

# Colorado 4-H Foods and Nutrition Project Judging Sheet

## Food Preservation---Freezing and Drying Unit 41

Member Name: \_\_\_\_\_

County: \_\_\_\_\_

Jr. \_\_\_\_\_ Int. \_\_\_\_\_ Sr. \_\_\_\_\_

Exhibit: Two of the following:

1. Packaging for freezing
2. Rotation plan for frozen foods
3. Six rolls of fruit leather or 6 strips of jerky
4. One-half cup dried fruit or 6 strips of jerky
5. One-half cup dried vegetables

Completed e-record.

Menus for 2 days and if elk or deer meat is used for jerky, a copy of the test for Chronic Waste Disease.

Judges may use the back of the form for more comments.

American System Placing: (Check One)

Champion \_\_\_\_\_

Reserve Champion \_\_\_\_\_

Placing 3-10 \_\_\_\_\_

Grand Champion \_\_\_\_\_

Reserve Grand Champion \_\_\_\_\_

Danish System Award: (Check One)

(For County Use Only)

Blue \_\_\_\_\_

Red \_\_\_\_\_

White \_\_\_\_\_

### Judging Element 1: 4-H e-Record: E=Excellent, G=Good, F=Fair and N/I=Needs Improvement—must have comments

Item	E	G	F	N/I	Comments
Record Cover: Complete or Not Complete: Yes <input type="checkbox"/> , No <input type="checkbox"/>					
Project Goals (Juniors at least one goal, Intermediates at least two goals, Senior at least three goals)					
Project Info. & Activity Log (Looking for project information--- meetings, tours, practices, etc., and how much time spent on project.)					
Demonstration (At least one demonstration—does not have to be in project area)					
Community Service (At least one community service—does not have to be in project area)					
Expense Record (Looking for the cost of practicing and making the project)					
How Did You Do? (Looking at the explanation of how the person rated themselves)					
Project Photos (Pictures should show progress in the project with captions)					
Project Story (Should be related to the project)					
Specific Project Information (Does not apply to this project)					

**Judging Element 2: 4-H Foods and Nutrition Project Exhibit N/I=Needs Improvement—must have comments**

Item	E	G	F	N/I	Comments
Foods and Nutrition Food Preservation Unit 41 Exhibit--Meets Guidelines: Yes <input type="checkbox"/> , No <input type="checkbox"/> (Check One)					
<b>Menu:</b> 1. Variety in color, flavor, texture 2. Meets basic nutritional requirements 3. Includes preserved foods					
<b>Freezer Package:</b> 1. Designed for freezing (moisture/vapor-proof) 2. Can be sealed to keep air out, moisture in 3. Explanation of use, fits the package (i.e. fruit juice not frozen in sandwich bag)					
<b>Rotation Plan:</b> 1. Contains information on maximum desirable storage times for foods					
2. List foods and dates they are put into freezer					
3. Indicates where food is located in freezer (optional)					
4. Has column to check out food as used.					
<b>Dried Food:</b>					
1. Appearance					
a. Uniform size and shape					
b. Free from visible mold growth and visible moisture					
c. Color appropriate for product and method of pretreatment not overly dark					
2. Container or package					
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)					
e. date					
4. Dryness and specific information:					
a. Fruit leather: leathery, pliable firm and peels easily from plastic wrap; free of large pieces of fruit; translucent					
b. vegetables: dry, tough to brittle					
c. fruits: leathery and pliable—no stickiness					
d. jerky: visible fat removed; no rancid, odor or flavor; leathery not brittle					