| 2022 Ohio State Fair Food and Nutrition Portfolio | | |
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| Interest Areas | | |
| roject | Activity/ Interest Area | |
| Seginner Skill Level | | |
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| | Interest Areas |
|----------------------------------|--------------------------------------|
| Project | Activity/ Interest Area |
| Beginner Skill Level | |
| Let's Start Cooking (459) | -How Does Your Plate Rate? |
| | -Safety First |
| | -Equipment Check |
| | -Decoding Recipes |
| | -Measuring Mastery |
| | -Slicing and Dicing Practice |
| | -Microwave Know-How |
| | -Stove Top and Oven Use 101 |
| Everyday Food and Fitness (481) | -Choose My Plate for a Healthier You |
| | -Going with the Grains |
| | -Eat the Rainbow |
| | -Get Fruity with your Food |
| | -Pass the Cheese, Please |
| | -Get Growing with Proteins |
| | -Get Moving for Life |
| Snack Attack (484) | -Exploring MyPyramid (My Plate) |
| 1 | -Is It Snack Time Yet? |
| | -Digging for Grains |
| | -Color Hunt |
| | -Got Dairy? |
| | -Protein Protection |
| | -Not-So-Hidden Calories |
| Take a Break for Breakfast (487) | - The Importance of Breakfast |
| | - Fruits and Vegetables |
| | - Protein, Fruits, and Veggies |
| | - Protein and Grains |
| | - Breakfast around the World |
| Intermediate Skill Level | |
| Let's Bake Quick Breads (461) | -What Makes Grains Great |
| Let's bake Quick Breads (401) | -Digging Into Wheat |
| | -Putting It All Together |
| | -Mixing It Up |
| | -Equipment Experiment |
| | -Gluten-Free Baking |
| | -Tweaking Recipes for Your Health |
| | -Careers in the Kitchen |
| Sports Nutrition – Ready Set | -The Three Parts of Physical Fitness |
| Go(463) | -Exercise and Your Heart Rate |
| , | -Eating and Burning Calories |
| | -How Nutrients Help Performance |
| | -Finding Hidden Water for Hydration |
| | |

| Grill Master (472) | -Sizing Up Servings |
|--------------------------------|----------------------------------------------------------------------------|
| Gilli Master (472) | -Ready, Set, Grill |
| | -Other Equipment Essentials |
| | -Secret Ingredients: Sauces and Marinades |
| | |
| | -Grilling Fruits and Vegetables |
| | -The Final Skill Trial: Grilling Off-Site |
| Star Spangled Foods (475) | -Wild West Burgers |
| | -Star Spangled Salads |
| | -Yankee Snickerdoodles |
| | -Indian Beans |
| | -Country Breakfast |
| | -Breakfast Down on the Farm |
| | -Jambalaya |
| | -Chocolate Dessert |
| Party Planner (477) | -Sleepover Nutrition Hunt |
| | -Recipe Makeover |
| | -Show Me the Money! |
| | -MyPyramid: All Mine (My Plate) |
| | -Perfect Timing |
| | -Crowd Pleasers |
| | -Picnic in the Parking Lot |
| | -Scoring Points with Burgers |
| Racing the Clock to Awesome | -MyPyramid: The Starting Block (My Plate) |
| Meals (485) | -Jump Start Your Day |
| | -Pastabilities |
| | -Super Soups |
| | -Planed Overs |
| | -Equipment Helpers |
| | -Overcoming Hurdles |
| Dashboard Dining (486) | -Rating Your Hunger |
| Dashboard Diffing (400) | -Eating the Right Portions |
| | -Making Healthful Choices |
| | -Selecting Nutrient Rich Foods |
| | |
| | -Designing Your Meals -Comparing Fact Food to Homemade Food |
| | -Comparing Fast Food to Homemade Food -Checking for Restaurant Cleanliness |
| Advanced Skill Level | -Checking for Restaurant Cleaniness |
| | First Voor (see page 6). |
| Yeast Breads on the Rise (462) | First Year (see page 6): |
| | -My Plate -Ingredients in Bread Products |
| | -Career Options |
| | -Methods of Mixing Yeast Breads |
| | -Bread Dough Basics |
| | -Traditional Method |
| | -Sponge Dough Method |
| | -Batter/No Knead Method |
| | -Mixer Method |
| | -Bread Machine Method |
| | |

| | Second Year (see page 40): |
|------------------------|----------------------------------|
| | -My Plate |
| | -Ingredients in Bread Products |
| | -Career Options |
| | -Methods of Mixing Yeast Breads |
| | -Bread Dough Basics |
| | -Mixing Method #1 |
| | -Mixing Method #2 |
| | -Mixing Method #3 (optional) |
| | -Mixing Method #4 (optional) |
| | -Mixing Method #5 (optional) |
| You're the Chef (467) | -USDA Nutrition Guideline |
| | -Deli Meal |
| | -Stir-Fry Meal |
| | -Range-Top Meal |
| | -Oven Meal |
| | -Microwave Meal |
| | -Slow Cooker Meal |
| | -Vegetarian Meal |
| Global Gourmet (469) | -Mexico |
| | -Africa |
| | -Japan |
| | -India |
| | -Italy |
| | -Greece |
| | -Germany |
| Beyond the Grill (474) | -Pack Up and Go-Safely |
| beyond the drill (474) | -Cowboy Up with a Campfire |
| | -Catch Some Rays and Cook |
| | -Go Lean and Know Your Temps |
| | -Proteins – Meat and More |
| | |
| | -Party Time |
| Kitchen Dess (470) | -Dutch Oven Treasures (optional) |
| Kitchen Boss (476) | -Team Player |
| | -Plan and Prepare |
| | -Methods |
| | -Tools and Equipment |
| | -Ingredients |
| | -Flavor |
| | -Dinner is Served |