

Frozen Vegetables Score Sheet

Level B
BU 07146d

Name-Entry No. _____ Placing _____

| | | | |
|--|-------------------------------|--------------------------------|---------------------|
| | All questions completed | Some questions completed | Did not complete |
|--|-------------------------------|--------------------------------|---------------------|

Project Manual Activities

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

| | | | |
|---------------------------|--|--|--|
| 1. Once You Swallow..... | | | |
| 2. Money Talk..... | | | |
| 3. Kitchen Magic..... | | | |
| 4. Play It Safe..... | | | |
| 5. Foil the Spoilers..... | | | |
| 6. Imagine That!..... | | | |

Record Sheet Year 2.....

| | | | |
|--|-----------|------|---------------------|
| | Excellent | Good | Needs to improve |
|--|-----------|------|---------------------|

Selection of Product

| | | | |
|--------------------------|--|--|--|
| Practical to freeze..... | | | |
|--------------------------|--|--|--|

Quality of Product

| | | | |
|---|--|--|--|
| Proper ripeness or maturity to produce best flavor..... | | | |
| Color: natural for product, uniform, not faded or darkened | | | |
| Free from defects or foreign particles..... | | | |
| No evidence of freezer burn..... | | | |
| Uniformity: size, ripeness or maturity..... | | | |

Package and Label

| | | | |
|--|--|--|--|
| Container designed for preserv- ing..... | | | |
| Well-wrapped and/or sealed..... | | | |
| Package full but not crowded..... | | | |
| Label gives necessary informa- tion (product, variety, date)..... | | | |

Index Card

| | | | |
|---|--|--|--|
| Cooking instructions clear, legible, and complete..... | | | |
|---|--|--|--|

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