



CANNED FRUIT OR VEGETABLES

A check list for evaluating 4-H canned fruit or vegetable projects.

Name _____

Club _____ City _____

Criteria - Check the appropriate column. Comments are helpful to the exhibitor.	Meets Standards	Needs Improvement	Remarks
PRODUCE QUALITY:			
A. Ripeness or maturity of produce			
B. Natural color			
C. Uniform shape and size			
PACK:			
A. Good proportion of solid to liquid			
B. Jar full, not crowded			
C. Appropriate headspace			
D. No air bubbles, foam or foreign matter			
CONTAINER:			
A. Standard canning jar			
B. Clean, suitable for product			
C. Standard 2-piece canning lid, ring removed			
D. Jar seal			
PROCESSING METHOD:			
A. Appropriate for produce			
LABEL:			
A. Information includes product name, date, processing method			
KNOWLEDGE OF EXHIBITOR:			
A. Follows exhibit requirements			
B. Knowledge of skills learned & possible improvements			
Overall Comments: PLEASE WRITE ANY COMMENTS ON BACK			

BLUE AWARD - MEETS STANDARD
 RED AWARD - NEEDS IMPROVEMENT
 WHITE AWARD - NEEDS MUCH IMPROVEMENT

Rating _____



CANNED PICKLED PRODUCTS

A check list for evaluating canned pickled products exhibits

Name _____

Club _____ City _____

Criteria - Check the appropriate column. Comments are helpful to the exhibitor.	Meets Standards	Needs Improvement	Remarks
PRODUCE QUALITY:			
A. Young firm produce used			
B. Bright, clear, natural color			
C. Mixed pickles-good blend			
PACK:			
A. Firm, good proportion of solid to liquid			
B. Appropriate headspace			
C. No air bubbles, foam or foreign matter			
CONTAINER:			
A. Standard canning jar			
B. Clean, suitable for product			
C. Standard 2-piece canning lid, ring removed			
D. Jar seal			
PROCESSING METHOD:			
A. Appropriate for produce			
LABEL:			
A. Information includes product name, date, processing method			
KNOWLEDGE OF EXHIBITOR:			
A. Follow exhibit requirements			
B. Knowledge of skills learned & possible improvements			
Overall Comments: Please write any comments on back of page			

BLUE AWARD - MEETS STANDARD
 RED AWARD - NEEDS IMPROVEMENT
 WHITE AWARD - NEEDS MUCH IMPROVEMENT

Rating _____



DEHYDRATED FOODS

A check list for evaluating 4-H dehydrated food exhibits

Name _____

Club _____ City _____

Circle type of dehydrated food exhibited:

1. Fruits & Fruit Leather

2. Meats(Jerky)

3. Vegetable & Herbs

Criteria - Check the appropriate column. Comments are helpful to the exhibitor.	Meets Standards	Needs Improvement	Remarks
APPEARANCE:			
A. Uniform thickness or size (1, 3)			
B. Appropriate color (2, 3)			
C. Clear, not dark or dull in color (1)			
DRYNESS & TEXTURE:			
A. Pliable, tough, leathery (1, 2)			
B. Brittle (3)			
C. Fibrous, forms points when broken (2)			
D. Dry, not moist in center (1, 3)			
FLAVOR:			
A. Pleasant, not old or musty			
B. Characteristic of seasoning & meat used (2)			
OTHER:			
A. Moisture proof packaging			
B. Useable size			
C. Food has been pretreated by blanching (3)			
KNOWLEDGE OF EXHIBITOR:			
A. Follows exhibit requirements			
B. Knowledge of exhibitor in skills learned & possible improvements			
Overall Comments: Please write any comments on back of page			

BLUE AWARD -

MEETS STANDARD

RED AWARD -

NEEDS IMPROVEMENT

WHITE AWARD -

NEEDS MUCH IMPROVEMENT

Rating _____



FOOD PRESERVATION-FREEZING DISPLAY

A check list for evaluating 4-H food & nutrition display exhibits

Name _____

Club _____ City _____

Criteria - Check the appropriate column. Comments are helpful to the exhibitor.	Meets Standards	Needs Improvement	Remarks
SUBJECT MATTER:			
A. Appropriate for age/skill level			
B. Appropriate for general public audience			
C. Emphasizes good nutrition and food preparation practices			
D. Accurate and adequate information			
E. Easily understood message			
APPEARANCE:			
A. Attractive and interesting			
B. Neat, distinctive, large & simple for easy reading			
C. Imaginative use of colors, shape & space			
D. Appropriate, attractive & safe food containers (if applicable)			
E. Use of attention-getters such as moving parts, handouts, recorded messages, or other gimmicks			
F. No commercial names are visible			
CONSTRUCTION:			
A. Good workmanship			
B. Strong & easy set up			
KNOWLEDGE OF EXHIBITOR:			
A. Follows exhibit requirements			
B. Skills learned & possible improvements			
Overall Comments: Use back of page for comments			

BLUE AWARD - MEETS STANDARD
 RED AWARD - NEEDS IMPROVEMENT
 WHITE AWARD - NEEDS MUCH IMPROVEMENT

Rating _____



FRUIT PRESERVES, JELLIES, JAMS

A check list for evaluating 4-H fruit preserves, jellies, jams exhibits

Name _____

Club _____ City _____

Criteria - Check the appropriate column. Comments are helpful to the exhibitor.	Meets Standards	Needs Improvement	Remarks
PRODUCE QUALITY:			
A. Uniform color, appropriate for ripened fruit			
B. Jelly-clear, free from cloudiness or crystals			
C. Uniform chopped fruit in conserves, marmalades, and preserves			
D. Flavor-natural for fruit, neither too sweet or too tart			
PACK:			
A. Good balance of pieces in gel for conserves and marmalades			
B. No foam, air bubbles or foreign matter			
C. Appropriate headspace			
CONTAINER:			
A. Standard canning jar			
B. Clean, suitable for product			
C. Standard 2-piece canning lid, ring removed			
D. Vacuum sealed, NO PARAFFIN SEAL			
CONSISTENCY (TEXTURE):			
A. Jelly firm, holds shape			
B. Jams-flows slightly			
C. Butter-flows slight and spreads smoothly			
D. Conserve, marmalades, preserves-pieces in thick syrupy gel			
LABEL:			
A. Information includes product name, date, processing method			
KNOWLEDGE OF EXHIBITOR:			
A. Follows exhibit requirements			
B. Knowledge of skills learned & possible improvements			
Overall Comments: Please write any comments on back of page			

BLUE AWARD - MEETS STANDARD
 RED AWARD - NEEDS IMPROVEMENT
 WHITE AWARD - NEEDS MUCH IMPROVEMENT

Rating _____ 2/08

