Homebased Microprocessor
Recertification Exam

Now that you have watched the Canning Tomatoes, Canning Vegetables, and Home Canning Basics sections on the So Easy to Preserve DVD, please choose the ONE BEST answer to each of the following questions and circle it. Then sign your name and the date at the end of the test. Good luck!

1. Safe home canning processes are designed to kill which disease-causing bacteria?
   a. spoilage bacteria
   b. Clostridium perfringens
   c. Clostridium botulinum
   d. Listeria monocytogenes

2. What is the single best way to prevent the growth of bacteria in canned foods?
   a. hand washing
   b. proper processing time and temperature
   c. washing produce
   d. cleaning equipment

3. The correct headspace is important in canning because the headspace allows
   a. sufficient heat treatment of the food.
   b. the removal of air from around the jars in a canner.
   c. the food to expand as the jar is heated and forms a vacuum seal as the jar is cooled.
   d. the processed food to be served from the jar without spilling

4. Acid is added to tomatoes during canning to
   a. maintain a bright red color in the canned product
   b. improve the taste of the canned product
   c. prevent the growth of bacteria and ensure a safe canned product
   d. help form a vacuum seal on the jar

5. High acid foods may be processed in a boiling water bath canner. Which of the following foods are considered high acid foods?
   a. green beans, strawberry jam, and barbeque sauce
   b. pickled cauliflower, salsa, and dill pickles
   c. beets, pears, and salsa
   d. corn, plums, and pickle relish
6. Low acid foods must be processed in a pressure canner. Which of the following foods are considered low acid foods?
   a. green beans, cauliflower, and beets
   b. plums, pears, and salsa
   c. strawberry jam, apple butter, and tomatoes
   d. pickled cauliflower, salsa, and dill pickles

7. When should you start the process timing of your product in a pressure canner?
   a. when you turn on the pressure canner
   b. after the come-up-time
   c. when the pressure canner reaches the correct processing pressure
   d. when the pressure canner finishes venting or exhausting and reaches the correct processing pressure

8. What type of jars may be used by homebased microprocessors?
   a. mayonnaise jars and lids
   b. specialty jars with wire lids
   c. mason-type jars with wire lids
   d. mason-type jars with self-sealing lids with screw bands

9. Which of the following can be reused in home canning, provided that they are in good condition?
   a. jars only
   b. jars and lids
   c. jars and screw bands
   d. jars, lids, and screw bands

10. When processing as a Homebased Microprocessor, whose responsibility is it to follow USDA recommendations and ensure that the foods are safe to consume?
    a. the microprocessor
    b. the University of Kentucky
    c. the Kentucky Department of Agriculture
    d. the Food Safety Branch

Name _________________________________      Date _______________________

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