476 Pathways to Culinary Success Advanced Level (ages 14-18)

Prerequisites: Must have completed projects at both the beginner and intermediate levels. Must be at least 14 years of age.

1. Complete all Project Guidelines 1 through 8 on Page 1 of project book.
2. Keep track of the recipes you prepare on the Recipe Completion Chart.
3. Create a Portfolio for Project Presentation (see below).
4. An educational 14"W x 22"H poster describing and illustrating some aspect of your project may be made but is not required.
5. Bring to Interview Judging:
   a. Neat and complete project book, including Recipe Completion Chart.
   b. Be able to discuss the following information:
      i. Information presented in the project book.
      ii. The Choose MyPlate food guidance system.
      iii. The food you prepared during your project.
      iv. Learning Experiences activities completed.
      v. Leadership/Citizenship activities completed.
   c. Your Portfolio.
   d. Poster if made.
   e. Do NOT bring a food item to judging.
6. Exhibit at the fair:
   a. The Portfolio presented at Interview Judging. It must be opened to a page in the portfolio.
   b. An educational display featuring an aspect of your project. The Food Guide Pyramid and MyPyramid are not to be used as an exhibit as they are outdated.
   c. Poster if made.
   d. No real food items may be placed in the booth.

Portfolio Guidelines
The Project Presentation component of Interview Judging is designed to help you reflect on your learning experience. The Portfolio will help you share with a judge what you learned in each Activity Area or Interest Area of the book. Here are some guidelines for putting together your Portfolio.

1. Use a 3-pronged folder.
2. A maximum of one single-sided page should be used for each Activity Area or Interest Area. No special paper is needed.
3. Any format can be used to illustrate your work and knowledge. This could include a timeline, journaling, photos, collage, etc. It can also be as simple as writing a paragraph about what was learned in the activity area.
4. Different formats can be used for each area.
5. No extra points will be given for “scrapbooking style.”
6. Note: These guidelines are identical to those for the Ohio State Fair Food & Nutrition Activity.
You must prepare all recipes and complete all activities in each Interest Area to complete the project. Please keep track of the meals you have prepared using this chart.

<table>
<thead>
<tr>
<th>Interest Area</th>
<th>Recipe</th>
<th>Number of Times Recipe Made</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Meats/Meat Cuts</strong></td>
<td>Chicken Cordon Bleu</td>
<td></td>
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<tr>
<td><strong>Stocks and Sauces</strong></td>
<td>White Stock</td>
<td></td>
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<td></td>
<td>Brown Stock</td>
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<tr>
<td></td>
<td>Vegetable Stock</td>
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<tr>
<td></td>
<td>Classic Bechamel Sauce</td>
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<td></td>
<td>In a Hurray – Bechamel Sauce</td>
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<tr>
<td></td>
<td>Veloute Sauce</td>
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<tr>
<td><strong>Planning Meals with Appeal</strong></td>
<td>Make 6 garnishes</td>
<td></td>
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<tr>
<td><strong>Pies and Pastries</strong></td>
<td>Favorite Fruit Pie w/Crust</td>
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<tr>
<td></td>
<td>Cream Puff Shells</td>
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</tbody>
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