



Learner Assessment – Home Canned Tomatoes

DIRECTIONS: Select the best answer for each question.

1. Why are tomatoes acidified when home preserving?
 - A. To retain the color of the tomatoes.
 - B. To help the flavor of tomatoes.
 - C. To assure tomatoes are a low acid food.
 - D. To assure tomatoes are a high acid food.

2. How should you select tomatoes to use when home preserving?
 - A. Over ripe
 - B. Bruised or damaged
 - C. After a frost
 - D. Ripe and in good condition

3. What is the safest method to home preserve tomatoes?
 - A. Pressure canning
 - B. Boiling water canning
 - C. Either boiling water or pressure canning

4. What is NOT safe to acidify tomatoes with?
 - A. Fresh lemons
 - B. Vinegar
 - C. Bottled lemon juice

5. True or False: Green tomatoes can be home preserved.
 - A. True
 - B. False



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