



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



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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