



## 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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