

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.

Judging Criteria	SCORE 1= needs improvement 10= exceeds criteria
Project Knowledge	
<ul style="list-style-type: none"> • General knowledge of project area • Appropriate processing method 	
Food Product	
<ul style="list-style-type: none"> • 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 reputable source 	
Explanation of Project Exhibit	
<ul style="list-style-type: none"> • 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	
<ul style="list-style-type: none"> • Neat appearance • Follows exhibit requirements 	
TOTAL SCORE <i>(Points possible: 210)</i>	
COMMENTS	

- Continued -

ADDITIONAL COMMENTS

AWARD RECEIVED *(if applicable)*