

2018 Ohio State Fair Food and Nutrition Portfolio Interest Areas

Project	Activity/ Interest Area
Beginner Skill Level	
Let's Start Cooking (459)	<ul style="list-style-type: none"> -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)	<ul style="list-style-type: none"> -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)	<ul style="list-style-type: none"> -Exploring MyPyramid (My Plate) -Is It Snack Time Yet? -Digging for Grains -Color Hunt -Got Dairy? -Protein Protection -Not-So-Hidden Calories
Fast Break for Breakfast (487)	<ul style="list-style-type: none"> -Why Breakfast? -Be on the Winning Side of Breakfast with Breads and Cereals -Have that Gold Medal Glow with Fruits and Vegetables -Add Muscle to Your Breakfast with Meat, Poultry, Fish, Dry Beans, Eggs and Nuts -Score Big with Milk, Cheese and Yogurt -Strike Out the Fats, Sweets and Oils
Intermediate Skill Level	
Let's Bake Quick Breads (461)	<ul style="list-style-type: none"> -What Makes Grains Great -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 Go(463)	<ul style="list-style-type: none"> -The Three Parts of Physical Fitness -Exercise and Your Heart Rate -Eating and Burning Calories -How Nutrients Help Performance

	-Finding Hidden Water for Hydration
Grill Master (472)	<ul style="list-style-type: none"> -Sizing Up Servings -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)	<ul style="list-style-type: none"> -Wild West Burgers -Star Spangled Salads -Yankee Snickerdoodles -Indian Beans -Country Breakfast -Breakfast Down on the Farm -Jambalaya -Chocolate Dessert
Party Planner (477)	<ul style="list-style-type: none"> -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 Meals (485)	<ul style="list-style-type: none"> -MyPyramid: The Starting Block (My Plate) -Jump Start Your Day -Pastabilities -Super Soups -Planed Overs -Equipment Helpers -Overcoming Hurdles
Dashboard Dining (486)	<ul style="list-style-type: none"> -Rating Your Hunger -Eating the Right Portions -Making Healthful Choices -Selecting Nutrient Rich Foods -Designing Your Meals -Comparing Fast Food to Homemade Food -Checking for Restaurant Cleanliness
Advanced Skill Level	
Yeast Breads on the Rise (462)	<p>FIRST YEAR (see page 6)</p> <ul style="list-style-type: none"> -MyPlate -Ingredients in Bread Products -Career Options -Methods of Mixing Yeast Breads -Bread Dough Basics -Traditional Method -Sponge Dough Method -Batter/No Knead Method

	<ul style="list-style-type: none"> -Mixer Method -Bread Machine Method <p>SECOND YEAR (see page 40)</p> <ul style="list-style-type: none"> -MyPlate -Ingredients in Bread Products -Methods of Mixing Yeast Breads -Bread Dough Basics -Career Options -Mixing Method #1 -Mixing Method #2 -Mixing Method #3 (optional) -Mixing Method #4 (optional) -Mixing Method #5 (optional)
You're the Chef (467)	<ul style="list-style-type: none"> -USDA Nutrition Guideline -Deli Meal -Stir-Fry Meal -Range-Top Meal -Oven Meal -Microwave Meal -Slow Cooker Meal -Vegetarian Meal
Global Gourmet (469)	<ul style="list-style-type: none"> -Mexico -Africa -Japan -India -Italy -Greece -Germany
Beyond the Grill (474)	<ul style="list-style-type: none"> -Pack Up and Go-Safely -Cowboy Up with a Campfire -Catch Some Rays and Cook -Go Lean and Know Your Temps -Proteins – Meat and More -Party Time -Dutch Over Treasures
Pathways to Culinary Success (476)	<ul style="list-style-type: none"> -Basic Equipment -Meats/Meat Cuts -Stocks and Sauces -Planning Meals with Appeal -Pies and Pastries -Putting it All Together -Project Journal