

4-H Recipe Adaptation Worksheet Rev. 2008 YD4H773A

Name:	County:						
Original Recipe	(mg) Calcium	(gms) Fats/Oils	(gms) Fiber	(mg) Iron	(gms) Protein	(iu) Vitamin A	(mg) Vitamin C
Total Recipe	Calcium	Fats/Oils	Fiber	Iron	Protein	Vitamin A	Vitamin C
Serving/Recipe							
Per Serving RDA for Age Group							
Senior Only							
-							
Dagina Adaptation	(mg)	(gms)	(gms)	(mg)	(gms)	(iu) Vitamin A	(mg)
Recipe Adaptation	(mg) Calcium	(gms) Fats/Oils	(gms) Fiber	(mg) Iron	(gms) Protein	(iu) Vitamin A	(mg) Vitamin C
Recipe Adaptation						, ,	
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Total/Recipe	Calcium	Fats/Oils	Fiber	Iron	Protein	Vitamin A	Vitamin C
Total/Recipe Per Serving	Calcium	Fats/Oils	Fiber	Iron	Protein	Vitamin A	Vitamin C
Total/Recipe	Calcium	Fats/Oils	Fiber	Iron	Protein	Vitamin A	Vitamin C

Seniors – 4 or more sentences. Juniors – 2 or more sentences.

Write on the back side of this worksheet.

- 1. Where did you get the nutrition content of your ingredients and how did the adaptation improve the nutrition of your recipe?
- 2. Why did you choose this recipe adaption?

^{**}Adapted Recipe must include at least 25% improvement in at least one nutrient for Juniors and in 2 nutrients for Seniors. Except fats/oils should have at least a 3 gm fat/oil decrease per serving for both Juniors and Seniors.