FOODS



PRESERVATION: JAMS, JELLIES AND PRESERVES

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	
General knowledge of project area	
 Appropriate processing method 	
Food Product	
 Produce: uniform color, appropriate for ripened fruit 	
 Clarity: Jelly: clear, free from sediment, cloudiness or crystals Jam: translucent and free from separation into layers, sediment, cloudiness or crystals Conserves/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 ¼ 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: Jelly: firm, holds shape Jam: smooth, thick, uniform throughout Conserves/marmalade/preserves: fruit pieces hold shape and are uniform in size 	
 Label includes product name, date, processing method 	
Recipe included from reputable source	
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 	

- Continued –

Exhibit Presentation	
Neat appearance	
Follows exhibit requirements	
TOTAL SCORE (Points possible: 190)	
COMMENTS	
AWARD RECEIVED (if applicable)	