

Judging Standards

for foods, sewing
& handicrafts

Agdex 980-10

Judging Standards for Foods, Sewing & Handicrafts

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Publication Purpose

This judging standards publication has been created to achieve the following:

- Indicate standards of quality for a variety of food products, sewing and handicraft articles.
- Aid judges by identifying specific techniques and methods characteristic of that product and by suggesting points to consider relative to texture, flavour, design, etc. of that article. Where a type of food product or craft technique is not included, it is suggested that the standards of a similar product be used, or that general standards be applied, at the discretion of the judge.
- Help exhibitors by identifying the desired qualities of the product

Philosophy of Competition

Planning convenors, judges and exhibitors should consider the following objectives of a competition:

- to illustrate the features of a high quality product
- to aid in teaching the methods and techniques to achieve high quality
- to encourage high standards of workmanship
- to encourage creativity and originality
- to encourage efficient and effective use of products grown or available in the home
- to aid in developing personal pride in doing quality work and in demonstrating skills to others

THE EXHIBITOR

Individuals enter competition for various reasons: for self-satisfaction in showing their work to others and to have their work rated against others, for educational benefits derived from judges' comments and viewing the work of others, for community support by participating in community activities.

A competitor should enter the competition with an open mind and realize that it is a judge's opinion and the quality of other competing entries that decide how well an entry is rated. No one can always win, but great satisfaction can be derived from entering the competition to show others an individual's work.

If a competitor has a legitimate reason to believe a class was judged unfairly, the competitor is at liberty to lodge a complaint with the directors or convenors that that competition.

THE JUDGE

A judge is asked to make choices, and a responsible judge supports those choices with substantial reasons.

A judge must have realistic expectations and at the same time, maintain a high standard of workmanship

Rating an article should be based on general principles and on the choice of suitable techniques and methods relative to the purpose and life expectancy of that article. The judge's personal preference for a technique, method, flavour or colour should not enter into the judgement.

Written comments can be beneficial if carefully and legibly written. However, misreading, misconception, and misunderstanding of these comments are integral hazards, so extra caution when composing written comments is important.

THE PRIZE LIST

The prize list classes should reflect the lifestyle of the community and provide opportunities for all segments of that community to take part in the competition. Classes suitable for youth, seniors, and special groups and for skills ranging from beginners to craftsmen encourage total community participation. A periodic review of the list ensures that it remains up-to-date.

In the foods section, a prize list should include foods and methods of preparation indicative of today's rapid pace of life, limited food preparation time and interest in convenience foods. The size of entry should allow a sufficient quantity for judging and for display. Too large an amount may represent a prohibitive cost to exhibitors and may deter them from entering the competition.

For example, an entry of three muffins would allow one for judging and two for display whereas exhibitors would consider six muffins to be a waste of ingredients.

In the sewing section, a prize list should include items that can be constructed by either shortcut or traditional methods and from a variety of fabrics used by today's home sewer. The craft section should include modern and traditional crafts as well as adaptations of traditional crafts which reflect the lifestyles of the exhibitors.

INSTRUCTIONS TO JUDGES AND EXHIBITORS

Judges and exhibitors should carefully review the class requirements as outlined on the prize list. The list will specify, where applicable, the size, quantity, type of item, construction, etc.

Articles not complying with the requirements should be disqualified from the class, or at the discretion of the convenor (not the judge), moved to a more appropriate class. Disqualified items deserve to be judged or to at least receive a note from the judge indicating the reason for the disqualification. Although the disqualified item would be ineligible for a prize, the exhibitor would understand the situation and not be discouraged from entering again.

Judging

This publication outlines standards that may be used for judging entries in a variety of competitions throughout the province. The standards are based on a total of 100 points. Descriptions of the expected quality are given for a number of articles often entered in competitions. These judging standards can be used in several ways as outlined below.

FAIRS

Prizes are usually awarded to only the three best entries in each class. Judging is done using the standards described in this publication. The best possible score is 100. The entry with the highest score receives a red ribbon (First). The entry with the second highest score receives a blue ribbon (Second), and the third highest entry receives a white ribbon (Third).

It is possible that all three articles may be similar in quality. However, if no article in the class is of suitable standard, a prize will not be given. Therefore, in some classes, there may be no first, second or third prize.

4-H JUDGING

All entries in 4-H competitions are given a ribbon. The judging standards in this publication may be used, with ribbons awarded as follows:

Prize	Colour	Score	Rating
1st	Red	80 - 100	Superior
2nd	Blue	50 - 79	Good
3rd	White	49 or less	White

OTHERS

Any type of competition can be judged using the standards described in this publication. Officials will need to decide how many prizes will be awarded and what the minimum and maximum score will be for each category.

GENERAL BAKING

Shape, uniformity and size	10
Crust	10
Texture	10
Crumb:	
Moisture	5
Colour	5
Weight	20
Flavour and odour	40
TOTAL	100

BREAD AND BUNS

criteria	points	
Appearance	15	<ul style="list-style-type: none"> • Size and shape suitable for type of bread • Approximately as much bread above the pan as within it • Buns or rolls. Size and shape appropriate for type • Colour – even, golden brown top and bottom
Crust	10	<ul style="list-style-type: none"> • Depth about 3 mm, rounded, tender yet crisp, free from cracks and bulges
Crumb	35	<ul style="list-style-type: none"> • Grain – even cells appropriate to type of flour, not soggy nor crumbly • Colour – even, appropriate to type of flour • Weight – appropriate to size of item and type of flour • Texture – smooth, soft and springy
Flavour	40	<ul style="list-style-type: none"> • Sweet, nutty • Odour – sweet, blended and free from smell of yeast (Nutrition authorities are encouraging the use of whole grains.)

CAKES

criteria	points	
Appearance	30	<ul style="list-style-type: none"> • Shape - evenly risen, level or slightly rounded on top • Size - medium, convenient for cutting and serving, thickness of layer uniform • Colour - even, golden brown and tender crust (light brown if sponge cake) • (if) Frosting: Appearance - creamy, not necessarily a smooth surface <ul style="list-style-type: none"> • Texture - well beaten, smooth, not granular to taste, not brittle or soft as to be sticky • Not highly coloured or flavoured • Filling: About 6 mm thick, light, fluffy
Crumb	30	<ul style="list-style-type: none"> • Texture - fine even grain, tender • Weight - light and springy when pressed with finger • Moisture - slightly moist
Flavour	40	<ul style="list-style-type: none"> • No decided taste of shortening, egg or flavouring; delicate, pleasing (judges should encourage the addition of nutritious ingredients, e.g. raisins, dates, etc.) • Frosting and filling well blended with flavour of cake

FRUIT CAKES

criteria	points	
Appearance	25	<ul style="list-style-type: none"> • Shape – evenly risen • Size – depth of average fruit cake tin • Colour – even throughout, no sign of burnt crust or fruit
Texture	30	<ul style="list-style-type: none"> • Sufficient batter to hold fruit together • Large fruit cakes may have less fruit • Fruits and nuts evenly distributed • Moist not sticky • Holds shape without crumbling
Flavour	45	<ul style="list-style-type: none"> • Blended fruity rather than spicy

DECORATED CAKES (ONLY DECORATION IS JUDGED)

criteria	points	
Appearance	50	<ul style="list-style-type: none"> • Suitable for occasion • Clean cut, not overdone • Follow principles of good design • Pleasing and appetizing colours
Workmanship	50	<ul style="list-style-type: none"> • Neat skillful • Type of frosting suitable for decoration

CHIFFON, SPONGE, ANGEL CAKES

criteria	points	
Appearance	30	<ul style="list-style-type: none"> • Shape - symmetrical, level top • Surface - smooth, uniform light brown • Volume - lightweight in proportion to size
Crumb	30	<ul style="list-style-type: none"> • Texture - tender, feathery, resilient crumb • Grain - fine round, evenly distributed cells with thin cell walls, free of tunnels • Colour - uniform, characteristic of the kind of cake
Flavour	40	<ul style="list-style-type: none"> • Delicate - free from excessive flavour of egg, flavouring or acid

COOKIES

criteria	points	
Appearance	30	<ul style="list-style-type: none"> • Size shape and colour - uniform and appropriate to type of cookie
Texture	25	<ul style="list-style-type: none"> • Rolled cookies - crisp • Fruit cookies - moist and tender
Flavour	45	<ul style="list-style-type: none"> • Appetizing - not too strong

MUFFINS, QUICK BREADS

criteria	points	
Appearance	30	<ul style="list-style-type: none"> • Shape - Muffins: symmetrical, well rounded top, free of peaks or knobs. Quick Breads: well-proportioned shape, evenly rounded or flat top • Crust - tender, thin with rough surface, uniform browning • Volume - light in weight in proportion to size
Crumb	30	<ul style="list-style-type: none"> • Texture - even grain, moist tender crumb • Grain - round, even cells, free from tunnels • Colour - uniform characteristics of the kind of muffin or quick bread
Flavour	40	<ul style="list-style-type: none"> • Blended flavour of well baked ingredients (judges should encourage the use of whole grains and the addition of nutritious ingredients e.g., raisins nuts, dates, etc.)

PASTRY – TWO CRUST

Note: A two-crust pie usually has a fruit filling, which does not require as much technique, hence the lower score than for crust.

criteria	points	
Appearance	20	<ul style="list-style-type: none"> • Even golden brown
Crust	50	<ul style="list-style-type: none"> • Top - medium, thick, flaky, tender with edge of medium thickness, even brown and held to lower crust, no distinct flavour of shortening or salt • Bottom - medium thickness, golden brown, flaky , tender, not soggy, well baked
Filling	30	<ul style="list-style-type: none"> • Medium depth in proportion to size of the pie, sufficiently thick to hold its shape when served, good flavour • Moist but not syrupy, fruit thoroughly cooked

PASTRY – ONE CRUST

<u>criteria</u>	<u>points</u>	
Appearance	15	<ul style="list-style-type: none"> • Golden brown, attractive, evenly crimped edge
Crust	35	<ul style="list-style-type: none"> • Bottom - medium thickness, golden brown, flaky, tender, not soggy, well baked
Filling	35	<ul style="list-style-type: none"> • (same as two crust)
Topping	15	
Meringue		<ul style="list-style-type: none"> • Appearance - golden brown peaks, no drops of syrup • Texture - tender, can be cut without pulling • Depth - medium thickness - not less than 1 cm thick • Arrangement - in peaks and should touch the crust on the sides of the pie
Crumb		<ul style="list-style-type: none"> • Texture - crisp, good proportion of topping to filling • Flavour - complementary to the flavour of the filling

TEA BISCUITS

<u>criteria</u>	<u>points</u>	
Appearance	25	<ul style="list-style-type: none"> • Size - uniform, 5 cm diameter and 3 cm depth is attractive • Colour - even golden brown, no spots, free from surface flour • Shape - evenly risen vertical side, level top
Texture	30	<ul style="list-style-type: none"> • Even grain, light for size, flaky so will peel off into long thin strips indicating lightness
Crust	5	<ul style="list-style-type: none"> • Thin both top and bottom, tender
Flavour	40	<ul style="list-style-type: none"> • Appetizing, not flat but should not taste of baking powder or shortening

MICROWAVE BAKING

Follow the same judging criteria as outlined for conventional baked products making the following adjustments:

1. Appearance

The limited browning that occurs during microwave baking should be even. Uneven browning can indicate overcooking as in the case of cookies that have burned in the middle. The majority of points normally allotted to the colour of baked products should reflect the success of the use of a topping to create an attractive appearance in the microwave baked goods.

The appearance of the microwave baked materials should reflect the use of a baking container of suitable shape and material for the microwave oven.

2. Texture

Timing is crucial in microwave baking. The appropriate degree of doneness as well as the evenness of baking are important factors to evaluate.

Microwave baked products tend to be moist and can be too moist if they are underdone or if they are not taken out of the pan as soon as they are baked. Furthermore, crispness is very difficult to achieve in microwave baked products.

For these reasons, the expectations of the judges must be adjusted when judging microwave baked items. These items should never be judged in the same categories as conventionally baked items.

PASTA

criteria	points	
Appearance	30	<ul style="list-style-type: none"> • Colour and surface even and appropriate to type of flour • Straight-cut edges • Uniform pieces, thin and transparent
Texture	40	<ul style="list-style-type: none"> • Light, tender, springy • Absence of large air bubbles, stickiness or crumbliness or floury surfaces
Flavour	30	<ul style="list-style-type: none"> • Well-blended ingredients • Not too bland nor too salty

NUTRITIOUS SNACKS

criteria	points	
Appearance	15	<ul style="list-style-type: none"> • Size and shape - uniform • Size should be suitable for type of snack
Texture	15	<ul style="list-style-type: none"> • Appropriate for type of snack
Flavour	40	<ul style="list-style-type: none"> • Appetizing - not too strong • Ingredients complement each other
Nutritious ingredients	30	<ul style="list-style-type: none"> • Emphasis on foods such as fruits and vegetables, grains, nuts, seeds, milk products • Limited use of fats, sugars, salts

HEART SMART FOODS

criteria	points	
The recipe	50	<ul style="list-style-type: none"> • 10 Presentation of written recipe • 20 Does the recipe have reduced or low fat? Does the recipe have reduced or low salt? Is there a moderate amount of sugar? Does the recipe contain fibre? • 20 Has the exhibitor shown originality and creativity in choice and presentation?
The product	50	<ul style="list-style-type: none"> • 5 Colour – uniform • 5 Texture - crumb, moisture • 20 Flavour • 10 Appearance - shape, uniformity, size • 10 Appropriateness of ingredients

CANDY

criteria	points	
Appearance	25	<ul style="list-style-type: none"> Uniform pieces, not too large, good colour (very delicate in colouring if colouring is used)
Texture	35	<ul style="list-style-type: none"> Velvety, not sugary or granular, soft, but firm enough to handle
Flavour	40	<ul style="list-style-type: none"> Pleasing, no scorched taste, something more than sweetness

CANNED FOODS

criteria	points	
Appearance	65	<ul style="list-style-type: none"> 10 Condition of product – original shape, natural colour, free from blemishes or spots 10 Liquid - clear, free from cloudiness or sediment 10 Proportion of liquid to solid: <ul style="list-style-type: none"> Fruit - 1/3 liquid and 2/3 solid Vegetables - good pack but not solid Meat - good pack but not solid, jar cooled upright so fat rises to top 20 Pack - attractive, size of food pieces uniform and convenient to use, no waste space 10 Container - appropriate in size and type, clean, clear, properly sealed 5 Label - includes name, method and date, small, neat, visible, uniformity in labelling collections
Texture	10	<ul style="list-style-type: none"> Fruits - Mature yet firm, tender but not mushy Meats - Not too dry or crumbly
Flavour	25	<ul style="list-style-type: none"> As near natural product as possible

JELLIES, JAMS, CONSERVES, MARMALADES

criteria	points	
Appearance	35	<ul style="list-style-type: none"> • 10 Colour - as near natural as possible • 10 Container - appropriate to sealing method, suitable size, clean, clear, properly sealed • 10 Clearness - transparent for jelly • 5 Label - includes name, method and date, small, neat, visible, uniformity in labelling collections
Texture	30	<ul style="list-style-type: none"> • Jelly - when unmolded, it quivers, cuts easily with a smooth shiny cut edge and retains its shape- not gummy, sticky or rubbery, absences of crystals • Jam - (usually made from a single fruit)- jelly-like but soft and easy to spread, no separation of fruit and juice • Conserve - (two or more fruits, sometimes with nuts added), sizes of pieces may vary, absence of free juice • Marmalade - (single fruit may be used but usually blend of two or more), small, thin pieces of fruit in clear thick syrup, jam or jelly-like
Flavour	35	<ul style="list-style-type: none"> • Natural fruit flavour

PICKLES, RELISHES, CATSUP

criteria	points	
Appearance	40	<ul style="list-style-type: none"> • 10 Colour - as near natural as possible • 10 Container - appropriate to sealing method, suitable size, clean, clear, properly sealed • 10 Clearness - not muddy, sometimes semi-transparent • 5 Label - include name, method and date, small, neat, visible, uniformity in labelling collections • 5 Uniformity of mix - medium size pieces, uniform in size
Texture	25	<ul style="list-style-type: none"> • Cucumber or mixed vegetables - firm, crisp • Sweet pickles - firm yet tender, not overcooked, smooth syrup • Catsup - smooth, heavy consistency
Flavour	35	<ul style="list-style-type: none"> • Pleasant blend - no one flavour too pronounced • Vegetable - not too sour or over spiced • Fruit - not too sweet

DRIED FOODS

criteria	points	
Appearance	35	<ul style="list-style-type: none"> • 10 Condition of product - pieces of uniform size and shape • 10 Colour - as near natural as possible • 10 Container or packaging - moisture proof and vapour proof • 5 Label - includes name, method and date, small, neat, visible, uniformity in labelling collections
Texture	35	<ul style="list-style-type: none"> • Appropriate for type of product: leathery for fruits, brittle for vegetables • Degree of dryness - excess moisture cannot be squeezed out
Aroma	15	<ul style="list-style-type: none"> • Free of musty or rancid odour
Flavour	15	<ul style="list-style-type: none"> • Pleasant

HONEY (EXTRACTED AND FINELY GRANULATED)

criteria	points	
Density	20	<ul style="list-style-type: none"> • A refractometer is required to perform this evaluation
Freedom from impurities	20	<ul style="list-style-type: none"> • Absence of wax, dust particles, foreign matter, bee parts
Freedom from air or agitation (brightness)	20	
Colour	10	
Flavour and aroma	10	
Freedom from crystals	10	
Container	5	<ul style="list-style-type: none"> • Clean, labelled, glass
Uniformity of volume	5	

COMB AND BULK HONEY

criteria	points	
Quality of section or frame	5	<ul style="list-style-type: none"> • Clean, parallel and rounded edges, no imperfections
Cleanliness of round or cut section and honey	30	<ul style="list-style-type: none"> • All foreign matter removed from frame • Absence of dirt, scrapings or travel stains
Completeness of fill	20	<ul style="list-style-type: none"> • Absence of incomplete cappings
Completeness and appearance of capping	30	<ul style="list-style-type: none"> • White, smooth surface • Absence of uncapped cells and watery cappings
Quality, flavour and aroma	15	<ul style="list-style-type: none"> • No granulation, presence of pollen or bee parts or use of heavy foundation • No fermentation or disagreeable flavour • Absence of chemical, smoky and burned off-flavours

CHUNK HONEY

criteria	points	
Neatness of section insert cut	20	<ul style="list-style-type: none"> • Parallel cuts, four-sided, uniform
Absence of watery cappings, uncapped cells, pollen	20	
Cleanliness of section and liquid	20	<ul style="list-style-type: none"> • Absence of travel stains, foreign matter, wax flakes, foam, crystals, air bubbles
Appearance of section	20	<ul style="list-style-type: none"> • Uniform colour and thickness, absence of air bubbles
Density, flavour and aroma of liquid fraction	20	

BUTTER

<u>criteria</u>	<u>points</u>	
Appearance	30	<ul style="list-style-type: none"> • 10 Colour - not too light, dark, mottled or streaky • 10 Incorporation of moisture - no traces of free or milky moisture • 10 Packaging – firm, clean cut block; clean suitable wrap
Texture	15	<ul style="list-style-type: none"> • Not greasy, brittle, sticky or mealy
Flavour	45	<ul style="list-style-type: none"> • No trace of off-flavour or odour such as stale, metallic, fishy, weedy, sour or rancid
Salting	10	<ul style="list-style-type: none"> • Sufficient amount and evenly dispersed. No undissolved salt

COTTAGE CHEESE

<u>criteria</u>	<u>points</u>	
Appearance	30	<ul style="list-style-type: none"> • Colour - creamy, white, opaque • Uniform size of particles • Absence of surface discolouration, free whey, matting of curd particles or slimy surface • Container - clean, waterproof
Texture	25	<ul style="list-style-type: none"> • Firm not sticky, mealy, pasty, rubbery, too firm or too soft. No shattered curd • Creamed style - pleasing proportion of liquid and curds
Flavour	45	<ul style="list-style-type: none"> • Bland - not flat, salty, bitter, metallic, rancid, sour, stale

CREAM

<u>criteria</u>	<u>points</u>	
Appearance	25	<ul style="list-style-type: none"> • Clean • Uniform, natural colour • Consistency appears thick and even • Container - clean, suitable
Texture	30	<ul style="list-style-type: none"> • Uniform, smooth, thick consistency
Flavour and odour	45	<ul style="list-style-type: none"> • Fresh, sweet, clean • Absence of sour, bitter, rancid, unclean flavours

YOGURT

criteria	points	
Appearance	15	<ul style="list-style-type: none"> • 5 Uniform, natural colour • 5 Smooth, clean surface • 5 Container - clean, waterproof
Texture	40	<ul style="list-style-type: none"> • Smooth gel, not watery or grainy
Flavour	45	<ul style="list-style-type: none"> • Full flavour • Absence of flavours such as bitter, flat, fruity, highly acid, rancid, stale

RENDERED FAT

criteria	points	
Appearance	25	<ul style="list-style-type: none"> • 20 Colour - clean, light, uniform • 5 Container - clean, grease and moisture-proof
Texture	25	<ul style="list-style-type: none"> • Not too firm or brittle, yet not too weak or too soft • Smooth, cuts easily with a spoon
Flavour and odour	50	<ul style="list-style-type: none"> • No off-flavour or rancid odour • Not too salty

FRENCH STYLE SALAD DRESSING

criteria	points	
Colour	10	<ul style="list-style-type: none"> • Attractive
Consistency	25	<ul style="list-style-type: none"> • 15 Smooth <ul style="list-style-type: none"> • Oil and vinegar blend when shaken, others remain blended • 10 Not watery <ul style="list-style-type: none"> • Typical proportions are 125 - 175 mL oil and 50 mL vinegar or lemon juice
Container	5	<ul style="list-style-type: none"> • Clean, no rust on cover
Flavour	60	<ul style="list-style-type: none"> • Well blended without predominance of vinegar or mustard

MEAL PLANNING

(suitable criteria for judging posters, casseroles, lunches, economical quick meals, etc.)

<u>criteria</u>	<u>points</u>	
Appearance	10	<ul style="list-style-type: none"> • Variety of shapes, colours
Texture	10	<ul style="list-style-type: none"> • Variety of crisp and soft goods
Innovative use of ingredients	15	<ul style="list-style-type: none"> • Unusual combinations of methods of preparations
Appropriate cost	15	<ul style="list-style-type: none"> • Moderate to low with recognition for unusual, pleasing ways of preparing ordinary food
Nutritious ingredients	15	<ul style="list-style-type: none"> • Minimal use of high calorie, nutrition-poor foods
Flavour	35	<ul style="list-style-type: none"> • Variety, pleasing combinations

SCHOOL LUNCHES

<u>criteria</u>	<u>points</u>	
Container	10	<ul style="list-style-type: none"> • Easily cleaned, well ventilated (paper bags permissible)
Packing	15	<ul style="list-style-type: none"> • To keep food sanitary and appetizing
Suitability and adequacy	75	<ul style="list-style-type: none"> • 50 Essential foods • 25 Appetite appeal - variety, quality and adequacy

WINES

criteria	points	
Appearance	20	<ul style="list-style-type: none"> • Clarity - brilliant, free of floating particles, not dull or cloudy • Colour: <ul style="list-style-type: none"> • White wines - yellow, gold, straw colour, absence of amber bleached look • Rose wines - distinct pink with tones of red or orange, absence of violet and amber tones • Red wines - light to deep red, blue to violet tones acceptable
Aroma and bouquet	40	<ul style="list-style-type: none"> • Aroma (odours from the fruit) – pleasant • Bouquet (odours that develop after wine is made) - absence of alcoholic, woody, moldy, musty, yeasty or vinegary odours
Flavour	40	<ul style="list-style-type: none"> • Pleasant refreshing taste - fruity, clean, full, balanced • Absence of flat, bland flavour or unpleasant sharpness • Not too sweet or too dry • Absence of vinegary or metallic flavours

Kitchen metrics (conversions)

Length	Volume*
3 mm is about 1/8 inch	1,000 mL = 1 L
1 cm (10 mm) is slightly less than 1/2 inch	500 mL
3 cm is about 1 inch	250 mL
5 cm is about 2 inches	125 mL
15 cm is about 6 inches	50 mL
	25 mL
	15 mL
	5 mL
	1 mL
	* Measures are marked in millilitres (mL)

Judging Standards for Sewing & Handicrafts

Judging standards for sewing and handicrafts are developed as a guide for judges. Articles in each category are judged according to function, design and craftsmanship.

DEFINITION OF TERMS

Function refers to the specific or intended use of an article. The function will influence the design and the craftsmanship of the article.

Design includes the structural shape and the applied decoration of the article.

Craftsmanship refers to the technical ability and skills exhibited by the craftsman.

Articles must be exhibited finished and ready and ready for use unless class specifies otherwise.

“Judging Standards for Sewing” is designed for the judging of clothing, home furnishings, accessories and crafts where sewing is used as the main construction method.

“Judging Standards for Handicrafts” is designed for the judging of items constructed by a variety of techniques, other than sewing. Specific points to consider for each technique are organized under the sections called “Fabric arts, Thread arts and General arts.”

JUDGING STANDARDS FOR SEWING

criteria	points	
Function	30	<ul style="list-style-type: none"> • 10 Articles appears to serve its intended use • 10 Type and quality of materials is suited to purpose (including supporting materials) • 10 Articles finished and ready for use. Suitable finishing techniques
Design	25	<ul style="list-style-type: none"> • 10 Appealing design. Materials, textures and colours are in unity with function • 10 Applied design is in relationship to the size of the article, materials and end use • 5 Shows individuality and creativity in choice of materials, textures, colours and applied design

Craftsmanship*	45	<ul style="list-style-type: none"> • 10 Stitching uniform with a balanced tension and no skipped stitches. Appropriate colour choice of thread • 10 Accurate completion of buttonholes, zippers, collars, pockets, hems, etc. • 5 Facings for collar, neckline, openings, etc. do not roll to the right side. Understitching, if used, is neat and serves its purpose • 5 Bulk removed, clipped and graded where necessary • 5 Hand stitching, if used, is even and neat. Machine stitched finishes used where appropriate • 5 Trim and topstitching accurately applied • 5 Clean and well presented <p>* If some of the above techniques are not included in the article, the allocation of points can be transferred to the appropriate category</p>
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JUDGING STANDARDS FOR HANDICRAFTS

criteria	points	
Function	30	<ul style="list-style-type: none"> • 10 Article appears to serve its intended use • 10 Type and quality of materials suited to purpose • 10 Article finished and ready for use
Design	30	<ul style="list-style-type: none"> • 15 Appealing design. Shape, colours, materials, textures and applied decorations are in unity with function • 10 Type and amount of design are in relationship to the size of the article, type of material and end use • 5 Shows individuality and creativity in the use of design, material and colour
Craftsmanship	40	<ul style="list-style-type: none"> • 10 Appropriate choice of materials and techniques for the type and end use of the article • 15 Construction uniform and accurate. No obvious errors in technique • 10 Suitable finishing techniques. Mounted or framed, if appropriate • 5 Effectively presented. Clean and neat

Note: When the article is being judged mainly for sewing, use the sewing guidelines

Fabric arts

Fabric arts refers to clothing, home furnishings and accessories made by a technique using fabric as a basis in its construction, which includes quilts, rugs, cushions, wall hangings and toys.

Use the “Judging Standards for Handicrafts” with reference to the following points for each category.
(Where the article is being judged mainly for the sewing, use the sewing standards.)

1. Cushions

- Design, colours, materials and size appropriate for use
- Technique appropriate and accurate
- Easily cleaned

2. Quilts (see page 22)

3. Rugs

- Design, colours and materials appropriate and pleasing in appearance
- Technique uniform and accurate
- Backing not obvious from front
- Edges finished, rug lies flat
- Treated to prevent skidding

4. Soft sculpture

Refers to a stuffed article that is created with an outer shell of interlock knit. Visual characteristics are created through stitching.

- Identification should be obvious
- Suitable details
- Soft sculpture toys should be child-proof with all details securely stitched
- Article appropriately finished

5. Textile designing

Refers to screen painting, batik, tie dyeing, free-hand painting and some liquid embroidery, if used as a paint.

- Design, colours and materials appropriate for end use
- Technique used creatively
- Articles appropriately finished

6. Wall hangings

- Appealing and interesting in appearance
- Design, colours and materials suitable for the hanging
- Techniques suitable and accurate
- Appropriately finished and hangs flat

JUDGING STANDARDS FOR QUILTS

criteria	points	
General appearance	10	<ul style="list-style-type: none"> • 9 Quilt conveys an overall pleasing quality • 1 Effectively presented, no unsightly threads or knots showing, neat and clean
Design	45	<ul style="list-style-type: none"> • 10 Appealing surface pattern for top and border, various design elements in pleasing proportion, overall balance, rhythm and unity created • 10 Quilting pattern enhances surface design, fits spaces properly, enriches the quilt with sculptured and dimensional qualities • 10 Colours harmonious, prints and solid colours pleasing, colour accents create movement and interest, border, binding and lining colours in harmony • 8 Originality exhibited in design or in use of a traditional design, use of colours, fabrics and stitchery distinctive or unusual • 7 Materials used compatible and suitable for design and function, fabrics will wear well and withstand cleaning
Workmanship	45	<ul style="list-style-type: none"> • 22 Construction precise, points and corners meet accurately, curves flowing, seams strong, flat and unobtrusive • 18 Quilting stitches even and uniform over entire quilt, including the back, if tied, knots secure • 4 Binding, edges and corner finishes strong, secure, uniform and unnoticeable • 1 Backing free of unsightly stitches and marks

Adapted from *Scorecard and Criteria to Use When Judging. Quilts in Competition* by Bonnie Leman, Quilter's Newsletter Magazine 1977.

Thread arts

Thread arts refer to the handiwork using any type of threads or yarns for linens, clothing or other articles, which includes stitchery, knitting, crocheting, tatting, macramé and weaving.

Use the “Judging Standards for Handicrafts” with reference to the following points for each technique.

1. **Crocheting and tatting** (includes broomstick, hairpin and bobbin lace)

- Design , colours and materials suitable for end purpose
- Even tension and accurate pattern throughout
- Seam and edges stretchy but firm
- No knots, ends worked in
- Edging in proportion to overall size of article
- Item lies flat

2. **Knitting** (includes machine knitting)

- Design, colours and materials suitable for end purpose
- Even tension and accurate pattern throughout
- Seams securely and neatly stitched - not bulky Seams and edges stretchy but firm
- No knots, ends worked in
- Buttons, buttonholes, zippers, etc. neatly and appropriately applied
- Well blocked with no over pressing

3. **Macramé**

- Texture and size of cord suited to article
- Knots appropriate to cord use
- Even tension and accurate pattern throughout
- Additional material such as beads, leather, etc. suited to cord and intended use

4. **Stitchery**

- Appealing design and colour
- Even tension and accurate technique

- No obvious knots or long float threads on back
- Stamped pattern well covered
- Mesh not obvious where used as backing
- Additional trim or framing suitable for article

Creative stitchery – implies original design with no pattern to follow. “Creative Stitchery” kits, however, are accepted unless a totally original design is specified.

Candlewicking – a form of needlework using a heavy soft thread and a combination of stitches including the French knot, back stitch, outline stitch and satin stitch.

Crewel – (Jacobean) - embroidery worked in a variety of stitches with crewel wool or linen fabric. Designs include trees, birds, animals and swirls. Modern adaptations include any coarse yarn on a fabric involving a variety of stitches and designs.

Cross-stitch – a form of embroidery using one simple stitch throughout. May be worked on fabric stamped with a transfer design or by counting threads.

Drawn work – A form of stitchery in which threads are drawn from fabric and the open area is decoratively stitched.

Hardanger – a stitchery technique in which satin stitch squares are embroidered and the centre yarns are removed.

Huck embroidery – a running stitch worked in a formalized design on linen or cotton towelling called huck.

Needlepoint – an embroidery on canvas to resemble tapestry. Includes petit point, grospoint and bargello.

Snowflake embroidery, chicken scratch and Teneriffe embroidery – a lace-like embroidery worked over bar stitches on a gingham fabric. A star design is typical.

5. Off loom and primitive weaving

Weaving in which a primitive loom or no loom is used and yarns are interlaced to create a textile.

- Design, colours and materials suitable for end purposes
- Even tension
- Techniques are accurate and uniform
- Finish and general appearance appropriate to the overall article

6. String art

An art form in which the design is created by wrapping thread around nails which have been arranged in a specific pattern on a board.

- Pleasing and appropriate choice of design, colours and materials
- Thread wrapped in a consistent manner around nails
- No obvious pattern errors
- Even tension with no slubs or loose thread ends
- Nails must be level and straight. Nails may vary in height to achieve a three-dimensional appearance

7. **Weaving** (two or more harness loom)

- Design, colours and materials suitable for end purpose
- Even tension and pattern uniform throughout
- Edges straight
- Appropriate finish for article
- Item blocked or pressed

General arts

General arts refers to handicrafts created in which a specific craft technique is used as a basis in its construction. Articles include jewelry, leather, pottery, paper tole, woodworking, toys, etc.

Use the “Judging Standards for Handicrafts” with reference to specific points for each technique.

1. **Beadwork**

Includes article in which beads are applied to form the major design features.

Jewelry

- Beads form a unified design
- Colours and size of beads suit the type of design and size of article
- No obvious errors in pattern
- Beads are tightly secured with strong fine thread
- Square knots used to join thread and secure fasteners
- Clear glue may be used to reinforce these points
- No loose thread ends
- Appropriately finished

Clothing and footwear

- Design and colours please and appropriate for article – no obvious errors in pattern
- Beads are tightly secured with strong fine thread and a stitch between each bead
- Square knots used to join thread and secure fasteners
- Back of work is neat with no loose ends
- Beaded area is flat
- Article is finished and lined where appropriate

2. Leather

Leather crafts include the following categories:

Tooled

- Design is pressed or indented by a modelling tool.

Stamped

- Metal stamp engraved with a design is pressed into leather.

Carved

Design cut into leather with a swivel knife, and background areas are depressed with a flat modelling tool or metal stamp.

- Design and technique are appropriate for article
- Design is accurate with clearly defined edges
- Edges are uniformly pared
- Colour, if used, is evenly applied and appropriate
- Lacing is evenly spaced with no loose ends
- Additional features, such as lining, smoothly joined and functional
- Protective wax or lacquer applied to protect leather when appropriate

3. Soft leather and suede

- Long uniform stitch by hand or machine
- Even tension with no puckering
- Seams and hems may be glued
- Finish edges to prevent stretching

4. Enamelling

Refers to the technique of fusing powdered glass with heat to a metal surface (copper, silver, gold or steel).

- Design and colours appealing
- May have wire inset to separate enamel colours and form part of the design
- Shape and size suitable for end use
- Glaze may be opaque or transparent
- Glazing uniform and continued to edge
- No crazing or chipping
- Metal surfaces smooth and evenly shaped
- Appropriately finished

5. Lapidary

Refers to art of polishing stones to a gem-like finish.

- Stone attractive and of suitable size and shape for the end use of article
- Smooth and highly polished unless a natural formed groove is retained
- Pleasing proportion between stone and mounting, where applicable

6. Pottery

Includes the following categories:

- **Hand Built:** wet clay is shaped by pinching, coiling or use of slabs.
- **Thrown:** wet clay is shaped as it rotates on a potter's wheel
- **Slip molding:** thin, wet clay is poured into a mold.

Judging criteria:

- Item is functional
- Structural and applied design appropriate and in proportion
- Walls uniform in thickness, smooth and even
- Lops and edges uniform and smooth
- Free of cracks

6. Pottery – Judging criteria (*continued*)

- Details such as lids, handles, etc. fit and in proportion
- Even glaze, free from pinpoints and runs
- Bottom smooth and finished

7. Molded ceramics

- Item is functional
- Smooth with no visible mold lines
- Any applied design appropriate and in proportion
- Effective use of colour
- Even glaze, free of pinpoints and runs
- Bottom smooth and finished

8. Stained glass

- Design and colours appealing and appropriate for end use
- Glass cut precisely, no hairline cracks
- Soldering even, of equal width with few bumps or iron markings
- Beading of edges smooth and rounded
- Structurally sound with reinforcing when necessary
- Complete with hooks, hinges, etc. where applicable

9. Decoupage

Refers to the craft of gluing a picture onto a background and finishing with layers of varnish or lacquer.

- Print suitable in size, shape and subject matter to background and end use
- No ripples or bubbles in print
- Finishes (varnish, colouring, antiquing, gold leaf, etc.) appropriate to the overall effect
- Varnish may be matte or glossy finish
- Satin-smooth finish with no bubbles or distinct ridges at edge of print
- Appropriately finished

10. Paper tole

Refers to three-dimensional picture created by multi-layering of the print.

- Depth created through shaping and layering of print
- Cut edges bevelled and coloured to cover white edge
- Glue not visible
- Highlighted areas glazed
- Appropriately framed

11. Drawing and painting

- Overall aesthetic appeal
- Effective use of line, form, space, colour and texture
- Skill exhibited in handling media and tools
- Appropriate content with centre of interest
- Depth created through the use of perspective and proportion
- Style consistent throughout
- Appropriately mounted or framed

12. Photography

- Technique used appropriate for the subject matter
- Centre of interest with unified effect throughout
- Shadows and light used effectively
- Range of tones in black and white photography
- Colour, when used, is pleasing and appropriate
- Appropriately mounted and framed

13. Toys

- Appealing appearance and colour
- Manageable size and shape for the age range of the child
- Durable fabric and trim securely stitched
- Safe, with no buttons, eyes, pins, etc. that can be pulled off
- No sharp edges
- Easily cleaned

14. Collections (includes pictures, stamps, coins, insects, butterflies, etc.)

- Collection has a central theme with a variety of quality items
- Articles neatly and accurately mounted and labelled
- Collection easily seen
- Glass, if used, should not interfere with viewing or flatten articles
- Framing appropriate to collection when used

15. Woodworking

Woodworking includes the following categories:

Wood carving: pared softwood is formed to designed shape.

Wood turning: shaped wood is formed to desired shape as it rotates on a lathe.

Wood building: shape is constructed with wood pieces by nailing and/or gluing.

Diamond willow: diamond willow is used (formed in nature) as an integral part of an article.

Judging criteria:

- Article well designed for purpose
- Each section in proportion to the whole
- Joins, if any, smooth and secure
- Smooth finish, no obvious errors, gouges or cracks
- appropriately finished

