

FOODS



Illinois Extension
UNIVERSITY OF ILLINOIS URBANA-CHAMPAIGN

PRESERVATION: COMBINATION

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	

Labels and Recipes	Score
Labels include product name, date, processing method	
Recipes included from reputable source	

Food Product: Dehydrated Foods (score section only if applicable)	Score
Appearance: appropriate color (<i>all</i>) and uniformity (<i>fruit/vegetables/herb</i>)	
Size: useable size	
Texture: pliable, tough, leathery (<i>fruit. fruit leather or meats/jerky</i>); or brittle (<i>vegetables/herbs</i>)	
Dryness: dry, not moist in center	
Container: moisture-proof package, free of foreign matter	

Food Product: Canned Pickled Products (score section only if applicable)	Score
Produce: firm produce used	
Appearance: bright, clear, natural color; good blend	
Pack: good proportion solid to liquid: jar full, not crowded: appropriate headspace with no air bubbles, foam, foreign matter	
Container: standard canning jar and 2-piece canning lid	
Safety: container clean & properly sealed	

Continued

Food Product: Canned Fruit/Vegetables (score section only if applicable)	Score
Produce: ripeness/maturity of produce	
Appearance: natural color; uniform shape and size	
Pack: good proportion solid to liquid; jar full, not crowded; appropriate headspace with no air bubbles, foam, foreign matter	
Container: standard canning jar and 2-piece canning lid	
Safety: container clean & properly sealed	

Food Product: Preserves, Jellies, or Jams (score section only if applicable)	Score
Appearance: uniform appropriate color; clear, free from cloudiness or crystals (<i>jellies</i>); uniform chopped fruit (<i>conserves/marmalades, and preserves</i>); or free from separation into layers, sediment, cloudiness or crystals (<i>jam</i>)	
Pack: appropriate headspace (1/4 inch) with no air bubbles, foam, foreign matter	
Consistency: firm, holds shape (<i>jellies</i>); flows slightly (<i>jams</i>); flows slightly & spread smoothly (<i>butters</i>); or pieces in thick syrupy gel (<i>conserves/marmalades/preserves</i>)	
Container: standard canning jar and 2-piece canning lid	
Safety: container clean & properly sealed	

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	

TOTAL SCORE (Points possible: 200): _____

AWARD RECEIVED (if applicable): _____

COMMENTS: