

**Instructions: Choose the best answer for each question. Mark all answers on the scantron.
Please do not write on the test copy.**

1. In batch pasteurization, the temperature of the milk is raised to _____ for 30 minutes, then cooled to 40 degrees Fahrenheit.
 - a. 30 degrees Fahrenheit
 - b. 145 degrees Fahrenheit
 - c. 200 degrees Fahrenheit
 - d. 212 degrees Fahrenheit
2. People who purchase and use agricultural products are known as
 - a. Consumers
 - b. Producers
 - c. Farmers
 - d. Owners
3. The dairy breed that produces the most butterfat is:
 - a. Guernsey
 - b. Holstein
 - c. Brown Swiss
 - d. Jersey
4. Chickens that produce meat are called:
 - a. Capons
 - b. Layers
 - c. Broilers
 - d. Breeders
5. Candling is a procedure to check for defects in _____.
 - a. Fish and Seafood
 - b. Meat and Meat By-Products
 - c. Seeds and Nuts
 - d. Eggs
6. Which dairy process reduces the size of fat globules to keep them from separating out in a liquid milk product?
 - a. Pasteurization
 - b. Cheesemaking
 - c. Aging
 - d. Homogenization
7. Which element is the primary component of an egg shell?
 - a. Barium
 - b. Sulfur
 - c. Calcium
 - d. Potassium
8. Most crayfish are raised in _____ fields
 - a. Corn
 - b. Wheat
 - c. Rice
 - d. Barley
9. Which vitamin is necessary for using calcium and phosphorus in the body for bones and teeth?
 - a. Vitamin A
 - b. Vitamin D
 - c. Vitamin E
 - d. Vitamin K
10. Poultry should be cooked to a temperature of at least
 - a. 125 F
 - b. 180 F
 - c. 220 F
 - d. 300 F
11. The most common fiber produced from animal hair is
 - a. Cotton
 - b. Silk
 - c. Flax
 - d. Wool
12. One American farmer feeds more than
 - a. 100 people
 - b. 200 people
 - c. 400 people
 - d. 500 people
13. The cotton belt is an area of the Southern United States that stretches from Virginia to _____ and produces all the cotton grown in the country.
 - a. California
 - b. Texas
 - c. New Mexico
 - d. Arizona
14. The step between the weaning of the calves and the finishing, or fattening, of animals prior to slaughter is
 - a. Registration
 - b. Feedlot operations
 - c. Stocker operations
 - d. Cow-calf operations

15. A common substance used in pickling food is
 - a. Vinegar
 - b. Alcohol
 - c. Olive oil
 - d. Lemon juice
16. What is the final step in the cheese making process?
 - a. Heating
 - b. Pressing
 - c. Curing
 - d. Draining
17. Which fruit requires warm climates and is primarily produced in states like Florida, Texas, and California?
 - a. Apples
 - b. Berries
 - c. Oranges
 - d. Potatoes
18. Which operation involves moving a product from the place where it was grown or produced to another location for further refinement or sale?
 - a. Transportation
 - b. Processing
 - c. Harvesting
 - d. Quality assurance
19. What does the term “export” mean?
 - a. Bringing products into the country
 - b. Selling products to foreign countries
 - c. Distributing products locally
 - d. Growing plants and animals
20. What is the primary function of the food additive citric acid?
 - a. Preservation
 - b. Sweetening
 - c. Providing tartness
 - d. Emulsifying
21. What is the danger zone temperature range where bacteria multiply rapidly?
 - a. 32F to 40F
 - b. 40F to 140F
 - c. 140F to 165F
 - d. Above 165F
22. The seeds of plants supply us with a rich source of
 - a. Carbohydrates
 - b. Protein
 - c. Vitamins
 - d. Minerals
23. Surrounding a field with a different crop is an example of
 - a. Composting
 - b. Using border plants
 - c. Using a cover crop
 - d. Edging
24. What part of milk is removed to make low-fat milk?
 - a. Whey
 - b. Cream
 - c. Skim
 - d. Curd
25. Small fish that are from 2 to 6 inches in length are called
 - a. Crustaceans
 - b. Fingerlings
 - c. Prawns
 - d. Fry