

# Ag Product ID Practice Test 8

Developed by Caleb Rappolee  
Leon County 4-H

# Question 1



1. New York Chop
2. Shoulder Steak
3. New York Roast
4. Tenderloin

**At what temperature should you roast this product?**

- A. 250°F
- B. 305°F
- C. 375°F
- D. 425°F

# Question 2



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

When is this product in season?

- A. January-April
- B. March-July
- C. June-November
- D. Year Round

# Question 3



1. Ribeye Chop
2. New York Chop
3. Porterhouse Chop
4. Sirloin Chop

What section of the animal does this product come from?

- A. Leg
- B. Loin
- C. Shoulder
- D. Side

# Question 4

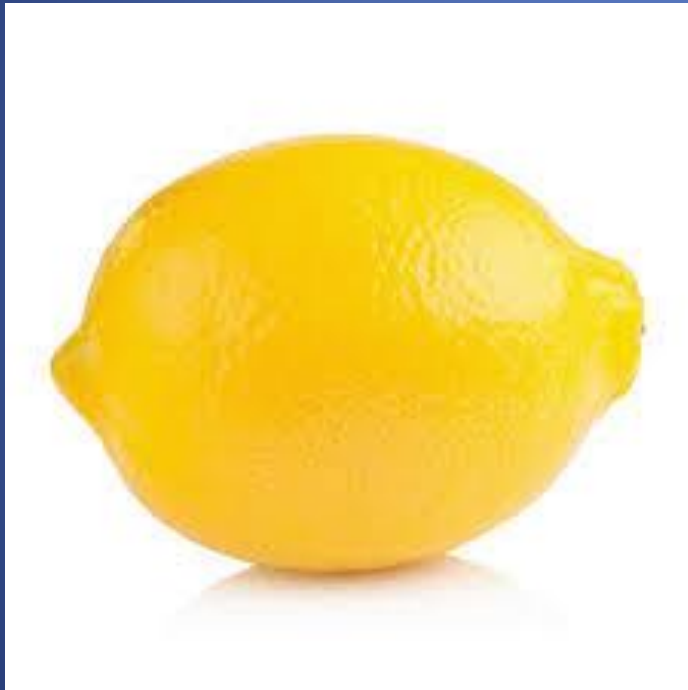


1. Ribeye Chop
2. New York Chop
3. Porterhouse Chop
4. Sirloin Chop

About how many calories are in a 4 ounce serving of this product?

- A. 100
- B. 145
- C. 180
- D. 210

# Question 5



1. Leek
2. Lime
3. Guava
4. Lemon

**Which of these is NOT a variety of this product?**

- A. Eureka
- B. Lisbon
- C. Giovanni
- D. Villafranco

# Question 6



1. Leek
2. Lime
3. Guava
4. Lemon

This product is a good source of \_\_\_\_\_.

- A. Vitamin A
- B. Vitamin C
- C. Vitamin D
- D. Vitamin K

# Question 7



1. New York Roast
2. Picnic Ham
3. Shoulder Roast
4. Pork Belly

At what temperature should you grill this product?

- A. 205 °F
- B. 255 °F
- C. 325 °F
- D. 390 °F



# Question 8



1. New York Roast
2. Picnic Ham
3. Shoulder Roast
4. Pork Belly

**At what temperature should you roast this product?**

- A. 250°F
- B. 275°F
- C. 350°F
- D. 420°F

# Question 9



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

**Which of these regions is this product NOT native to?**

- A. Western Africa
- B. The Mediterranean
- C. Northern France
- D. Southern Russia

# Question 10



1. Papaya
2. Loquat
3. Peach
4. Mango

**True or False**

**There are no U.S. grades given to this product.**

- A. True
- B. False

# Question 11



1. Cabbage
2. Kohlrabi
3. Napa
4. Lettuce

What soil pH level does this product prefer?

- A. 3.0 to 6.5
- B. 6.0 to 7.6
- C. 8.0 to 9.5
- D. 10.0 to 11.4

# Question 12



1. Cabbage
2. Kohlrabi
3. Napa
4. Lettuce

**When is this product in season?**

- A. October-May
- B. December-April
- C. March-July
- D. Year Round

# Question 13



1. Napa
2. Mayhaw
3. Loquat
4. Leek

What color are the blossoms of this product's tree?

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

# Question 14



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

At what temperature should you store this product?

- A. 32-40° F
- B. 40-44° F
- C. 45-50° F
- D. 55-65° F

# Question 15



1. New York Roast
2. Tenderloin
3. Shoulder Roast
4. Shoulder Blade Steak

**What section of the animal does this product come from?**

- A. Shoulder
- B. Loin
- C. Leg
- D. Side



# Question 16



1. Fig
2. Plum
3. Peach
4. Apricot

**Where is this product native to?**

- A. Western Asia
- B. Southern Africa
- C. Northern Africa
- D. Eastern South America

# Question 17



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

Do not store this product  
below \_\_\_\_

- A. 24° F
- B. 32° F
- C. 41° F
- D. 50° F

# Question 18



1. Back Ribs
2. Country Style Ribs
3. Spareribs
4. St. Louis Style Ribs

What section of the animal does this product come from?

- A. Loin
- B. Side
- C. Leg
- D. Shoulder

# Question 19



1. Back Ribs
2. Country Style Ribs
3. Spareribs
4. St. Louis Style Ribs

What section of the animal does this product come from?

- A. Loin
- B. Side
- C. Leg
- D. Shoulder

# Question 20



1. Bok Choy
2. Muscadine
3. Jicama
4. Jujube

Which of these is a variety of this product?

- A. Appaloosa
- B. Fry
- C. Goodwin
- D. Houghton



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True or False

There are no U.S. grades given to this product.

- A. True\*
- B. False

\*All papayas shipped from Hawaii to the U.S. are given a No. 1 Hawaii grade.



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