

Colorado 4-H Foods and Nutrition Project Judging Sheet

Food Preservation---Canning and Food Safety Unit 44

American System Placing: (Check One)

Champion _____
Reserve Champion _____
Placing 3-10 _____
Grand Champion _____
Reserve Grand Champion _____

Member Name: _____

County: _____

Jr. _____ Int. _____ Sr. _____

Danish System Award: (Check One)
(For County Use Only)

Blue _____
Red _____
White _____

Exhibit: Three of the following:

1. One jar of canned vegetables
2. One jar of canned fruit
3. One jar of pickled product
4. Two jars of jam, jelly, conserves, fruit butter, preserves or marmalades (must be same product)
5. One half cup each of two different dried products or one half cup dried products and six strips of jerky. Jerky recipe must use Colorado State University recommended procedures.

Completed e-record.

Menus for 3 days and if elk or deer meat is used jerky, include a copy of the test for Chronic Wasting Disease.

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 44 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					
Canned fruits and vegetables:					
1. Appearance					
a. produce: Free from mold Holds shape well Free from blemishes Uniform maturity Uniform size and shape					
b. liquid---clear					
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. type pack and syrup listed					
c. extra ingredients indicated, if any					
d. processing method listed					
e. processing time accurate					
f. Dated since last State Fair					
4. Pack					
a. good proportion of liquids to solids					
b. adequate headspace					
c. liquid covers product					
d. little or no floating product					
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 half pint to pint canning jar					

b. filled allowing ¼" head space					
c. seal intact					
d. clean and attractive					
e. screw band removed for storage					

Item	E	G	F	N/I	Comments
Foods and Nutrition Food Preservation Unit 44 Exhibit---Meets Guidelines: Yes <input type="checkbox"/> , No <input type="checkbox"/> (Check One)					

3. Label information					
a. product clearly identified					
b. processing method listing					
c. processing time accurate					
d. dates since last State Fair					
4. Pack					
a. full pack without crowding					
b. ½" headspace allowed					
c. liquid covers product					
d. natural flavor: not over spiced or too acidic (optional)					
<u>Jam or Jelly</u>					
1. Appearance					
a. color: natural color of fruit, not discolored or faded					
b. free from mold or foreign substance					
c. appropriate size ad pieces of fruit for type					
Jelly: clear, sparkling free from sediment and cloudiness					
Jam: crushed, shapeless mass					
Conserves: contains a mixture of fruit, usually nuts and sometimes raisins, mixture should be even and have a soft consistency					
Fruit butters: smooth, even, fine grained mixtures of medium-soft consistency, without seeds or distinct pieces of fruits and no evidence of juice as a separate liquid					
2. Container					
a. standard half pint to pint canning jar					
b. filled allowing 1/4"-1/2" head space					
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. jelly—firm enough to hold shape, tender and quivery					
Item	E	G	F	N/I	Comments
Foods and Nutrition Food Preservation Unit 44 Exhibit--Meets Guidelines: Yes <input type="checkbox"/> , No <input type="checkbox"/> (Check One)					
b. jam—texture consistent with type of product; consistency appropriate; free from separations					
c. free from air bubbles and foam					
d. natural flavor: characteristic of fruit					
<u>Dried products:</u>					
1. Appearance					
a. uniform size and shape					
b. free from visible mold growth and visible moisture					
c. color appropriate for produce and method of pretreatment; not overly dark					
2. Container					
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)					
4. Dryness					
a. vegetable; dry, tough to brittle					
b. fruits: leathery and pliable—no stickiness					
c. jerky: visible fat removed; no rancid odors or flavors; leathery, not brittle					

Revised 2012