



Pathfinder's Name

Food - Canning

1. Define the following:

Botulism _____

Steam pressure canning _____

Cold pack _____

Sterilize _____

Boiling water bath _____

Steam canning _____

Jelly _____

Scald _____

Open kettle canning _____

Jam _____

Pectin _____

Hot pack _____

Pickles _____

Marmalade _____

2. List the equipment used in the following methods of canning:

Pressure _____

Boiling water bath _____

Steam _____

Open kettle _____

3. Give directions for
sterilizing _____

filling _____

sealing _____

testing seals on jars _____

4. When should food be steam pressure processed?

5. List the kinds of vegetables and fruits that are excellent for canning as opposed to freezing or drying.

	Vegetables	Fruits
1.	_____	_____
2.	_____	_____
3.	_____	_____
4.	_____	_____
5.	_____	_____

6. Can the following items:

- a. One fruit juice using the open kettle method

Juice _____

- b. Two kinds of fruit using the boiling water bath method, one by hot packing and one by cold packing

Boiling Water bath 1. _____
2. _____

Hot packing 1. _____

Cold packing 1. _____

- c. Two kinds of vegetables using the pressure canning method, one by hot packing and one by cold packing

Pressure canning method 1. _____
2. _____

Hot packing 1. _____

Cold packing 1. _____

- d. One jelly or jam

Jelly or jam _____