

Cooked Jelly or Refrigerated Reduced Sugar Fruit Spread

Score Sheet

Level D
BU 07150g

Name-Entry No. _____ Placing _____

	All questions completed	Some questions completed	Did not complete
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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.....			

	Excellent	Good	Needs to improve
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Color

Natural for fruit, bright.....			
Clear (transparent or translucent)			
Free from cloudiness, crystals, particles of fruit, or foreign particles.....			

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.....			
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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...			
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