

FOODS



Illinois Extension
UNIVERSITY OF ILLINOIS URBANA-CHAMPAIGN

PRESERVATION: COMBINATION

Name _____

County _____

Circle the 2 items to be judged: Dehydrated Food Pickles/Relish Fruits/Vegetables Jams/Jellies/Preserves

JUDGES: Please identify a numerical score on a scale of 1-10 for each element on the sheet. Only score the "Food Product" sections that apply to the types of food entered.

Judging Criteria	SCORE 1= needs improvement 10= exceeds criteria
Project Knowledge	
<ul style="list-style-type: none">• General knowledge of project area• Appropriate processing method	
Labels and Recipes	
<ul style="list-style-type: none">• Labels include product name, date, processing method• Recipes included from reputable source	
Food Product: Dehydrated Foods <i>(score only if applicable)</i>	
<ul style="list-style-type: none">• Appearance: appropriate color (<i>all</i>) and uniformity (<i>fruit/vegetables/herbs</i>)• Size: useable size• Texture: pliable, tough, leathery (<i>fruit/fruit leather or meats/jerky</i>); or brittle (<i>vegetables/herbs</i>)• Dryness: dry, not moist in center• Container: moisture-proof package, free of foreign matter	
Food Product: Canned Pickled Products <i>(score only if applicable)</i>	
<ul style="list-style-type: none">• Produce: firm produce used• Appearance: bright, clear, natural color; good blend• Pack: good proportion solid to liquid; jar full, not crowded; appropriate headspace with no air bubbles, foam, foreign matter• Container: standard canning jar and 2-piece canning lid• Safety: container clean & properly sealed	
Food Product: Canned Fruit/Vegetables <i>(score only if applicable)</i>	
<ul style="list-style-type: none">• Produce: ripeness/maturity of produce• Appearance: natural color; uniform shape and size• Pack: good proportion solid to liquid; jar full, not crowded; appropriate headspace with no air bubbles, foam, foreign matter• Container: standard canning jar and 2-piece canning lid• Safety: container clean & properly sealed	

- Continued -

Food Product: Preserves, Jellies or Jams <i>(score only if applicable)</i>	
<ul style="list-style-type: none"> • Appearance: uniform appropriate color; clear, free from cloudiness or crystals (<i>jellies</i>); uniform chopped fruit (<i>conserves, marmalades, and preserves</i>); or free from separation into layers, sediment, cloudiness or crystals (<i>jam</i>) 	
<ul style="list-style-type: none"> • Pack: appropriate headspace (¼ inch) with no air bubbles, foam, foreign matter 	
<ul style="list-style-type: none"> • Consistency: firm, holds shape (<i>jellies</i>); flows slightly (<i>jams</i>); flows slightly & spreads smoothly (<i>butters</i>); or pieces in thick syrupy gel (<i>conserves/marmalades/preserves</i>) 	
<ul style="list-style-type: none"> • Container: standard canning jar and 2-piece canning lid 	
<ul style="list-style-type: none"> • Safety: container clean & properly sealed 	
Explanation of Project Exhibit	
<ul style="list-style-type: none"> • Ability to explain goal of project exhibit 	
<ul style="list-style-type: none"> • Ability to explain decisions made or results shown 	
<ul style="list-style-type: none"> • Self-evaluation of project, including time spent on project area 	
<ul style="list-style-type: none"> • Skills learned and plans for continued study 	
Exhibit Presentation	
<ul style="list-style-type: none"> • Neat appearance 	
<ul style="list-style-type: none"> • Follows exhibit requirements 	
TOTAL SCORE <i>(Points possible: 200)</i>	
COMMENTS	
AWARD RECEIVED <i>(if applicable)</i>	