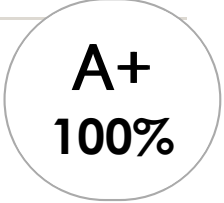


18 Multiple choice questions



A+
100%

1. legislation and committees set up in the workplace to ensure that the working environment is safe
 - a. lag phase
 - b. **CORRECT: OH&S**
 - c. sieving
 - d. viruses

2. micro-organisms capable of causing disease and illness
 - a. pasteurisation
 - b. **CORRECT: pathogenic bacteria**
 - c. raw material
 - d. sterilisation

3. the process by which milk is sterilised by holding it at a high temperature for a period of time
 - a. sublimation
 - b. **CORRECT: pasteurisation**
 - c. unit operation
 - d. sterilisation

4. when the number of microbes on a contaminated food remains constant
 - a. quality assurance
 - b. lag phase
 - c. logarithmic phase
 - d. **CORRECT: stationary phase**

5. putting processes in place within an organisation to guarantee the standards achieved during processing; part of the total quality management plan of an organisation
 - a. unit operation
 - b. quality control
 - c. **CORRECT: quality assurance**
 - d. sublimation

6. a tiny life form
 - a. viruses
 - b. **CORRECT: microbial**
 - c. lag phase
 - d. sieving

7. a process used in the canning or bottling of foods, in which the air in the head space is removed and a vacuum is put in its place
 - a. **CORRECT: vacuum packing**
 - b. sublimation
 - c. lag phase
 - d. pasteurisation

8. a process which involves shaking powders or loose solids through mesh to separate out large particles
 - a. shelf-life
 - b. viruses
 - c. **CORRECT: sieving**
 - d. microbial

9. the time required for bacteria in contaminated food to become adjusted to their new environment
 - a. viruses
 - b. raw material
 - c. OH&S
 - d. **CORRECT: lag phase**

10. a quantity of product manufactured in a certain time period
 - a. pasteurisation
 - b. sublimation
 - c. **CORRECT: production run**
 - d. quality control

11. the expected length of time a food will maintain its best quality
 - a. sieving
 - b. **CORRECT: shelf-life**
 - c. microbial
 - d. sublimation

12. the time during which microbes grow in the ideal conditions on a contaminated food
 - a. **CORRECT: logarithmic phase**
 - b. lag phase
 - c. stationary phase
 - d. quality assurance

13. the conducting of tests to check the standards of raw materials or products before, during or after production
 - a. unit operation
 - b. sublimation
 - c. quality assurance
 - d. **CORRECT: quality control**

14. micro-organisms that are smaller than bacteria that can only reproduce inside a living host cell and so cannot grow in food
 - a. **CORRECT: viruses**
 - b. OH&S
 - c. sieving
 - d. microbial

15. any product that goes into the manufacture of another processed good
 - a. lag phase
 - b. microbial
 - c. sublimation
 - d. **CORRECT: raw material**

16. to change, when heated, from a solid state to a vapour without going through the liquid stage
- CORRECT: sublimation**
 - pasteurisation
 - sieving
 - sterilisation
17. the process of destroying all living micro-organisms on and in an object
- CORRECT: sterilisation**
 - sublimation
 - shelf-life
 - pasteurisation
18. a process involved in the transformation of raw materials into manufactured goods e.g. peeling, heating, freezing
- sterilisation
 - pasteurisation
 - CORRECT: unit operation**
 - sublimation