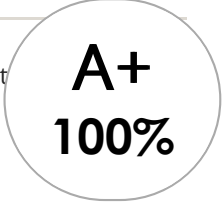


19 Multiple choice questions



A+
100%

1. a device that transfers heat efficiently from one medium to another
 - a. blanching
 - b. death phase
 - c. **CORRECT: heat exchanger**
 - d. head space

2. the process of immersing in boiling water
 - a. enzyme
 - b. HACCP
 - c. **CORRECT: blanching**
 - d. FSANZ

3. a piece of processing equipment that reduces a liquid product to a fine spray
 - a. automated
 - b. enzyme
 - c. aseptic
 - d. **CORRECT: atomiser**

4. any substance added to a food, not normally consumed as a food by itself and not normally used as a typical ingredient of food
 - a. filtration
 - b. fermentation
 - c. **CORRECT: food additive**
 - d. dehydration

5. a chemical substance that acts as a catalyst
 - a. aseptic
 - b. FSANZ
 - c. HACCP
 - d. **CORRECT: enzyme**

6. an independent agency that works with the government to achieve a safe food supply by developing food standards and codes of practice, and standardising food law
 - a. HACCP
 - b. aseptic
 - c. **CORRECT: FSANZ**
 - d. enzyme

7. the removal of water from the tissues of an organism
 - a. fermentation
 - b. filtration
 - c. aseptic
 - d. **CORRECT: dehydration**

8. tasks that are done by machines instead of manual labour
 - a. aseptic
 - b. **CORRECT: automated**
 - c. atomiser
 - d. enzyme

9. a production process whereby one item at a time is produced (or a small batch of items) using processing steps that are non-stop
 - a. centrifuge
 - b. automated
 - c. economies of scale
 - d. **CORRECT: continuous flow**

10. the process of passing a liquid through a filter to remove any solid particles
 - a. fermentation
 - b. **CORRECT: filtration**
 - c. dehydration
 - d. aseptic

11. the point at which bacteria start to die due to lack of food
 - a. atomiser
 - b. centrifuge
 - c. **CORRECT: death phase**
 - d. head space

12. sterile
 - a. HACCP
 - b. **CORRECT: aseptic**
 - c. FSANZ
 - d. atomiser

13. the efficiencies that can be gained from operating on a large rather than a small scale e.g. buying products in bulk may be cheaper
 - a. centrifuge
 - b. **CORRECT: economies of scale**
 - c. biochemical
 - d. continuous flow

14. a systematic method for identifying, monitoring and controlling hazards
 - a. aseptic
 - b. **CORRECT: HACCP**
 - c. FSANZ
 - d. enzyme

15. the process in which micro-organisms pass from one food to another, usually from raw food to cooked food
 - a. **CORRECT: cross-contamination**
 - b. filtration
 - c. fermentation
 - d. dehydration

16. the small amount of space left in all cans and other containers to allow for expansion of the product during heating
- a. heat exchanger
 - b. **CORRECT: head space**
 - c. death phase
 - d. HACCP
17. the process by which alcohol or acid is produced through the action of micro-organisms
- a. aseptic
 - b. **CORRECT: fermentation**
 - c. filtration
 - d. dehydration
18. equipment in which a product is separated into particles of different weights by the use of a spinning bowl
- a. enzyme
 - b. **CORRECT: centrifuge**
 - c. death phase
 - d. filtration
19. natural changes that occur in food
- a. atomiser
 - b. **CORRECT: biochemical**
 - c. HACCP
 - d. blanching