

Pre-Post Quiz

A teacher, leader or facilitator might want to provide this quiz to determine whether the program is appropriate for their age group, (in or out of school kids) clubs or scout troops. Following implementation of the program, this same quiz would provide them feedback to determine the extent of their success in teaching/learning.

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Question #1

A dairy cow must have a calf before she is able to give milk.

- a) True
- b) False
- c)
- d)
- e)

Question #2

Meat from Hogs is:

- a) beef
- b) mutton
- c) pork
- d)
- e)

Question #3

Dairy cows are primarily used to provide

- a) meat for pizza
- b) milk for drinking and making products like cheese
- c) beef for steaks
- d)
- e)

Question #4

A beef cow like an Angus or Hereford is primarily used for milk not meat.

- a) True
- b) False
- c)
- d)
- e)

Question #5

Why can cattle eat grass and hay and people can't?

- a) Cattle have 4 stomachs and can digest it.
- b) It would be good for people if it was taste.
- c)
- d)
- e)

Question #6

Flour is produced for pizza

- a) on the farm
- b) In the grocery store.
- c) from wheat, oats and rye
- d) from bluegrass
- e)

Question #7

Plants including corn and soybeans remove harmful carbon dioxide from the air and produce oxygen.

- a) true
- b) false
- c)
- d)
- e)

Question #8

Agriculture is a business of managing plants and animals for human and animal food and feed.

- a) true
- b) false
- c)
- d)
- e)

Question #9

Select the most correct statement:

- a) Agriculture is only needed for the farmer to produce food for their families.
- b) Agriculture is not a business and is only for a place to raise farm families.
- c) Agriculture includes the growing and distribution and marketing of food for people, feed for animals and energy for transportation.
- d)
- e)

Question #10

What farm animal would produce ingredients for sausage pizza?

- a) chickens
- b) sheep
- c) cows
- d) hogs
- e) goats.

Question #11

Trace cheese from soil to pizza.

- a) soil to grocery store to pizza
- b) soil to cow to milk to pizza
- c) soil to corn and hay, to cow, to milk, to cheese factory to pizza.
- d)
- e)

Question #12

How could you determine what would be the best selling pizza for the future?

- a) Watch what kind of pizza people were eating in pizza restaurants.
- b) Look at pizza Ads in newspapers.
- c) Take a survey of friends, relatives and pizzerias
- d) Taste different kinds of pizzas and make up your own mind.
- e)

Question #13

Which soil is the most important to protect for growing pizza ingredients?

- a) Sand because water will move through it easier providing roots with moisture.
- b) Subsoil, because it lies under topsoil and provides the most nutrients (plant food).
- c) Topsoil as it has the most nutrients and best texture for plant growth.
- d)
- e)

Question #14

What is the most important reason a logo would be important to your pizzeria?

- a) To attract attention so people would recognize your business.
- b) To show people what you were selling.
- c) To provide you a symbol to place on your sign.
- d) To provide artwork in your business.
- e)

Question #15

One would be able to create a new pizza best by:

- a) Working as a team and listening to other's ideas.
- b) Working alone so one can concentrate better.
- c) Working alone but consulting a friend.
- d)
- e)

Question #16

What is the best answer in tracing tomato sauce from your pizza to the soil?

- a) In your pizza restaurant, tomato on your pizza came directly from the soil on the farm or greenhouse to the grocer who put the tomato on the pizza..
- b) In your pizza restaurant, tomato on your pizza came from a store, from a processing plant to the store, from a grower to the processing plant, from the grower's soil to a truck that transports the tomato to a processing plant.
- c)
- d)
- e)

Question #17

In marketing your pizzeria, how important is communications in selling your pizza?

- a) Pizza will sell itself without the sales person speaking or writing clearly.
- b) Good communications in listening and communicating visually influences people on whether they buy your product or not.
- c) Marketing isn't important, as it is how the pizza tastes that counts.
- d)
- e)

Question #18

Earthworms and other microorganisms are:

- a) Bad for the environment.
- b) Are good for the environment as they recycle waste into productive soil.
- c) Are good for the environment but bad for soil used in food production.
- d)
- e)

Question #19

In creating your team's "prize pizza," a best seller in the future, one should consider:

- a) What looked, smelled and tasted best.
- b) One that smelled the best.
- c) What looked best regardless of what a survey suggested.
- d) What looked, smelled and tasted best and preferable to the younger generation.
- e)

Question #20

The creation of pizza ingredients begin:

- a) In the processing plant.
 - b) In the grocery store.
 - c) In the soil.
 - d) In the farmer's market.
 - e)
- Type Your Name*