



# 4-H Beekeeping Unit 3

## Chunk Honey

### Judging Sheet

American System Placing: (Check One)	
Champion	_____
Reserve Champion	_____
Placing 3-10	_____
Grand Champion	_____
Reserve Grand Champion	_____
Danish System Award: (Check One) (For County Use Only)	
Blue	_____
Red	_____
White	_____

Member Name: \_\_\_\_\_

County: \_\_\_\_\_

Jr. \_\_\_\_ Int. \_\_\_\_ Sr. \_\_\_\_ Yrs in Project: \_\_\_\_\_

**Exhibit:** Completed Beekeeping Unit 2-4 e-Record. Chunk Honey (comb in jar shown in 2 one-pound jars wide mouth glass or clear plastic). Jars must be labeled with name, county, class, where honey was taken and date.

**Judging Element 1:** 4-H e-Record: Complete means that everything has been filled out. Not complete means that there is something missing and needs a comment as to what is missing or why it is not complete. Project will be evaluated on the quality of information completed in e-record (25 percent) and quality of exhibit (75 percent).

Criteria	Complete	Not Complete	Comments
<b>E-Record</b>			
Record Cover			
4-H Projects taking this year			
What activities helped you learn the skills for the project? (workshops, project meetings, classes, contests, etc.)			
What Leadership Development experiences did you participate in?			
Citizenship/Community Service in 4-H			
Demonstration/Presentations/Speeches			
Expense Record			
Project Photos			
Story			

Criteria	E	G	F	N/I	Comments
<b>Judging Element 2: 4-H Beekeeping Unit 3 Chunk Honey N/I=Needs Improvement -must have comments</b>					
Neatness of cut <ul style="list-style-type: none"> <li>Smooth edges/parallel cuts</li> </ul>					
Absence of watery cappings or <ul style="list-style-type: none"> <li>Uncapped cells or pollen</li> </ul>					
Cleanliness of honey <ul style="list-style-type: none"> <li>No travel stain</li> <li>No foreign matter</li> <li>No foam</li> <li>No crystallization</li> </ul>					
Uniformity of appearance <ul style="list-style-type: none"> <li>Includes: capping structure, color, comb, accuracy and fill</li> </ul>					
Density (percentage of moisture/refractor <ul style="list-style-type: none"> <li>13.5 – 15.0</li> <li>15.1 – 17.5</li> <li>17.6 – 18.0</li> <li>18.1 – 18.6</li> <li>18.7 and above Disqualified</li> </ul>					
Taste: Free from fermentation/burnt flavor					