

Appendix E.

Sample 4-H Score Sheets

Oregon State University Extension Service 4-H

- 4-H Canned Fruit & Vegetable Check Sheet
- 4-H Jam Check Sheet
- 4-H Jelly Check Sheet
- 4-H Canned Meat and Fish Check Sheet
- 4-H Pickles & Relishes Check Sheet
- 4-H Dried Foods Check Sheet

4-H CANNED FRUIT & VEGETABLE CHECK SHEET

Name _____ County _____			
Class _____ Placing _____			
<i>check only those that apply</i>	Good	Average	Could Improve
The Canned Product			
Uniform size pieces			
Correct degree of maturity			
Blemishes and peel neatly removed			
Good color for product			
Liquid			
Sufficient to cover product			
Free from excessive amount of sediments, floating particles, seeds, etc.			
Pack			
Correct head space			
Full but not crowded			
Good percentage liquid to solid			
Correct style of pack for processing method used			
Jar			
Screw band in good condition			
Sealed			
Clean			
Correctly labeled with canning method, processing time, name of product			
Canning Method Used			
Recommended method and time			
Remarks			
OREGON STATE UNIVERSITY EXTENSION SERVICE		(revised 2-02)	40-455

4-H JAM CHECK SHEET

Name _____ County _____			
Class/Product _____ Placing _____			
<i>Check only those that apply</i>	Good	Average	Could Improve
Appearance Evenly crushed or small pieces of fruit			
Color and clearness, natural color of fruit or dominant fruit used and even color throughout			
Texture and Consistency Fruit tender, no excessive seeds or tough skins			
Soft enough to spread but not runny			
Flavor Characteristic of fresh fruit or dominant fruit used			
Container and Seal Clean			
Label—Neat and complete			
Seal—processed in boiling water canner			
Remarks			
OREGON STATE UNIVERSITY EXTENSION SERVICE		(revised 2-02)	40-475

4-H JELLY CHECK SHEET

Name _____ County _____			
Class/Product _____ Placing _____			
<i>Check only those that apply</i>	Good	Average	Could Improve
Flavor and Appearance Natural flavor of fruit			
Color - natural color of fruit and even color throughout			
Clearness Clear, sparkling, translucent and free from sediment and cloudiness			
Consistency Firm enough to hold shape, yet tender and quivery, holds sharp edge when cut			
Container and Seal Clean			
Label—Neat and complete			
Seal—processed in boiling water canner			
Remarks			
OREGON STATE UNIVERSITY EXTENSION SERVICE		(revised 2-02)	40-485

4-H CANNED MEAT AND FISH CHECK SHEET

Name _____ County _____			
Class/Product _____ Placing _____			
<i>Check only those that apply</i>	Good	Average	Could Improve
The Canned Product			
Uniform size pieces			
No excessive fat or oil			
Grain runs length-wise of jar			
Good color for product			
Free of non-edible particles			
Liquid			
Sufficient to cover food			
Free from excessive amount of sediments, floating particles, no flour			
Pack			
Correct head space			
Full but not crowded			
Liquid adequate for intended use			
Cut for intended use			
Correct style of pack for processing method used			
Jar			
Sealed			
Clean			
Correctly labeled with canning method, processing time, name of product			
Canning Method Used			
Recommended method, pressure and time			
Remarks			
OREGON STATE UNIVERSITY EXTENSION SERVICE		(revised 2-02)	40-515

4-H PICKLES & RELISHES CHECK SHEET

Name _____ County _____			
Class/Product _____ Placing _____			
<i>Check only those that apply</i>	Good	Average	Could Improve
APPEARANCE Color—uniform, typical of product and attractive for serving			
Size—uniform, attractive size, cut or whole			
LIQUID Sufficient to cover product Free from excessive sediment (pickles)			
TEXTURE Uniformly firm and crisp, not soft, not shriveled			
Fermented pickles completely cured			
No internal holes or defects (in pickles only)			
FLAVOR Pleasant for product			
Pleasing odor			
Subtle blend of seasonings and flavor			
JAR Tightly sealed, clean, correctly labeled with canning method, processing time, name of product			
CANNING METHOD USED Recommended method and time			
Remarks			
OREGON STATE UNIVERSITY EXTENSION SERVICE		(revised 2-02)	40-535

4-H DRIED FOODS CHECK SHEET

Name _____ County _____			
Class _____ Placing _____			
<i>Check only those that apply</i>	Good	Average	Could Improve
Appearance Uniform size			
Appropriate color for product			
Pretreatment (appropriate for product)			
Flavor Characteristic of the fruit or vegetable used			
Texture Fruits, tomatoes: Chewy, leather-like with no moisture pockets			
Vegetables: Tough, brittle, crisp or cracking hard			
Leathers: Leather-like and pliable, no sticky pockets, uniform thickness appropriate for product			
Packaging/Labeling Appropriate for product			
Comments			
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