

JAM SCORECARD

Name: _____ Period: _____

Partner Name(s): _____

Name of Product Canned: _____

Type of Fruit Preserved in the Product: _____

Directions: Assign points for various characteristics of your jam or jelly. Use the recommended point scale below. Add the points from each category to compile your score. A perfect score is 15 points. Do not write in the "Teacher Score" column.

Point Scale: 3 points for Excellent
 2 points for Good
 1 points for Needs Improvement

<u>Categories</u>	<u>Description</u>	<u>Score</u>	<u>Teacher Score</u>
Distribution of Fruit	The fruit is crushed or ground and is mixed well. Fruit does not float to the top.	_____	_____
Shape	Jam is less firm than jelly, but will hold its shape when removed from the container.	_____	_____
Texture	Jam is soft, smooth, and thick with no lumps or blobs.	_____	_____
Flavor	Jam taste is natural, fruitlike, and fresh; Not bitter, scorched, or caramelized.	_____	_____
Color	Natural and representative of fruit used. Color is bright with no scorched areas.	_____	_____

YOUR TOTAL SCORE _____

TOTAL TEACHER SCORE _____