## **FOODS**





## 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		
<ul> <li>Clarity:         <ul> <li>Jelly: clear, free from sediment, cloudiness or crystals</li> <li>Jam: translucent and free from separation into layers, sediment, cloudiness or crystals</li> <li>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</li> </ul> </li> <li>Pack: appropriate headspace ¼ inch</li> <li>Pack: no air bubbles, foam, foreign matter</li> <li>Container: standard canning jar</li> <li>Container: clean, suitable for product</li> <li>Container: standard 2-piece canning lid</li> </ul>		
<ul> <li>Container: jar seal</li> <li>Consistency:         <ul> <li>Jelly: firm, holds shape</li> <li>Jam: smooth, thick, uniform throughout</li> <li>Conserves/marmalade/preserves: fruit pieces hold shape and are uniform in size</li> </ul> </li> <li>Label includes product name, date, processing method</li> <li>Recipe included from reputable source</li> <li>Explanation of Project Exhibit         <ul> <li>Ability to explain goal of project exhibit</li> <li>Ability to explain decisions made or results shown</li> </ul> </li> <li>Self-evaluation of project, including time spent on project area</li> </ul>		

- Continued -

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