FOODS

Name_____





PRESERVATION: PICKLES AND RELISHES

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: firm produce used		
Produce: bright, clear, natural color		
Produce: mixed pickles, good blend		
Pack: good proportion solid to liquid		
Pack: jar full, not crowded		
Pack: appropriate headspace		
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		
Label includes product name, date, processing method		

Explanation of Project Exhibit

Ability to explain goal of project exhibit

• Recipe included from reputable source

- 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

Exhibit Presentation

- Neat appearance
- Follows exhibit requirements

TOTAL SCORE (Points possible: 210)

COMMENTS

- Continued -

ADDITIONAL COMMENTS	
AWARD RECEIVED (if applicable)	