

FOODS



Illinois Extension
UNIVERSITY OF ILLINOIS URBANA-CHAMPAIGN

PRESERVATION: CANNED FRUIT/VEGETABLES

Name _____

County _____ Club _____

JUDGES: Please identify a numerical score on a scale of 1-10 for each element on the sheet. **1= needs improvement, 10= exceeds criteria.** At the county level, an alternative scoring method can be used: Needs Improvement “-“, Meets Expectations “X”, and Exceeds Expectations “+”.

Judging Criteria

Project Knowledge	Score
General knowledge of project area	
Appropriate processing method	

Food Product	Score
Produce: ripeness/maturity of produce	
Produce: natural color	
Produce: uniform shape and size	
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	
Recipe included from a reputable source	

Explanation of Project Exhibit	Score
Ability to explain goal of project exhibit	
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	Scores
Neat appearance	
Follows exhibit requirements	

Continued

COLLEGE OF AGRICULTURAL, CONSUMER & ENVIRONMENTAL SCIENCES

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TOTAL SCORE (Points possible: 210): _____

AWARD RECEIVED (if applicable): _____

COMMENTS: