



Muskegon County Youth Fair

Baked Goods Project Record Book

FIRST NAME/LAST INITIAL: _____

PROJECT: _____

Age as of Jan. 1st _____

of years in the Baked Goods Project _____

Club _____

Leader _____

CHEF SAFETY

1. If you have long hair, tie it back.
2. Wash your hands.
3. Clean the food preparation area with a clean, damp sponge or cloth.
4. Read the Recipe and make sure you have all the food and equipment you need.
5. Put the ingredients and equipment you will need on the counter.
6. Measure the ingredients carefully and follow all steps in order.
7. Clean up as you cook.
8. Put away ingredients when you are finished with them.
9. Turn off the stove and burners when you are done.
10. Wash all dishes and containers with hot soapy water. Do not put sharp knives in the dishwater - Wash knives separately....It's easy to grab the sharp edges.

PROJECT OVERVIEW

Where was your food project prepared?

How long did it take to prepare it?

The skills I learned from this project were:

What challenges or problems did you have when preparing your project?

Name the food groups and how many servings we need from each group every day.

Food Group

Servings

Picture of Baked Good Project