



Learner Assessment – Canning Grape Jelly

DIRECTIONS: Select the best answer for each question.

1. Which foods are high in acid and are safe to process in a boiling water canner?
 - A. carrots
 - B. mushrooms
 - C. bone broth
 - D. grape jelly

2. Why is it important to home preserve using the correct canning method?
 - A. Is the fastest method to use.
 - B. Creates the safest product.
 - C. Will result in more product.
 - D. Will help the canned product taste best.

3. When is it necessary to sterilize canning jars prior to filling with jelly to preserve?
 - A. Less than 10 minutes of processing time is necessary.
 - B. When you have enough time to sterilize jars.
 - C. When pressure canning.
 - D. More than 25 minutes of processing time is necessary.

4. What is the function of pectin when canning jelly?
 - A. Thickener
 - B. Thinner
 - C. To guarantee a safe jelled product.
 - D. To retain color.

5. What is the difference between jelly and jam?



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Jam is made from crushed or mashed fruit.

Jelly is made from straining fruit juices.