

FOODS

PRESERVATION: COMBINATION



Illinois Extension
UNIVERSITY OF ILLINOIS URBANA-CHAMPAIGN

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	
General knowledge of project area	
Appropriate processing method	
Labels and Recipes	
Labels include product name, date, processing method	
Recipes included from reputable source	
Food Product: Dehydrated Foods <i>(score only if applicable)</i>	
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>	
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>	
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>	
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>)	
Pack: appropriate headspace (¼ inch) with no air bubbles, foam, foreign matter	
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>)	
Container: standard canning jar and 2-piece canning lid	
Safety: container clean & properly sealed	
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: 200)</i>	
COMMENTS	
AWARD RECEIVED <i>(if applicable)</i>	