

4-H Food Preservation Pressure Canning Unit 43 Project Judging Sheet



**COLORADO STATE UNIVERSITY
EXTENSION**

Member Name: _____
County: _____ Jr. _____ Int. _____ Sr. _____

Exhibit: Completed Food Preservation e-Record and binder including story board. A copy of the recipe must be attached to ensure that the product is safe.

Exhibit: THREE (3) of the following:

1. One jar of canned vegetables
2. One jar of spaghetti sauce without meat
3. One jar of canned dried beans
4. One jar of tomato sauce
5. One jar of canned meat
6. One jar of canned meat sauces (example: spaghetti sauce with meat, chile co carne)

Judges may use the back of the form for more comments.

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 Pressure Canning Units 43 N/I=Needs Improvement -must have comments					
<u>Canned vegetables:</u>					
Appearance					
a. natural coloring, no artificial coloring, uniform in size and shape					
b. free from bruises, brown spots, other blemishes					
c. liquid—clear, bright. Suitable consistency of liquid for product					

d. no cloudiness or bubbles					
<u>Container for Canned Vegetables</u>					
a. standard canning jar, lid and ring, approved for home use by USDA					
b. seal intact					
c. clean and attractive					
d. screw band easily removed and rust free					
<u>Label Information for Canned Vegetables</u>					
a. product clearly identified					
b. type pack listed					
c. extra ingredients indicated, if any					
d. processing method listed					
e. altitude					
f. processing time accurate					
g. dated since last State Fair					
h. Optional: cite references used for processing time					
Recipes for products exhibited included in e-record					
<u>Pack for Canned Vegetables</u>					
a. good proportion of liquids to solids					
b. adequate headspace					
c. liquid covers product					
d. little or no floating product					
e. attractive, with space used well					
f. canned vegetables –1-inch headspace					
<u>Tomato Products (sauce)</u>					
Appearance					
a. color: uniform bright color characteristic of variety throughout					
b. free from brown or black spots, signs of mold, discoloration					
c. color of tomato-vegetable juice blends may be lighter (less red) than pure tomato juice					

d. liquid-completely covers solids. No sediments, cloudiness or bubbles					
<u>Container for Tomato Products</u>					
Appearance					
a. standard canning jar, lid and ring approved for home use by USDA					
b. filled allowing headspace appropriate for product					
c. seal intact					
d. holds shape, but is spreadable					
e. screw band easily removed and rust free					
<u>Label Information for Tomato Products</u>					
a. product clearly identified					
b. processing method listed					
c. processing time accurate					
d. altitude					
e. date since last State Fair					
f. Optional: Cite references used for processing					
<u>Pack for Tomato Products</u>					
a. thickness can vary, but should be thicker than drinking juice and more fluid than paste.					
b. ½" headspace allowed					
<u>Meats</u>					
Appearance					
a. size and shape: uniform pieces of same to similar size and shape. Ground meat may be in patties, small balls, or crumbles and sausage may also be cased in 3-to-4" lengths. Fish may be cut into vertical lengths to fit jar height.					
b. color: should be characteristic of cooked meat and seafood. Bloody meat or juice is not acceptable					
c. liquid: meat may or may not be completely covered by liquid, liquid may be slightly jellied except for fish and shellfish.					
d. no more than ¼ of the liquid in the jar of meats should be fat; ½ inch or less preferred. Minimal sediments in preferable.					
<u>Container for Meat Products:</u>					
a. standard half pint to pint canning jar					

b. filled allowing 1" head space					
c. seal intact					
d. clean and attractive					
e. screw band removed for storage					
<u>Label Information for Meat Products</u>					
a. product clearly identified					
b. processing method listed					
c. processing time accurate					
d. dates since last State Fair					
<u>Pack for Meat Products</u>					
a. attractive, neat					
b. well use of space					
c. good proportion of solids to liquids. Meat is not to be floured or deep fried.					
d. texture: excess fat and gristle removed					

E= Excellent G=Good F=Fair NI= Needs Improvement

Revised 2018