

2025 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 MyPlate -Is It Snack Time Yet? -Digging for Grains -Color Hunt -Got Dairy? -Protein Protection -Not-So-Hidden Calories
Take a Break for Breakfast (487)	<ul style="list-style-type: none"> - 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)	<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! -Choose MyPlate: All Mine -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
Advanced Skill Level	
Yeast Breads on the Rise (462)	<p>First Year (see page 6):</p> <ul style="list-style-type: none"> -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)
Cooking on My Own (467)	-Kitchen Safety -Timing is Everything -Be a Pro with Proteins -Whole Grain Goodness -Snack Central -One-Dish Wonders -What's for Dinner
Global Gourmet (469)	-Mexico -Africa -Japan -India -Italy -Greece -Germany
Beyond the Grill (474)	-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 Oven Treasures (optional)
Kitchen Boss (476)	-Team Player -Plan and Prepare -Methods -Tools and Equipment -Ingredients -Flavor -Dinner is Served

