

Colorado 4-H Foods and Nutrition Project Judging Sheet Food Preservation –Canning & Food Safety –Unit 44

Member Name: _____ **Jr.** ___ **Int.** ___ **Sr.** ___ (check one)

Exhibit: Two of the following:

1. One jar of canned vegetables
2. One jar of canned fruit
3. One jar of pickled product
4. Two jars of jam, jelly, conserves, fruit butter, preserves or marmalades (must be same be same product)
5. One half cup each of two difference dried products or one half cup dried products and six strips of jerky. Jerky recipe must use Colorado State University recommended procedures.
6. Report on any phase of food preservation

Danish System Award: (Check one) (For county use only)	
Blue	___
Red	___
White	___

American System Placing: (Check one)	
Champion	___
Reserve Champion	___
Placing 3-10	___
Grand Champion	___
Reserve Grand Champion	___

Completed e-record and Food Preservation supplement including menus for 3 days and if elk or deer meat is used jerky, include a copy of the test for Chronic Wasting Disease.

Judging Element 1: 4-H E-Record N/I – Needs Improvement –must have comments

Item:	Excellent:	Good:	Fair:	N/I:	Comments:
Record Cover					
Project Goals					
Project Info. & Activity Log – Demonstrations and Community Service					
Income & Expense Record					
How Did You Do?					
Project Evaluation					
Project Photo					
Project Story					

Judging Element 2: Food Preservation Supplement N/I –Needs Improvement—must have comments

Item:	Excellent:	Good:	Fair:	N/I:	Comments:
Completeness of supplement					
Amount of foods preserved					
CSU recommended methods were used/ Elk or deer jerky include a copy of test results for Chronic Wasting Disease					

Judging Element 3: 4-H Food Preservation Unit 44 Project Exhibit N/I – Needs Improvement—must have comments

Item:	Excellent:	Good:	Fair:	N/I:	Comments:
Food Preservation Unit 44 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					
<u>Canned fruits and vegetables:</u>					
1. Appearance					
a. produce: Free from mold Holds shape well Free from blemishes Uniform maturity Uniform size and shape					
b. liquid---clear					
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. type pack and syrup listed					
c. extra ingredients indicated, if any					
d. processing method listed					
e. processing time accurate					
f. Dated since last State Fair					
4. Pack					
a. good proportion of liquids to solids					
b. adequate headspace					
c. liquid covers product					
d. little or no floating product					
<u>Pickled product:</u>					
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 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					

Item:	Excellent:	Good:	Fair:	N/I:	Comments:
Food Preservation Unit 44 Exhibit – Meets Guidelines: Yes <input type="checkbox"/>, No <input type="checkbox"/> (Check one)					
3. Label information					
a. product clearly identified					
b. processing method listing					
c. processing time accurate					
d. dates since last State Fair					
4. Pack					
a. full pack without crowding					
b. 1/2" headspace allowed					
c. liquid covers product					
d. natural flavor: not over spiced or too acidic (optional)					
<u>Jam or Jelly</u>					
1. Appearance					
a. color: natural color of fruit, not discolored or faded					
b. free from mold or foreign substance					
c. appropriate size ad pieces of fruit for type					
Jelly: clear, sparkling free from sediment and cloudiness					
Jam: crushed, shapeless mass					
Conserves: contains 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 fruits and no evidence of juice as a separate liquid					
2. Container					
a. standard half pint to pint canning jar					
b. filled allowing 1/4"-1/2" head space					
c. seal intact					
d. clean and attractive					
e. screw band removed for storage					
3. Label information					
a. product clearly identified					
b. processing method listing					
c. processing time accurate					
d. dates since last State Fair					
4. Product					
a. jelly—firm enough to hold shape, tender and quiverv					

Item:	Excellent:	Good:	Fair:	N/I:	Comments:
Food Preservation Unit 44 Exhibit – Meets Guidelines: Yes <input type="checkbox"/>, No <input type="checkbox"/> (Check one)					
b. jam—texture consistent with type of product; consistency appropriate; free from separations					
c. free from air bubbles and foam					
d. natural flavor: characteristic of fruit					
<u>Dried products;</u>					
1. Appearance					
a. uniform size and shape					
b. free from visible mold growth and visible moisture					
c. color appropriate for produce and method of pretreatment; not overly dark					
2. Container					
a. moisture-proof					
b. air-proof					
c. prevents contamination					
d. durable					
3. Label information					
a. kind of food					
b. method of drying (oven, dehydrator, sun)					
c. total drying time					
d. pretreatment used (if any)					
4. Dryness					
a. vegetable; dry, tough to brittle					
b. fruits: leathery and pliable—no stickiness					
c. jerky: visible fat removed; no rancid odors or flavors;					