

Colorado 4-H Foods and Nutrition Project Judging Sheet

Food Preservation----Canning and Food Safety Unit 43

Member Name: _____

Jr. _____ Int. _____ Sr. _____

Exhibit: Two of the following:

1. One jar of pickled fruit or vegetable, including chutney
2. Two jars of jelly (both the same product)
3. Two jars of jam, conserves, fruit butter, preserves or marmalades (both the same products)
4. One jar of pickled relish or salsa
5. Completed e-record including menus for 2 days.

American System Placing: (Check One)

Champion _____

Reserve Champion _____

Placing 3-10 _____

Grand Champion _____

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

Blue _____

Red _____

White _____

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

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					
Pickled product:					
1. Appearance					
a. color: characteristic of kind, not discolored					
b. pieces uniform in size, color shape and maturity					
c. free from defective pieces and mold					
d. liquid clear as appropriate					
2. Container					
a. standard canning jar					
b. seal intact					
c. clean and attractive					
d. screw band removed for storage					
3. Label information					
a. product clearly identified					
b. processing method listed					
c. processing time accurate					
d. dated since last State Fair					
4. Pack					
a. full pack without crowding					
b. 1/2" headspace allowed					
c. liquid covers product					
d. natural flavoring: not over-spiced or too acidic (optional)					
Jelly:					
1. Appearance					
a. color: natural color of fruit, not discolored or faded					
b. free from sediment and cloudiness					
c. transparent and translucent					
2. Container					
a. standard half-pint to pint canning jar					
b. filled allowing 1/4" head space					
c. seal intact					
d. clean and attractive					
e. screw band removed for storage					

Judging Element 2: (cont.)

Item	E	G	F	N/ I	Comments
3. Label information					
a. product clearly identified					
b. processing method listing					
c. processing time accurate					
d. dated since last State Fair					
4. Product					
a. firm enough to hold shape					
b. tender and quivery					
c. leaves clean, clear cleavage when cut					
d. free from air bubbles and foam					
e. natural flavor: not too sweet or strong					
f. characteristic of fruit					
Jam or preserves:					
1. Appearance					
a. color: natural color of fruit, not discolored or faded					
b. free from mold or foreign substance					
c. appropriate size and pieces of fruit for type					
Jam: crushed, shapeless mass					
Preserves: whole, small fruits or uniform pieces of larger fruit in syrup or jellied juice					
Marmalades: a mixture of fruits, usually including citrus, suspended in a clear translucent jelly. The fruit is cut in small pieces or slices					
Conserves: a mixture of fruit, usually nuts and sometimes raisins; mixture should be even and have a soft consistency					
Fruit butters: smooth, even, fine-grained mixtures of medium-soft consistency, without seeds or distinct pieces of fruit and no evidence of juice as a separate liquid					
2. Container					
a. standard half-pint to pint canning jar					
b. filled allowing ¼" head space					
c. seal intact					
d. clean and attractive					
e. screw band removed for storage					
3. Label information					
a. product clearly marked					
b. processing method listing					
c. processing time accurate					
d. dated since last State Fair					
4. Product					
a. texture consistent with type of product					
b. consistency appropriate					
c. free from air bubbles and foam					
d. free from separations					
e. natural flavor: characteristic of fruit					