

FOODS



Illinois Extension
UNIVERSITY OF ILLINOIS URBANA-CHAMPAIGN

PRESERVATION: CANNED FRUIT/VEGETABLES

Name _____

County _____

JUDGES: Please identify a numerical score on a scale of 1-10 for each element on the sheet.

Judging Criteria	SCORE 1= needs improvement 10= exceeds criteria
Project Knowledge	
• General knowledge of project area	
• Appropriate processing method	
Food Product	
• Produce: ripeness/maturity of produce	
• Produce: natural color	
• Produce: uniform shape and size	
• Pack: good proportion solid to liquid	
• Pack: jar full, not crowded	
• Pack: appropriate headspace	
• Pack: no air bubbles, foam, foreign matter	
• Container: standard canning jar	
• Container: clean, suitable for product	
• Container: standard 2-piece canning lid	
• Container: jar seal	
• Label includes product name, date, processing method	
• Recipe included from reputable source	
Explanation of Project Exhibit	
• Ability to explain goal of project exhibit	
• Ability to explain decisions made or results shown	
• Self-evaluation of project, including time spent on project area	
• Skills learned and plans for continued study	
Exhibit Presentation	
• Neat appearance	
• Follows exhibit requirements	
TOTAL SCORE <i>(Points possible: 210)</i>	
COMMENTS	

- Continued -

ADDITIONAL COMMENTS
AWARD RECEIVED <i>(if applicable)</i>

AWARD RECEIVED *(if applicable)*