

4-H FOOD PRESERVATION EVALUATION

RECIPE, PROCESSING TIME & METHOD are included
(Needs improvement

Outstanding)

NA	1	2	3	4	5
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PROCESSING TIME, TEMPERATURE & METHOD were accurate for the food preserved

NA	1	2	3	4	5
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LABEL is attached with name of product and date processed

NA	1	2	3	4	5
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PRODUCE or MEAT is fresh, high quality with no damaged or dirty bits, color is bright and true to standard

NA	1	2	3	4	5
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SEAL is intact on jars or air is expelled from freezer containers/bags, CONTAINER is appropriate

NA	1	2	3	4	5
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HEAD SPACE on jarred/canned or frozen products is appropriate to the food being processed

NA	1	2	3	4	5
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FRUIT, VEGETABLES or MEAT are a UNIFORM SIZE and are properly chopped, crushed, cut or shredded to assure equal preservation of all pieces

NA	1	2	3	4	5
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LEARNING & GROWTH (knowledge, skills/techniques were learned while doing the project.)

NA	1	2	3	4	5
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COMMENTS:

PLACING_____