



## Boiling Water Canning Project Manual Pilot Project Score Sheet

For each year of this project book, you will need to:

- Complete *My Plans* on page 5
- Complete *MyPlate worksheet* on pages 7-8
- Complete a demonstration for the *Show What You Have Learned* section on page 39
- Complete the *Reflections on Boiling Water Canning* on page 39
- Complete 4 activities between pages 9 and 38. After 3 years in this project manual, you should have completed a total of the 12 activities.
- Complete your project exhibit

	Possible Points	Score Year 1	Score Year 2	Score Year 3
<b>Completed these two sections every year:</b>				
My plans (p. 5)	5	_____	_____	_____
MyPlate Worksheet (p. 7-8)	5	_____	_____	_____
<b>Choose 4 activities from this section each year</b> ( <i>continues on next page</i> ):				
__ Reading Food Labels (p. 9-10)	5	_____	_____	_____
__ Let's plan a menu (p. 11)	5	_____	_____	_____
__ Let's can fruit: Making syrup (p. 19)	5	_____	_____	_____
__ Let's can fruit: Raw pack vs. hot pack (p. 20-21)	5	_____	_____	_____
__ Let's can tomatoes (p. 22-23)	5	_____	_____	_____
__ Let's can tomato salsa (p. 24)	5	_____	_____	_____
__ Let's can jams and jellies with added pectin (p. 25)	5	_____	_____	_____
__ Let's can jams without added pectin (p. 26)	5	_____	_____	_____
__ Let's can jelly without added pectin (p. 27-28)	5	_____	_____	_____
__ Let's make a low-sugar or no-sugar jam or jelly (p. 29)	5	_____	_____	_____
__ Let's make fresh-pack dill pickles (p. 30)	5	_____	_____	_____



__ Let's make bread-and-butter pickles (p. 31)	<u>5</u>	_____	_____	_____
__ Let's make fermented dill pickles (p. 32-33)	<u>5</u>	_____	_____	_____
__ Let's make pickle relish (p. 34)	<u>5</u>	_____	_____	_____
__ Conduct a taste test (p. 35)	<u>5</u>	_____	_____	_____
__ Label your product (p. 36)	<u>5</u>	_____	_____	_____
__ Going Further: Create Your Own Activity (p. 37)	<u>5</u>	_____	_____	_____
__ Make a Menu Plan (p. 38)	<u>5</u>	_____	_____	_____

**Completed these sections every year:**

Show what you have learned (p. 39) –	<u>10</u>	_____	_____	_____
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*Each year demonstrate to your project helper, leader or club. Maximum 10 points each year. \*\*\*Have your project helper or club leader score, initial and date each completed demonstration.*

_____	_____	_____
Initials	Initials	Initials

Reflections on Boiling Water Canning (p. 39)	<u>5</u>	_____	_____	_____
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Exhibit	<u>25</u>	_____	_____	_____
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*Exhibit idea: Display one of the activities you completed this year. A poster or display about the product and pictures of you completing that activity would be helpful as well.*

Activity Record	<u>20</u>	_____	_____	_____
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Total Score	<u>100</u>	_____	_____	_____
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Judge's Comments:

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