Foods and Nutrition:

50200-4-H Cooking 101**-4-H Project Report. 4 photos or slideshow (Max 10 slides). Images to include: image of food as prepared for exhibit, image of item close up cut in half, imageof recipe used and image of bottom of prepared food item.

50201-4-H Cooking 201**-4-H Project Report.-4 photos or slideshow (Max 10 slides). Images to include: image of food as prepared for exhibit, image of item close up cut in half, image of recipe used and image of bottom of prepared food item.

50202-4-H Cooking 301**-4-H Project Report.-4 photos or slideshow (Max 10 slides). Images to include: image of food as prepared for exhibit, image of item close up cut in half, image of recipe used and image of bottom of prepared food item.

50203-4-H Cooking 401**-4-H Project Report.-4 photos or slideshow (Max 10 slides). Images to include: image of food as prepared for exhibit, image of item close up cut in half, image of recipe used and image of bottom of prepared food item.

50204-Food Science 1-4-4-H Project Report. -3 photos or slideshow (max 10 slides). Images to include: One of whole exhibit and two close-ups of your choice that highlight a featured skill or content area.

50206-Sports Nutrition-4-H Project Report. -3 photos or slideshow (max 10 slides). Images to include: One of whole exhibit and two close-ups of your choice that highlight a featured skill or content area.

50208-Food Preservation-4-H Project Report.-3 photos or slideshow (max 10 slides). Images to include: Image of recipe, image of whole preserved product/exhibit with labeling as outlined in the show guidelines, image of close-up detail of preserved product/exhibit.

50210-Foods Ready4Life-4-H Project Report. 3 photos or slideshow (max 10 slides). Images to include: One of whole exhibit and two close-ups of your choice that highlight a featured skill or content area.

50211-Foods Innovation-4-H Project Report. -3 photos or slideshow (max 10 slides). Images to include: One of whole exhibit and two close-ups of your choice that highlight a featured skill or content area.