## **Food Show Resources**

Participants are encouraged to use the following resources as a foundation to learning nutrition, food safety, and food preparation knowledge. Participants should not solely rely on these resources but seek other credible resources to expand their knowledge and expertise.

## **NUTRITION RESOURCES**

MyPlate

https://www.myplate.gov/

**Food Safety** 

https://www.fightbac.org/

**Dietary Guidelines for Americans** 

https://health.gov/our-work/nutrition-physical-activity/dietary-guidelines/current-dietary-guidelines

Preparation Principles & Function of Ingredients

http://texas4-h.tamu.edu/wp-content/uploads/Preparation-Principles-and-Function-of-Ingredients.pdf

**Know Your Nutrients** 

https://texas4-h.tamu.edu/wp-content/uploads/Know-Your-Nutrients FINAL.pdf

## **THEME RESOURCES**

**Texas Beef Council** 

https://beeflovingtexans.com/

**Dinner Tonight** 

https://dinnertonight.tamu.edu/

**USDA** 

https://www.usda.gov/media/press-releases/2021/05/27/usda-provides-food-safety-tips-grilling-pros-and-beginners

https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/grilling-food-safely

TAMU-BBQ Texas

https://bbq.tamu.edu/

**BBQ Guys** 

https://www.bbqguys.com/