

All questions come from the statewide UC Master Food Preserver Program website's [Resources for Volunteers](#) page, in the [Research Based Resources and Recipes section](#). This is the only place to pull information from for this quiz to list as a source for the answers. Each topic is numbered on the website, and the quiz questions ask for the section number or the publication reference code included on the Resources page. Please do not use any other resources.

You may log up to 2 hours towards continuing education for studying and taking the quiz. **A minimum score of 85% is required to pass.** The correct answers are given at the end of the quiz; use them as a learning opportunity if you retake the quiz and research the correct answers to the questions you miss. Remember, the goal is for you to learn and become more familiar with UC MFP Resources.

This document is for study purposes only. Submit the quiz online at <https://link.ucanr.edu/2025mfpquiz>.

Completion due date is July 20, 2025.

2025 Reappointment Quiz Questions

- 1 What is the primary purpose of all food preservation methods?
- A. To create shelf stable products
 - B. To increase the amount of readily available food in the home
 - C. To destroy food spoilage microorganisms or prevent them from growing
 - D. To cook the food

List the section number on the *Resources & Recipes Used for Outreach* page where you found the answer for question #1. (Only include the number in the format X.X) _____

- 2 If we do not teach a process or specific recipe, does that always mean it is not safe?
- A. Yes
 - B. No

List the section number on the *Resources & Recipes Used for Outreach* page where you found the answer for question #2. (Only include the number in the format X.X) _____

- 3 Is the general public limited to using only the recipes on our internal recipe list?
- A. Yes
 - B. No

List the section number on the *Resources & Recipes Used for Outreach* page where you found the answer for question #3. (Only include the number in the format X.X) _____

- 4 Which one of the following high acid canner types do UC Master Food Preserver Volunteers NOT teach in their events and written outreach materials? *(Note that one section lists the canner types we use, another lists what we don't use.)*

A. Stove top boiling water canners/cook pots
B. Electric boiling water canner
C. Steam function on a multi-use boiling water/steam canner
D. Dome style atmospheric steam canner

List the section number on the *Resources & Recipes Used for Outreach* page where you found the answer for question #4. *(Only include the number in the format X.X)* _____

- 5 In a dome-style atmospheric steam canner, how long do you vent the steam before starting the timer? *(This is new information for many of us.)*

A. Do not wait. As soon as you see a steady stream of steam, start timing
B. 1 minute
C. 5 minutes
D. 10 minutes

Instead of the section number, list the **full publication reference code** where you found the answer for question #5 that is referenced in section 1.5 on the *Resources & Recipes Used for Outreach*. *(Only include the reference code found in the upper left corner of the publication.)* _____

- 6 In a dome-style atmospheric steam canner, what is the suggested time to leave the lid on the canner after the processing time is over? *(If you've been in the program for a while this is different than what UC ANR originally taught. The current recommended time gives a timing consistent with other canner processing steps.)*

A. Do not wait, remove the lid immediately after the timer rings
B. 3 minutes
C. 5 minutes
D. 10 minutes

Instead of the section number, list the **full publication reference code** where you found the answer for question #6 that is referenced in section 1.5 on the *Resources & Recipes Used for Outreach* page. *(Only include the reference code found in the upper left corner of the publication.)* _____

7 Is hot sauce a fermented product we teach?

- A. Yes
- B. No

List the section number on the *Resources & Recipes Used for Outreach* page where you found the answer for question #7. (Only include the number in the format X.X) _____

8 Which **three** of the following pressure canners do UC Master Food Preservers **not** teach about or use during educational outreach activities at this time?

- A. Presto Digital pressure canner
- B. All American pressure canner
- C. T-fal pressure canner
- D. Presto induction compatible pressure canner
- E. Insta-Pot and other electric pressure cookers
- F. Graniteware pressure canner
- G. Mirro pressure canner
- H. Pressure cookers too small to hold 4 quart jars

List the section number on the *Resources & Recipes Used for Outreach* page where you found the answer for question #8. (Only include the main section number in the format X because several subsections cover the answer.) _____

9 Why are infused alcohol products not something UC Master Food Preservers teach?

- A. Because alcohol doesn't always kill pathogens
- B. There are too many variables to determine how long it takes to destroy pathogens exposed to alcohol.
- C. All of the above

List the section number on the *Resources & Recipes Used for Outreach* page where you found the answer for question #9. (Only include the number in the format X.X) _____

10 If you find an online recipe for canned pickled garlic from a .edu website, should you include it in a pickling class handout?

- A. Yes
- B. No

List the section number on the *Resources & Recipes Used for Outreach* page where you found the answer for question #10. (Only include the number in the format X.X) _____

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

- 11 What are your goals for volunteering during the next program year?

- 12 What are your plans to maintain/improve your food preservation knowledge and experience?

- 13 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?