

# FOODS



## PRESERVATION: CANNED FRUIT/VEGETABLES

Name \_\_\_\_\_

County \_\_\_\_\_

*JUDGES: Please identify a numerical score on a scale of 1-10 for each element on the sheet.*

<b>Judging Criteria</b>	<b>SCORE</b> 1= needs improvement 10= exceeds criteria
<b>Project Knowledge</b>	
<ul style="list-style-type: none"> <li>• General knowledge of project area</li> <li>• Appropriate processing method</li> </ul>	
<b>Food Product</b>	
<ul style="list-style-type: none"> <li>• Produce: ripeness/maturity of produce</li> <li>• Produce: natural color</li> <li>• Produce: uniform shape and size</li> <li>• Pack: good proportion solid to liquid</li> <li>• Pack: jar full, not crowded</li> <li>• Pack: appropriate headspace</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> <li>• Container: jar seal</li> <li>• Label includes product name, date, processing method</li> <li>• Recipe included from reputable source</li> </ul>	
<b>Explanation of Project Exhibit</b>	
<ul style="list-style-type: none"> <li>• Ability to explain goal of project exhibit</li> <li>• Ability to explain decisions made or results shown</li> <li>• Self-evaluation of project, including time spent on project area</li> <li>• Skills learned and plans for continued study</li> </ul>	
<b>Exhibit Presentation</b>	
<ul style="list-style-type: none"> <li>• Neat appearance</li> <li>• Follows exhibit requirements</li> </ul>	
<b>TOTAL SCORE</b> <i>(Points possible: 210)</i>	
<b>COMMENTS</b>	

- Continued -

**ADDITIONAL COMMENTS**

**AWARD RECEIVED** *(if applicable)*