchfp.uga.edu/publications/publications_usda.html)
  - Nebraska Extension's Food Website <https://food.unl.edu/food-preservation> or Extension publications from other states
  - Ball Blue Book (published after 2009)
- G. All exhibits must include the **4-H Food Preservation Card** attached to the project as the required supporting information or include following information with exhibit:
1. Name of product
  2. Date preserved
  3. Method of preservation (pressure canner, water bath canner or dried)
  4. Type of pack (raw pack or hot pack)
  5. Altitude (and altitude adjustment, if needed)
  6. Processing time
  7. Number of pounds of pressure (if pressure canner used)
  8. Drying method and drying time (for dried food exhibits). Recipe and source of recipe (if a publication, include name and date).

## UNIT 1 FREEZING PROJECT MANUAL

- \*E406001 Baked Item made with Frozen Produce** – (SF155) - any recipe, at least  $\frac{3}{4}$  of baked product or 4 muffins or cookies on a paper plate or in a disposable pan. Recipe MUST include a food item preserved by the freezing method done by the 4-H'er. Ex. Peach pie, blueberry muffins, zucchini bread, etc.). Supporting information must include both the recipe for the produce that was frozen as part of this project AND the baked food item.)

## UNIT 2 DRYING PROJECT MANUAL

- \*E407001 Dried Fruits** – (SF154) - exhibit 3 different examples of 3 different dried fruits. Place each dried fruit food (6-10 pieces of fruit, minimum  $\frac{1}{4}$  cup) in separate self-sealing bags. Use a rubber band or "twisty" to keep exhibit together.
- \*E407002 Fruit Leather** - (SF154) - exhibit 3 different examples of 3 different fruit leathers. Place a 3-4" sample of each fruit together in separate self-sealing bags. Use a rubber band or "twisty" to keep exhibit together.
- \*E407003 Vegetable Leather** - (SF154) - exhibit 3 different examples of 3 different vegetable or vegetable/fruit exhibit together.
- \*E407004 Dried Vegetables** - (SF149) - exhibit 3 different samples of 3 different dried vegetables. Place each food ( $\frac{1}{4}$  cup of each vegetable) in a separate self-sealing bag. Use a rubber band or "twisty" to keep exhibit together.
- \*E407005 Dried Herbs** - (SF149) - exhibit 3 different samples of 3 different dried herbs. Place each food ( $\frac{1}{4}$  cup of each herb) in a separate self-sealing bag. Use a rubber band or "twisty" to keep exhibit together.
- \*E407006 Baked Item made with Dried Produce/Herbs** - (SF156) - any recipe, at least  $\frac{3}{4}$  of baked product or 4 muffins or cookies on a paper plate or in a disposable pan. Recipe MUST include a dried produce/herb item made by the 4-H'er. Ex. Granola bar made with dried fruits, dried cranberry cookies, Italian herb bread, lemon thyme cookies. Supporting information must include both the recipe for the dried produce/herb AND the baked food item.

## UNIT 3 BOILING WATER CANNING MANUAL

- \*E408001      **1 Jar Fruit Exhibit** - (SF150) - exhibit one jar of a canned fruit. Entry must be processed in the boiling water bath according to current USDA recommendations.
- \*E408002      **3 Jar Fruit Exhibit** - (SF150) - exhibit 3 jars of different canned fruits. May be three different techniques for same type of product, ex. Applesauce, canned apples, apple pie filling, etc. Entry must be processed in a boiling water bath according to current USDA recommendations.
- \*E408003      **1 Jar Tomato Exhibit** - (SF150) - exhibit one jar of a canned tomato product. Entry must be processed in a boiling water bath according to current USDA recommendations.
- \*E408004      **3 Jar Tomato Exhibit** – (SF150) - exhibit 3 jars of different canned tomato products (salsa, sauces without meats, juice, stewed, etc.). Entry must be processed in a boiling water bath according to current USDA recommendations.
- \*E408005      **1 Jar Pickled Exhibit** - (SF150) - one jar of a pickled and/or fermented product. Entry must be processed in a boiling water bath according to current USDA recommendations.
- \*E408006      **3 Jar Pickled Exhibit** - (SF150) - exhibit 3 jars of different kinds of canned pickled and/or fermented products. Entry must be processed in a boiling water bath according to current USDA recommendations
- \*E408007      **1 Jar Jelled Exhibit** - (SF153) - exhibit one jar of a jam, jelly or marmalade. Entry must be processed in a boiling water bath according to current USDA recommendations.
- \*E408008      **3 Jar Jelled Exhibit** - (SF153) - exhibit 3 different kinds of jelled products. Entry may be made up of either pints or half pints. Entry must be processed in a boiling water bath according to current USDA recommendations.

## UNIT 4 PRESSURE CANNING PROJECT MANUAL

- \*E414001      **1 Jar Vegetable or Meat Exhibit** - (SF150) - exhibit one jar of a canned vegetable or meat. Include only vegetables or meats canned in a pressure canner according to current USDA recommendations.
- \*E414002      **3 Jar Vegetable Exhibit** - (SF150) - exhibit 3 jars of different kinds of canned vegetables. Include only vegetables canned in a pressure canner according to current USDA recommendations.
- \*E414003      **3 Jar Meat Exhibit** - (SF150) - exhibit 3 jars of different kinds of canned meats. Include only meats canned in a pressure canner according to current USDA recommendations.
- \*E414004      **Quick Dinner** - (SF151) - exhibit a minimum of 3 jars to a maximum of 5 jars plus menu. Meal should include 3 canned foods that can be prepared within an hour. List complete menu on a 3 inch X 5 inch file card and attach to one of the jars. Entry must be processed according to current USDA recommendations.
- \*E414005      **1 Jar Tomato Exhibit** - (SF150) - exhibit one jar of a canned tomato product. Entry must be processed in a pressure canner according to current USDA recommendations.
- \*E414006      **3 Jar Tomato Exhibit** - (SF150) - exhibit 3 jars of different canned tomato products (salsa, sauces without meats, juice, stewed, etc.). Entry must be processed in a pressure canner according to current USDA recommendations.

### Resources:

- Cooking 101 – Learn how to use MyPlate; Learn how to avoid spreading germs while cooking; Learn how to measure and mix ingredients; Learn how to test baked goods for doneness; Learn how to brown meat: Learn how to set the table for a family meal
- Cooking 201: Understand and prevent foodborne illnesses; Learn how to thaw foods; Learn proper knife techniques; Learn how to read Nutrition Fact labels; Learn how to make soups, rice, pasta, and other foods
- Cooking 301: Practice making bread, grilling meats, vegetables, and fruit; Learn how to and practice making butter; Learn about yeast, gluten, and different types of fats
- Cooking 401: Learn about herbs and spices; Learn how to make ethnic foods; Practice making cakes, candy, pastries, and pies

## CAKE DECORATING

County Project Only – Not eligible for State Fair competition. These items will not be eaten at the fair just judged on looks.

- E420001**      **Cupcakes**
- E420002**      **One Layer Decorated Cake**
- E420003**      **Two Layer Decorated Cake**
- E420004**      **Two or Three-Tiered, Stacked Cake:** Or combination tiered and stacked. Each tier or stack must be two layers. Plastic separators must be used
- E420005**      **Cake Decorated with Fondant**
- E420006**      **Novelty Cake: Using character or shaped pan.**
- E420007**      **Original Shaped Cake:** From a cut-up cake backed in a round, square, heart, rectangle or combination to make a new shape.
- E420008**      **Sample Cake Board:** Demonstrating at least one technique from three different categories:
- Borders
  - Message
  - Drop Flower with Center
  - Leaves
  - Figure Piping
  - Side Decorations
- E420009**      **Cake Portfolio Book:** Include pictures of five cakes decorated by the 4-H'er. Can be exhibited in multiple years but must contain five new pictures from the previous twelve months each time. Each picture should have accompanying information including: a) occasion for cake, b) type of frosting, c) tips name and number used, and d) technique used.
- E420010**      **Other Cake Decorating**