

Colorado 4-H Foods and Nutrition Project Judging Sheet

Food Preservation----Canning and Drying Unit 42

Member Name: _____

Jr. _____ Int. _____ Sr. _____

Exhibit: Two of the following:

1. Two jars of canned fruit (different kind in each jar)
2. Two jars of canned vegetables (different kind in each jar)
3. One jar of canned fruit and one jar canned vegetables

Completed e-Record, including menus for 2 days

Judges may use the back of the form for more comments.

American System Placing: (Check One)

Champion _____
Reserve Champion _____
Placing 3-10 _____
Grand Champion _____
Reserve Grand Champion _____

Danish System Award: (Check One)
(For County Use Only)

Blue _____
Red _____
White _____

Judging Element 1: 4-H e-Record: E=Excellent, G=Good, F=Fair and N/I=Needs Improvement—must have comments

Item	E	G	F	N/I	Comments
Record Cover: Complete or Not Complete: Yes <input type="checkbox"/> , No <input type="checkbox"/>					
Project Goals (Juniors at least one goal, Intermediates at least two goals, Senior at least three goals)					
Project Info. & Activity Log (Looking for project information--- meetings, tours, practices, etc., and how much time spent on project.)					
Demonstration (At least one demonstration—does not have to be in project area)					
Community Service (At least one community service—does not have to be in project area)					
Expense Record (Looking for the cost of practicing and making the project)					
How Did You Do? (Looking at the explanation of how the person rated themselves)					
Project Photos (Pictures should show progress in the project with captions)					
Project Story (Should be related to the project)					
Specific Project Information (Does not apply to this project)					

Judging Element 2: 4-H Foods and Nutrition Project Exhibit N/I=Needs Improvement—must have comments

Item	E	G	F	N/I	Comments
Foods and Nutrition Food Preservation Unit 42 Exhibit---Meets Guidelines: Yes <input type="checkbox"/> , No <input type="checkbox"/> (Check One)					
Menu:					
1. Variety in color, flavor, texture					
2. Meets basic nutritional requirements					
3. Includes preserved foods					
Canned fruits and vegetables:					
1. Appearance					
a. Produce free from mold & discoloration holds shape well free from blemishes uniform maturity uniform size and shape					
b. Liquid clear					
Container:					
1. Standard canning jars					
2. Seal intact					
3. Clean					
4. Screw band was removed for storage					
Label					
1. Product information					
2. Type pack and syrup listed					
3. Extra ingredients indicated, if any					
4. Processing method listed					
5. Processing time accurate					
6. Dated since last State Fair					
Pack					
1. Good proportion of liquids to solids					
2. Adequate headspace					
3. Liquid covers product					
4. Little or no floating product					