

FOODS



Illinois Extension
UNIVERSITY OF ILLINOIS URBANA-CHAMPAIGN

PRESERVATION: JAMS, JELLIES AND PRESERVES

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: uniform color, appropriate for ripened fruit	
- Clarity: - Jelly: clear, free from sediment, cloudiness or crystals - Jam: translucent and free from separation into layers, sediment, cloudiness or crystals - Conserves/marmalade/preserves: free from mushy broken apart fruit tissue, sediment, cloudiness or crystals; syrup or juice is clear and bright and surrounds all fruit	
Pack: appropriate headspace $\frac{1}{4}$ inch	
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	
- Consistency: - Jelly: firm, holds shape - Jam: smooth, thick, uniform throughout - Conserves/marmalade/preserves: fruit pieces hold shape and are uniform in size	
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	

- Continued -

COLLEGE OF AGRICULTURAL, CONSUMER & ENVIRONMENTAL SCIENCES

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Exhibit Presentation	
• Neat appearance • Follows exhibit requirements	
TOTAL SCORE <i>(Points possible: 190)</i>	
COMMENTS	
AWARD RECEIVED <i>(if applicable)</i>	