

**2024 Reappointment Quiz Questions – Answer Key**

Take the quiz online at <http://ucanr.edu/2024mfpquiz> by June 30, 2024.

- 1 For what reason was the 2016 version of *The All New Ball Book of Canning and Preserving* not allowed to be used by UC Master Food Preserver Volunteers as a tested source for recipes?
  - A. It had several recipe errors
  - B. It had canned salsa recipes that used fresh lime juice
  - C. It had recipes that conflicted with USDA testing
  - D. All of the above
- 2 How do you know if you have the updated revised 2023 version of *The All New Ball Book of Canning and Preserving*?
  - A. The print date is listed as 2023 only
  - B. The print date is listed as 2016 and there is a 2023 Rubbermaid copyright date
  - C. The print date is listed as both 2016 and 2023
- 3 In the updated revised 2023 version of *The All New Ball Book of Canning and Preserving*, salsa recipes were corrected to use bottled lemon/lime juice instead of fresh juice, making these recipes safe.
  - A. Yes
  - B. No
- 4 The risks of 'dry canning' include:
  - A. increased chance of the jars shattering during use
  - B. increased chance of the jars developing mold issues
  - C. Increased chance of the jars leaking
  - D. All of the above
- 5 The liquid utilized in traditional canning, inside and outside the jars, serves multiple roles including:
  - A. Movement of heat
  - B. Acceleration of microbial death
  - C. Sealing of the jars
  - D. All of the above
- 6 Pectinase is helpful in canning mandarin oranges because...
  - A. It helps breakdown the pectin in the mandarins.
  - B. It makes supreming much faster.
  - C. It's used to soak the mandarin sections to remove any bitter taste.
  - D. Both A and B
- 7 Pectinase is which of the following?
  - A. A form of pectin
  - B. A protein found in oranges
  - C. An enzyme(s)
  - D. All of the above
- 8 Pectinase can be used in canning which fruits?
  - A. Only mandarins
  - B. Only grapefruit
  - C. Only apples
  - D. All citrus fruits

- 9 Sue made a Bourbon Caramel sauce for her custard at a dinner party. What is it safe to tell her 2 pregnant guests?
- The alcohol in the Bourbon is not a concern
  - All of the alcohol burns off when the sauce is cooked.
  - About 2% of the alcohol in the Bourbon will remain in the sauce after cooking.
  - About 85% of the alcohol in the Bourbon will remain in the sauce after cooking.
- 10 Which of the following actions has the most impact on increasing the amount of alcohol burnt off when making Ball's [Fig Rosemary and Red Wine Jam](#)?
- Adding the sugar all at once.
  - Using bottled lemon juice.
  - Covering the pot while steeping the wine and rosemary.
  - Stirring constantly while boiling.
- 11 All of the following are considerations when selecting a portable burner for canning EXCEPT:
- At least 1500W, if electric
  - Level, sturdy, and secure with room for air flow beneath the burner
  - Greater than 12,000 BTUs, if gas
  - Burner diameter that is no more than 4 inches smaller than the canner diameter
  - Manufacturer recommends the burner used for canning
- 12 The process time for fruit based baby foods in a boiling water canner for half pints at an elevation of 1325 feet is:  
10 minutes
- 15 minutes
  - 20 minutes
  - 25 minutes
- 13 Pureed fruit should always be boiling water canned with some sugar to preserve color.
- Yes
  - No
- 14 All of the following will maintain good color and flavor in canned food EXCEPT:
- destroying the food enzymes quickly
  - using over ripe food
  - removing oxygen from food tissues and jars
  - obtaining high jar vacuums and air tight seals
- 15 To maintain optimum color and flavor during processing and storing you should use the hot-pack method, especially with acid foods to be processed in a boiling water canner or atmospheric steam canner.
- Yes
  - No
- 16 When freezing egg yolks, sugar, corn syrup or salt must be added in order to \_\_\_\_\_.
- Ensure color retention
  - Prevent graininess
  - Prevent bacteria from growing in the freezer
  - Ensure uniformity
- 17 When freezing gently mixed and strained egg whites, no sugar or salt is needed to ensure a consistent texture.
- Yes

- B. No
- 18 Freeze drying largely differs from traditional dehydration methods in that the former accomplishes a significant reduction in moisture content via \_\_\_\_\_ and the latter via \_\_\_\_\_.
- A. melting (solid to liquid) ... evaporation (liquid to gas)
  - B. freezing (liquid to solid) ... condensation (gas to liquid)
  - C. sublimation (solid to gas) ... evaporation (liquid to gas)
  - D. deposition (gas to solid) ... evaporation (liquid to gas)
- 19 Chilling foods safely' is defined as reaching \_\_\_\_\_ (refrigeration temperature) in \_\_\_\_\_ hours or less.
- A. 41°C, 1-4
  - B. 41°C, 4-8
  - C. 41°F, 1-4
  - D. 41°F, 4-8
- 20 Botulism could be a major food safety concern when vacuum packaging freeze dried food with an unsafe residual moisture level because *Clostridium botulinum* produces toxins in \_\_\_\_\_ conditions.
- A. low moisture, low oxygen
  - B. high moisture, high oxygen
  - C. low moisture, high oxygen
  - D. high moisture, low oxygen

*We need your input! To help with statewide and local program planning, your responses to the following questions will help with local program development and statewide strategic planning.*

- 21 What are your goals for volunteering/participation this next year?
- 22 What are your plans to maintain/improve your food preservation knowledge and experience?
- 23 How do you plan to reach your goals for next year, and what support do you need to accomplish your goals either from other volunteers or your coordinator?