



## Learner Assessment – Canning Grape Jelly

**DIRECTIONS:** Select the best answer for each question.

1. Which foods are high in acid and are safe to process in a boiling water canner?
  - A. carrots
  - B. mushrooms
  - C. bone broth
  - D. grape jelly
  
2. Why is it important to home preserve using the correct canning method?
  - A. Is the fastest method to use.
  - B. Creates the safest product.
  - C. Will result in more product.
  - D. Will help the canned product taste best.
  
3. When is it necessary to sterilize canning jars prior to filling with jelly to preserve?
  - A. Less than 10 minutes of processing time is necessary.
  - B. When you have enough time to sterilize jars.
  - C. When pressure canning.
  - D. More than 25 minutes of processing time is necessary.
  
4. What is the function of pectin when canning jelly?
  - A. Thickener
  - B. Thinner
  - C. To guarantee a safe jelled product.
  - D. To retain color.
  
5. What is the difference between jelly and jam?



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5. What is the difference between jelly and jam?

Jam is made from crushed or mashed fruit.

Jelly is made from straining fruit juices.