INSPIRED TOTS EARLY LEARNING CENTRE
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AGRICULTURAL SCIENCE FIRST TERM ASSESSMENT 2025/2026 SESSION

5TH GRADE NAME _____

1) The method that removes moisture from food is called _____

a. Drying b. Freezing c. Canning d. Blanching

2) _____ keeps food fresh by maintaining a cool environment.

a. Refrigeration b. Freezing c. Smoking d. Drying

3) To prevent spoilage, grains such as maize are typically _____

a. Dried b. Frozen c. Canned d. Boiled

4) _____ preserves oil crops by storing them in sealed containers.

a. Extraction b. Canning c. Freezing d. Drying

5) The method of removing moisture from using the sun's heat is called _____

a. Sun drying b. Freezing c. Canning d. Smoking

6) One of these is not importance of preservation of farm produce.

a. It retains the colour, taste and nutritional value
b. It prolongs shelf life
c. It increases loss
d. It retains the freshness of the farm produce

7) The early man was able to control some of the animals he hunted by _____ and _____

a. Killing and preserving them b. catching and keeping them
c. catching and selling them d. catching and killing

8) Early men were _____

a. Scientists b. Doctors c. Experts d. Wanderers

9) All these are highly perishable items **except**

a. Yam b. Tomatoes c. Vegetables d. pepper

10) Complete this: **Bottled water, canned malt, _____ tomatoes.**

a. Roasted b. frozen c. tinned d. plastic

LIVEWORKSHEETS

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11) Which of the early people was:

i. A hunter _____
ii. A grower of crops and rearer of little animals _____

12) When farm produce is kept in good and required form, so that they retain their healthy condition until they are needed, we called such condition _____

a. Farm produce production b. Farm produce perseverance.
c. Farm produce preservation. d. Farm produce protection

13) Bad preservation can bring _____ to farmers and the nation.

a. Profit b. loss c. more income d. produces

14) The following are important reasons for preservation of farm produce EXCEPT
a. Farm produce retain their freshness
b. Farm produce is contaminated and infected
c. Shelf life of farm produce is prolonged.
d. Jobs are created for those engaged

15) The method of preserving farm produce by keeping it under the sun for some time is called _____

16) Wrapping or putting farm produce in waterproof materials is defined as _____

a. Farm produce packaging. b. Farm produce preservation.
c. Farm produce perseverance. d. Farm wrapping method

17) The packaging materials used depend on the _____
a. form, types, duration and quantity of the produce
b. Colour, taste and odour of the produce.
c. weight, origin and how common is the produce
d. fresh, dry and tasty of the produce.

18) Packaging materials for vegetables, fruits, dairy products and meat products must meet three main packaging functions. That is _____
a. adequate ventilation, product protection and water reduction.
b. Quality, Quantity and Volume.
c. beauty, strength and style
d. soft, fluffy and durable

19) Which of the farm products can best be preserved under smoking
a) Cassava b) egg c) grains d) fish

20) Boxes, drums, polythene, trays etc. are examples of

a) Packaging items b) milling items c) radiation items d) packing items

LIVEWORKSHEETS