**Cooked Jelly or Refrigerated Reduced Sugar Fruit Spread Score Sheet**

**Foodworks Level D 4-H 794g**

<table>
<thead>
<tr>
<th>Name-Entry No.</th>
<th>All questions completed</th>
<th>Placing</th>
<th>Some questions completed</th>
<th>Did not complete</th>
</tr>
</thead>
</table>

### Project Manual Activities

*Must complete a minimum of three (3) activities, each from a different “bite” category.*

1. Healthy Food Selection
2. Smart Food Purchasing
3. Food Preparation
4. Food Safety
5. Food Preservation
6. Careers

**Record Sheet Year 3**

<table>
<thead>
<tr>
<th>Color</th>
<th>Excellent</th>
<th>Good</th>
<th>Needs to improve</th>
</tr>
</thead>
<tbody>
<tr>
<td>Natural for fruit, bright</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Clear (transparent or translucent)</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Free from cloudiness, crystals, particles of fruit, or foreign particles</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Consistency (texture)

Cooked jelly should hold shape when removed from jar or cut with a spoon and quiver when shaken. Refrigerated reduced sugar spread should be jelled, but not runny.

### Flavor

Natural for fruit; neither too sweet nor too tart.

No off-flavor; cooked jelly not scorched.

### Container and Label

Standard canning jar.

Sealed: Cooked jelly has vacuum seal, 1/4 inch head space. Reduced sugar spread has lid, 1/4 inch head space.

Labeled: product, variety, date.

### Index Card

Recipe and storage instructions clear, legible, and complete.