

Learning and Sharing Activities

As you work on your bread project(s) this year describe *major ideas you learn* about any or all of the following subjects. (For example, greasing muffin tins while shortening can is open for measuring saves time.) Include *how you share* information with others and any special *way you learn* (for example, helped younger 4-H members in our club shape yeast rolls for their first time; experimented with four rising temperatures to see effect on rising time and bread quality.)

Food preparation: _____

Nutrition: _____

Food safety, sanitation, and storage: _____

Food selection and shopping: _____

Meal planning: _____

Serving and courtesy: _____

Using time and saving energy: _____



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