



Foods and Nutrition Project



4-H offers projects in food preparation, food preservation, and nutrition. It is designed to involve you in fun experiments, teach you to prepare nutritious recipes, and to go on fact-finding missions. You'll have fun learning about food ingredients, food characteristics, and food safety. You'll discover the health benefits of eating a variety of nutritious foods, using MyPlate as a meal planning guide. You will develop and demonstrate skills in planning, purchasing, preparing, and serving tasty and nutritious meals.

Starting Out Beginner

- Learn the basics of food preparation, including measuring accurately.
- Conduct fun food science experiments.
- Practice food and kitchen safety.
- Learn the basics of nutrition.
- Explore MyPlate to eat a healthy diet.

Learning More Intermediate

- Learn how to read and use nutrition labels.
- Prepare recipes from each food group.
- Learn to prepare a meal.
- Learn what leavening agents are and how to use them.
- Understand how to prevent foodborne illness.
- Understand how to use MyPlate.

Expanding Horizons Advanced

- Learn different methods for making yeast breads.
- Explore making pastries and pies.
- Practice baking foam cakes.
- Learn to prepare meats using both dry and moist heat methods.
- Explore herbs and spices.
- Learn to prepare celebration meals.

Inspire Kids to Do

Explore

"I might like to do this."

Youth who explore a variety of interests before high school, through experiences like 4-H camps and educational events, can develop early interest in a career path and improve their academic performance.

Learn

"I can do this."

4-H project-based learning, guided by adult volunteers, improves youth understanding of skills and concepts, as well as their ability to problem-solve and collaborate.

Practice

"I'm interested in this."

Youth who have participated in sustained hands-on learning and engaged with professional mentors and volunteers before entering high school are more likely to explore studies and potential career paths.

Experience

"I will be this."

Real-world application is key — 91% of Kansas 4-H members have a plan for reaching their goals. Youth that have been active participants in hands-on learning, combined with strong decision-making skills, are more able to effectively navigate life.

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Expand Your Experiences!

Healthy Living

- Keep a journal of foods eaten, calories consumed, and daily physical activity. Set goals to improve how you eat and exercise.
- Learn to read food labels for calorie intake, sodium and sugar consumption.
- Research sports drinks and sugary drinks versus water. Create an exhibit for a health fair.

Science and Agriculture

- Experiment with different recipes, modifying them to make them healthier.
- Challenge yourself to prepare a meal only from ingredients you have grown/raised.
- Create a community garden or donate vegetables from your garden to a local food pantry.

Community Vitality

- Volunteer at a food pantry.
- Organize a food drive within a community organization.
- Pack backpacks of healthy food for school children.

Communication and the Arts

- Help host a dinner theatre, creating a meal for the event.
- Create a cookbook of your favorite healthy recipes.
- Give a speech or demonstration related to food/nutrition in your local unit.

Career Development

- Explore many careers in foods and nutrition by visiting technical schools and institutes of higher education such as K-State's College of Health and Human Sciences.
- Research careers in dietetics, human nutrition, hospitality management and tourism, food science, horticulture, animal science, and more!
- Job shadow or intern in the food industry.

Local Contact Information



Resources and Events	Curriculum and Resources	4-H Record Keeping	Project Exhibit Ideas
<ul style="list-style-type: none">• Contact your K-State Research and Extension office about local resources and events.• Read your monthly 4-H newsletter for regional, state, and national opportunities.• Participate or compete at your county fair.• Compete in a 4-H FCS Judging Contest.• Explore the National Festival of Breads.• Attend the Kansas State 4-H Wheat Expo.	<p>Ask about food related project curriculum or order directly from the 4-H Mall.</p> <ul style="list-style-type: none">• 4-H Cooking Series:• 4-H Cooking 101• 4-H Cooking 201• 4-H Cooking 301• 4-H Cooking 401 <p>What's on your Plate? Series:</p> <ul style="list-style-type: none">• The Secrets of Baking• The Power of Protein Chemistry• The Inner Mysteries of Fruits & Vegetables• Be a Food Scientist <p>Science Fun with Kitchen Chemistry</p>	<p>Learning to keep records of what you do and spend is an important life skill.</p> <ul style="list-style-type: none">• Complete the Kansas Generic Record Form for all projects: https://www.kansas4-h.org/resources/4-h-library/record-keeping/• Participate in your 4-H Achievement Celebration	<p>Give an educational presentation on foods or nutrition.</p> <p>Create a poster to share by researching a food-related topic.</p> <p>Bake a food item to exhibit at county or state fair.</p> <p>Serve as an assistant fair superintendent for the foods department.</p>

