19 Multiple choice questions

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