

Judging Criteria for “Produce Judging”

Criteria will be judged on three factors. The factors below are ranked in order of importance.

1. Specimens should be fresh and at optimum stage for eating. Immature or over mature produce should be downgraded.
 - Why is this important? Because the purpose of produce is eating it. If it is inedible, it is compost.
2. Specimens should be uniform in size, shape, color and type. Each plate should have the same number of specimens.
 - Why is this important? Because from a commercial standpoint you want consistency. It doesn't mean that the produce is necessarily bad. Inconsistent produce is more difficult to sell (except at farmer's markets).
3. Specimens should be clean, free of bruises, diseases and insects and insect damage.
 - Why is this important? Because consumers are reluctant to eat ugly produce. Again, it doesn't necessarily mean that the produce is bad. But if sold commercially, the producer wouldn't get as much money for ugly produce (except at farmer's markets).

Participants should be able to recognize unripe or over ripe produce, be able to discern consistency in produce classes and to detect blemishes on produce.