FOODS

PRESERVATION: DRIED FOODS

Name_____

County_____   *Items (circle): Fruit/Fruit Leather | Meat/Jerky | Vegetable/Herb*

JUDGES: Please identify a numerical score on a scale of 1-10 for each element on the sheet. Only score the "Food Product" sections that apply to the types of food entered.

Judging Criteria	**SCORE** **1= needs improvement** **10= exceeds criteria**
Project Knowledge	
• General knowledge of project area	
• Appropriate processing method	
• Appropriate preservation method used	
Labels and Recipes	
• Labels include product name, date, processing method	
• Recipes included from reputable source	
Food Product: Fruits & Fruit Leather *(score section only if applicable)*	
• Appearance: uniform thickness or size	
• Appearance: clear, not dark or dull in color	
• Dryness & texture: pliable, tough, leathery	
• Dryness & texture: dry, not moist in center	
• Moisture-proof package, free of foreign matter	
• Useable size	
Food Product: Meats/Jerky *(score section only if applicable)*	
• Appearance: appropriate color; fairly uniform thickness	
• Dryness & texture: pliable, tough, leathery	
• Dryness & texture: fibrous, forms points when broken	
• Odor: pleasant odor/no off odors present	
• Moisture-proof package, free of foreign matter	
• Useable size	
Food Product: Vegetables/Herbs *(score section only if applicable)*	
• Appearance: uniform thickness or size; appropriate color	
• Dryness & texture: brittle	
• Dryness & texture: dry, not moist in center	
• Moisture-proof package, free of foreign matter	
• Useable size	
• Food pretreated by blanching	

- Continued -

Explanation of Project Exhibit	
• 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	
• Neat appearance	
• Follows exhibit requirements	
TOTAL SCORE *(Points possible: 230 for combination of items from more than one food product category; 170 for two different items from same category) For determining top scores, divide the points earned by points possible for the combination of items displayed (and compare the resulting numbers).*	
COMMENTS	
AWARD RECEIVED *(if applicable)*	

COLLEGE OF AGRICULTURAL, CONSUMER & ENVIRONMENTAL SCIENCES
University of Illinois | U.S. Department of Agriculture | Local Extension Councils Cooperating
University of Illinois Extension provides equal opportunities in programs and employment. Revised January 2022