



GRILL MASTERS



3-PART SERIES

TIME TO FIRE UP THE GRILL AND LEARN ABOUT FOOD SAFETY, OUTDOOR COOKING APPLIANCES, GRILLING SKILLS, AND MORE!

LESSON 1

**FOOD SAFETY, MEAL PREP
& PLANNING, & FLAVOR
PAIRINGS
MONDAY, APRIL 21
6:30-8:30PM
EXT. OFFICE**

LESSON 2

**GRILL SAFETY, MEAT
SELECTION, & GRILLING
DIFFERENT PROTEINS
MONDAY, APRIL 28
6:30-8:30PM
EXT. OFFICE**

CAPSTONE

**COOK OFF & JUDGING
SATURDAY, MAY 10
8:00AM - 1:00PM
EXT. OFFICE**

OPEN TO YOUTH GRADES 6-12. 4-H MEMBERS - \$30. NON-4-H MEMBERS - \$45. SPACE IS LIMITED. REGISTER AT [HTTPS://GRILLMASTERS.4HONLINE.COM](https://grillmasters.4honline.com)

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