



Judging Class

Foods

Cleaning

This page is for the Leader

Supplies Needed:

Photos of items or real items, Situation and Option card, 4-H judging cards, Judging Scale Chart and pencils.

Reasons:

B is first because baking soda is not harmful for surfaces, will not scratch them and works well on stains

A is second because it is safe to use, but it may scratch counter tops

D is third because it can be used without gloves and is non-toxic to skin, although the aerosol can is not environmentally friendly to discard.

C is last because it is toxic to skin and should be used on surfaces that are being prepared to paint.





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Situation:

You have to clean the counter top after your foods project meeting. Which of these cleansers would be best to use? Keep in mind that food is often placed on the counter. What is safe to use (won't hurt your skin or harmful to breathe in, and won't hurt the surface of the counter, and is non toxic to use and discard)?

Options:

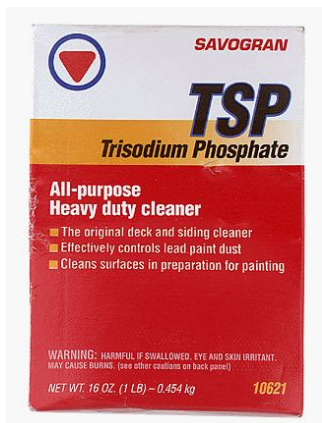
A. Soapy steel wood pad



B. Baking Soda



C. Trisodium Phosphate



D. Bathroom cleaner (aerosol)

