Ag Product ID Practice Test 7

Developed by Caleb Rappolee Leon County 4-H



- 1. Cilantro
- 2. Persimmon
- 3. Mayhaw
- 4. Loquat

How soon after seeding is this product ready to harvest?

- A. 15-30 days
- B. 30-65 days
- C. 45-70 days
- D. 75-90 days



- 1. Loquat
- 2. Persimmon
- 3. Tomato
- 4. Almond

This product is also known as the ____.

- A. Asian Apricot
- B. Chinese Peach
- C. German Pear
- D. Japanese Plum



- 1. Bok Choy
- 2. Lettuce
- 3. Napa
- 4. Cabbage

At what relative humidity should you store this product?

- A. 50%-65%
- B. 70%-79%
- C. 80%-84%
- D. 90%-98%



- 1. Bok Choy
- 2. Lettuce
- 3. Napa
- 4. Cabbage

This product prefers a soil pH of ____.

- A. 4.0-4.8
- B. 5.0-6.5
- C. 6.0-7.6
- D. 8.3-9.5



- 1. Bok Choy
- 2. Lettuce
- 3. Napa
- 4. Cabbage

When is this product in season?

- A. September-March
- B. October-June
- C. January-July
- D. March-August



- 1. Leek
- 2. Guava
- 3. Ginger
- 4. Jicama

The color of this product's flesh can be yellow, ____, and ____.

- A. Red and White
- B. White and Orange
- C. Red and Orange
- D. Pink and White



- 1. Leek
- 2. Guava
- 3. Ginger
- 4. Jicama

At what temperature should you store this product?

- A. 32-45° F
- B. 45-50° F
- C. 60-65° F
- D. 65-77° F



- 1. Chile Pepper
- 2. Bell Pepper
- 3. Mandarin
- 4. Tangerine

When is this product in season?

- A. August-April
- B. October-May
- C. January-June
- D. Year Round



- 1. Dill
- 2. Kohlrabi
- 3. Napa
- 4. Rosemary

What soil pH level does this product prefer?

- A. 4.1-5.0
- B. 5.8-6.5
- C. 7.0-8.5
- D. 9.3-10.2



- 1. Blueberries
- 2. Loquat
- 3. Blackberries
- 4. Mayhaw

Which variety of this product is the most productive in Texas?

- A. Thorny
- B. Thornless
- C. Primocane-Bearing
- D. None of the Above



- 1. Dill
- 2. Kohlrabi
- 3. Napa
- 4. Rosemary

What region of the world is this product native to?

- A. Northern Asia
- B. The Mediterranean
- C. Central China
- D. Southern Africa



| 1. | Plum |
|----|-------------|
| 2. | Pomegranate |
| 3. | Loquat |
| 4. | Leek |

This product is a member of the Lythaceae family, which includes about _____ species.

- A. 58 B. 1<u>97</u>
- C. 564
- D. 620



- 1. Napa
- 2. Mayhaw
- 3. Loquat
- 4. Banana

Which of these is not a variety of this product?

- A. Apple
- B. Ice Cream
- C. Lady Finger
- D. Star



- 1. Brussels Sprout
- 2. Kohlrabi
- 3. Loquat
- 4. Mayhaw

True or False This product is a warm season crop.

A. TrueB. False



- 1. Tomato
- 2. Pomegranate
- 3. Apple
- 4. Mayhaw

True or False

The major factor that limits selection of apple varieties is chilling requirement.

A. True

B. False



- 1. Fig
- 2. Plum
- 3. Peach
- 4. Avocado

What size should the pallets you stack this product's boxes be?

- A. 12"x 25"
- B. 30"x 40"
- C. 40"x 48"
- D. 50"x 56"



- 1. Honeydew
- 2. Persimmon
- 3. Cantaloupe
- 4. Watermelon

When is this product in season?

- A. February-May
- B. April-August
- C. September-December
- D. December-March



- 1. Napa
- 2. Spinach
- 3. Leek
- 4. Bok Choy

Which of these is not a grade of this product?

- A. U.S. Commercial
- B. U.S. No. 1
- C. U.S. Extra No. 1
- D. U.S. Extra No. 2



- 1. Napa
- 2. Spinach
- 3. Leek
- 4. Bok Choy

At what humidity level should you store this product?

- A. 52-59%
- B. 65-70%
- C. 80-90%
- D. 90-98%



- 1. Mayhaw
- 2. Muscadine
- 3. Jicama
- 4. Jujube

When was this product introduced to Texas?

- A. 1850
- B. 1875
- C. 1903
- D. 1939



L. <u>Cilantro</u>

- 2. Persimmon
- 3. Mayhaw
- 4. Loquat

How soon after seeding is this product ready to harvest?

- A. 15-30 days
- B. 30-65 days
- C. <u>45-70 days</u>
- D. 75-90 days



1. Loguat

- 2. Persimmon
- 3. Tomato
- 4. Almond

This product is also known as the ____.

- A. Asian Apricot
- B. Chinese Peach
- C. German Pear
- D. Japanese Plum



- 1. Bok Choy
- 2. Lettuce
- 3. <u>Napa</u>
- 4. Cabbage

At what relative humidity should you store this product?

- A. 50%-65%
- B. 70%-79%
- C. 80%-84%
- D. <u>90%-98%</u>



- 1. Bok Choy
- 2. Lettuce
- 3. Napa
- 4. Cabbage

This product prefers a soil pH of ____.

- A. 4.0-4.8
- B. 5.0-6.5
- C. <u>6.0-7.6</u>
- D. 8.3-9.5



- 1. Bok Choy
- 2. Lettuce
- 3. Napa
- 4. <u>Cabbage</u>

When is this product in season?

- A. September-March
- B. October-June
- C. January-July
- D. March-August



- 1. Leek
- 2. Guava
- 3. Ginger
- 4. Jicama

The color of this product's flesh can be yellow, ____, and ____.

- A. Red and White
- B. White and Orange
- C. Red and Orange
- D. Pink and White



- 1. Leek
- 2. Guava
- 3. Ginger

4. Jicama

At what temperature should you store this product?

- A. 32-45° F
- B. 45-50° F
- C. <u>60-65° F</u>
- D. 65-77° F



1. Chile Pepper

- 2. Bell Pepper
- 3. Mandarin
- 4. Tangerine

When is this product in season?

- A. August-April
- B. October-May
- C. January-June
- D. Year Round



1. <u>Dill</u>

- 2. Kohlrabi
- 3. Napa
- 4. Rosemary

What soil pH level does this product prefer?

- A. 4.1-5.0
- B. <u>5.8-6.5</u>
- C. 7.0-8.5
- D. 9.3-10.2



- 1. Blueberries
- 2. Loquat
- 3. Blackberries
- 4. Mayhaw

Which variety of this product is the most productive in Texas?

A. <u>Thorny</u>

- B. Thornless
- C. Primocane-Bearing
- D. None of the Above



- 1. Dill
- 2. Kohlrabi
- 3. Napa
- 4. Rosemary

What region of the world is this product native to?

- A. Northern Asia
- B. The Mediterranean
- C. Central China
- D. Southern Africa

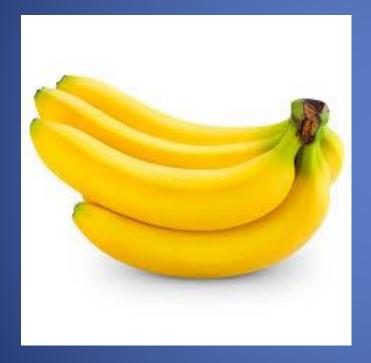


| 1. | Plum |
|----|-------------|
| 2. | Pomegranate |
| 3. | Loquat |
| 4. | Leek |

This product is a member of the Lythaceae family, which includes about _____ species.

- A. 58B. 197
- <u>C.</u> 564

D. <u>620</u>



- 1. Napa
- 2. Mayhaw
- 3. Loquat
- 4. <u>Banana</u>

Which of these is not a variety of this product?

- A. Apple
- B. Ice Cream
- C. Lady Finger
- D. <u>Star</u>



- 1. Brussels Sprout
- 2. Kohlrabi
- 3. Loquat
- 4. Mayhaw

True or False This product is a warm season crop.

A. True

B. False



- 1. Tomato
- 2. Pomegranate
- 3. <u>Apple</u>
- 4. Mayhaw

True or False The major factor that limits selection of apple varieties is chilling requirement.

A. <u>True</u>

B. False



- 1. Fig
- 2. Plum
- 3. Peach
- 4. Avocado

What size should the pallets you stack this product's boxes be?

- A. 12"x 25"
- B. 30"x 40"
- C. <u>40"x 48"</u>
- D. 50"x 56"



- 1. Honeydew
- 2. Persimmon
- 3. <u>Cantaloupe</u>
- 4. Watermelon

When is this product in season?

- A. February-May
- B. April-August
- C. September-December
- D. December-March



- 1. Napa
- 2. Spinach
- 3. Leek
- 4. Bok Choy

Which of these is not a grade of this product?

- A. U.S. Commercial
- B. U.S. No. 1
- C. U.S. Extra No. 1
- D. <u>U.S. Extra No. 2</u>



- 1. Napa
- 2. Spinach
- 3. Leek

4. Bok Choy

At what humidity level should you store this product?

- A. 52-59%
- B. 65-70%
- C. 80-90%

D. <u>90-98%</u>



- 1. Mayhaw
- 2. Muscadine
- 3. Jicama

4. Jujube

When was this product introduced to Texas?

- A. 1850
- B. <u>1875</u>
- C. 1903
- D. 1939