



4-H Food Preservation

Unit 2–Drying

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 Food Preservation e-Record and “My plans” on page 5 and “Exploring MyPlate” on pages 6-11 in the Drying manual presented in a sturdy binder. Completed journaling for at least two activities in the manual. If elk or deer meat is used for jerky, include a copy of the test for Chronic Wasting Disease. **A copy of the recipe must be attached to ensure that the product is safe.** Exhibit up to three of the following: Six rolls of the same fruit leather or six strips of jerky. Jerky recipes must use Colorado State University recommended procedures. Deer and elk meat are to include a copy of test results for Chronic Wasting Disease. (CWD test mandatory, and a copy of test placed in binder/notebook.)

One-half cup of the same dried fruit.

One-half cup of the same dried vegetable.

One-half cup of mixed vegetables.

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			
Project Goals			
What 4-H Projects are you taking this year?			
What activities helped you learn the skills for the project? (project meetings, workshops, classes, contests, etc.)			
What leadership development experiences did you participate in?			
Citizenship/Community Service			
Demonstrations/Presentations/Speeches			
Project Expense/Return on Investment Record			
Goal Evaluation			
Project Photos			
Story			

Criteria	Complete		Not Complete		Comments
Judging Element 2: 4-H Food Preservation					
4-H Food Preservation Information					
Recipe Information					
Complete "My plans" page 5 in manual					
"Exploring MyPlate" on pages 6-11 in manual					
"Journaling" for at least two activities in manual					
Criteria	E	G	F	N/I	Comments
Judging Element 2: 4-H Food Preservation Unit 2—Drying			N/I = Needs Improvement - must have comments		
<u>1. Appearance</u>					
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					
<u>2. Container or package</u>					
a. airtight and moisture resistant					
b. food grade					
c. easily opened and closed					
d. durable and clean					
e. protected against light					

3. Label Information					
a. name of product					
b. additional ingredients/acidity					
c. method of preparation (pretreatment)					
d. method of processing (oven, dehydrator, sun)					
e. processing time					
f. conditioning					
g. date dried (mm-dd-yyyy)					
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: follows CSU Preserve Smart or USDA recommendations, which method used					
f. jerky: CSU lab report (deer or elk)					
g. freeze dried fruit or vegetable ONLY: snap crisply, dry texture in the middle					

E = Excellent G = Good F = Fair N/I = Needs Improvement

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