

Colorado 4-H Foods and Nutrition Project Judging Sheet

Food Preservation---Canning and Food Safety Unit 43

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 _____

Member Name: _____

County: _____

Jr. _____ Int. _____ Sr. _____

Exhibit: Two of the following:

1. One jar of pickled fruit or vegetable, including chutney
2. Two jars of jelly (both the same product)
3. Two jars of jam, conserves, fruit butter, preserves or marmalades (both the same products)
4. One jar of pickled relish or salsa

Completed e-record

Menus for 2 days.

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

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 42 Exhibit--Meets Guidelines: Yes <input type="checkbox"/> , No <input type="checkbox"/> (Check One)					
Menu:					
1. Variety in color, flavor, texture					
2. Meets basic nutritional requirements					
3. Includes preserved foods					
Pickled product:					
1. Appearance					
a. color: characteristic of kind, not discolored					
b. pieces uniform in size, color shape and maturity					
c. free from defective pieces and mold					
d. liquid clear as appropriate					
2. Container					
a. standard canning jar					
b. seal intact					
c. clean and attractive					
d. screw band removed for storage					
3. Label information					
a. product clearly identified					
b. processing method listed					
c. Processing time accurate					
d. Dated since last State Fair					
4. Pack					
a. full pack without crowding					
b. 1/2" headspace allowed					
c. seal intact					
d. clean and attractive					
e. screw band removed for storage					
3. Label information					
a. product clearly identified					
b. processing method listing					
c. processing time accurate					
d. dates since last State Fair					
4. Product					
a. texture consistent with type of product					
b. consistency appropriate					
c. free from air bubbles and foam					
d. free from separations					
e. natural flavor: characteristic of fruit					