



Learner Assessment – Home Canned Carrots

DIRECTIONS: Select the best answer for each question.

1. What is the safe canning method when preserving carrots?
 - A. Boiling water canning
 - B. Steam canning
 - C. Pressure canning
 - D. They cannot be home preserved.

2. Why is “headspace” required when home preserving?
 - A. To create beautiful home canned products.
 - B. To allow for air to vent during the processing time.
 - C. Allows for extra food to be placed in each canning jar.
 - D. When the jar is large enough for your hand to fit.

3. What does “finger tight” mean when home preserving?
 - A. To tighten the jar extra tight.
 - B. To place the two-piece canning lid on with a slight twist.
 - C. To only use your fingers without your hand touching the jar.
 - D. It allows for jars to depressurize.

4. Circle ALL steps to follow when storing canned products?
 - A. Allow jars to cool and place in brightly lit pantry.
 - B. Label jars, with product name and date.
 - C. Wipe down sealed jars with sudsy water.
 - D. Allow jars to set for 12 to 24 hours following processing.
 - E. Place canned product in refrigerator.

5. Why is adjusting for elevation important when preserving foods?



Learner Assessment KEY - Home Canned Carrots

DIRECTIONS: Select the best answer for each question.

1. What canning method is required to safely can carrots?
 - A. Boiling water canning
 - B. Steam canning
 - C. Pressure canning
 - D. Neither as they cannot be home preserved.

2. Why is “headspace” required when home preserving?
 - A. To create beautiful home canned products.
 - B. To allow for air to vent during the processing time.
 - C. To allow for extra food product to be placed in each jar.
 - D. When the jar is large enough for your hand to fit.

3. What does “finger tight” mean when home preserving?
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5. Why is adjusting for elevation important when preserving foods?

Your elevation is important as water boils differently at different elevations and that affects the processing time and pressure of home canned products.