

## 19 Multiple choice questions

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1. a device that transfers heat efficiently from one medium to another
  - a. blanching
  - b. death phase
  - c. heat exchanger
  - d. head space
2. the process of immersing in boiling water
  - a. enzyme
  - b. HACCP
  - c. 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. 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. food additive
  - d. dehydration
5. a chemical substance that acts as a catalyst
  - a. aseptic
  - b. FSANZ
  - c. HACCP
  - d. 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. FSANZ
  - d. enzyme

7. the removal of water from the tissues of an organism
  - a. fermentation
  - b. filtration
  - c. aseptic
  - d. dehydration
8. tasks that are done by machines instead of manual labour
  - a. aseptic
  - b. 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. continuous flow
10. the process of passing a liquid through a filter to remove any solid particles
  - a. fermentation
  - b. filtration
  - c. dehydration
  - d. aseptic
11. the point at which bacteria start to die due to lack of food
  - a. atomiser
  - b. centrifuge
  - c. death phase
  - d. head space
12. sterile
  - a. HACCP
  - b. 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. economies of scale
  - c. biochemical
  - d. continuous flow
14. a systematic method for identifying, monitoring and controlling hazards
  - a. aseptic
  - b. 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. 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. 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. 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. centrifuge
  - c. death phase
  - d. filtration

19. natural changes that occur in food

- a. atomiser
- b. biochemical
- c. HACCP
- d. blanching