

4-H Food Preservation

Freezing and Drying Units 1 & 2

Project Judging Sheet



Member Name: _____

County: _____

Jr. _____ Int. _____ Sr. _____

Exhibit: Completed Food Preservation e-Record and binder including story board. If elk or deer meat is used for jerky, a copy of the test of Chronic Wasting Disease.

Exhibit: TWO (2) of the following:

1. Packing for freezing
2. Rotation plan for frozen foods
3. Six rolls of fruit leather or 6 strips of jerky, dried using CSU approved methods
4. One-half cup dried fruit or 6 strips of jerky, dried using CSU approved methods
5. One-half cup dried vegetables Judges may use the back of the form for more comments.

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	_____

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
E-Record					
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
Judging Element 2: 4-H Food Preservation Units 1 & 2					
N/I = Needs Improvement - must have comments					
Freezer Package:					
1. Designed for freezing (moisture/vapor-proof)					
2. Can be sealed to keep air out, moisture in					
3. Explanation of use, fits the package (i.e. fruit juice not frozen in sandwich bag)					
Rotation Plan:					
1. Contains information on maximum desirable storage times for foods					

2. List foods and dates they are put into freezer					
3. Indicates where food is located in freezer (optional)					
4. Has column to check out foods used.					
Dried Foods					
1. Appearance:					
a. Uniform size and shape					
b. Free from visible mold growth and visible moisture					
c. Color appropriate for product and method of pretreatment not overly dark					
2. Container or package					
a. moisture proof					
b. air-proof					
c. prevents contamination					
d. durable					
3. Label Information					
a. kind of food					
b. method of drying (oven, dehydrator, sun)					
c. total drying time					
d. pretreatment used (if any)					
e. date					
4. Dryness and specific information:					
a. Fruit leather: leathery, pliable firm and peels easily from plastic wrap; free of large pieces of fruit; translucent					
b. vegetables: dry, tough to brittle					
c. fruits: leathery and pliable -no stickiness					
d. jerky: visible fat removed; no rancid odor or flavor; leathery not brittle					
e. jerky: CSU approved procedures listed, which method used.					
f. jerky: CSU lab report (deer or elk)					