

Food & Cooking Baking Level 4 - Pies

Enroll in ZSuite Under this Project Name: FOOD-BAKING-Level 4: Pies

Approved for 2024-25 Project Year

Project Description: In this unit, youth will bake all types of pies, from traditional fruit and cream pies to

savory empanadas and turnovers.

REQUIRED YOUTH CURRICULUM

Baking 4 Manual (#ND EC114), 2018

ZSuite 4-H Involvement Report

ZSuite 4-H Project Record Book

REQUIRED VOLUNTEER CLUB LEADER CURRICULUM

Baking 4 Manual (#ND EC114), 2018

SUPPLEMENTAL RESOURCES

none

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PROJECT COMPLETION CHECKLIST

STATE REQUIREMENTS			
Review the Eating Well and Basic Recipe for Pastry sections of the manual.			
Make a one-crust baked pie crust and evaluate using the scoresheet on page 25.			
Conduct one or more of the Let's Experiment activities (Pastry, pg. 26-28; Filling, pg. 31-34; Thickening			
Agents, pg. 35-37; Pie Comparison, pg. 57-58). Record results and answer the questions in the manual			
about the experiment(s).			
Make at least one type of cream pie with meringue. Evaluate your product using the judging sheet on			
page 46.			
Make at least one type of double-crust fruit pie. Evaluate your product using the judging sheet on page 50.			
Make at least one type of empanada or turnover. Evaluate your project using the judging sheet on page			
54.			
Complete at least one Service/Leadership activity.			
Complete the 4-H Project Record Book for this project in your ZSuite Member Account			
Fill out your 4-H Involvement Report in your ZSuite Member Account			
Give an oral presentation (speech, demonstration, or illustrated talk) to your 4-H peers on a topic related			
to this project. Recommended guidelines for length of oral presentations are:			
Junior: 5-8 minutes			
Intermediate: 8-10 minutes			
Senior: 10-12 minutes			

ADDITIONAL	LOCAL REC	QUIREMENTS
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FAIR EXHIBIT CHECKLIST		
	Completed Idaho 4-H Involvement Report (ZSuite)	
	Completed Idaho 4-H Project Record Book for this project (ZSuite)	
	Completed Baking 4 Manual	
	ONE Of the following exhibits. All baked goods exhibits should include the recipe, neatly written or typed on a 3"x5" or 4"x6" recipe card.	
	 One 8– or 9-inch fruit pie Two fruit-filled empanadas or turnovers. 	
	 A poster or display (14" x 22") illustrating one of the experiments you chose to complete in the project this year. 	
	Note: Recipes in which the finished product contains raw eggs or egg whites, cream cheese, whipped cream, or any other ingredients requiring refrigeration should not be exhibited.	

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