

FOODS



Illinois Extension
UNIVERSITY OF ILLINOIS URBANA-CHAMPAIGN

PRESERVATION: JAMS, JELLIES, AND PRESERVES

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: uniform color, appropriate for ripened fruit	
Clarity: <ul style="list-style-type: none">Jelly: clear, free from sediment, cloudiness or crystalsJam: translucent and free from separation into layers, sediment, cloudiness or crystalsConserves/marmalade/preserves: free from mushy broken apart fruit tissue, sediment, cloudiness or crystals; syrup or juice is clear and bright and surrounds all fruit	
Pack: appropriate headspace $\frac{1}{4}$ inch	
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	
Consistency: <ul style="list-style-type: none">Jelly: firm, holds shapeJam: smooth, thick, uniform throughoutConserves/marmalade/preserves: fruit pieces hold shape and are uniform in size	
Label includes product name, date, processing method	
Recipe included from a reputable source	

Continued

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: 190): _____

AWARD RECEIVED (if applicable): _____

COMMENTS: