18 Multiple choice questions

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

2. micro-organisms capable of causing disease and illness
   a. pasteurisation
   b. 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. 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. 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. quality assurance
   d. sublimation

6. a tiny life form
   a. viruses
   b. 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. 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. 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. lag phase

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

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

12. the time during which microbes grow in the ideal conditions on a contaminated food
    a. 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. 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. 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. raw material

16. to change, when heated, from a solid state to a vapour without going through the liquid stage
   a. sublimation
   b. pasteurisation
   c. sieving
   d. sterilisation

17. the process of destroying all living micro-organisms on and in an object
   a. sterilisation
   b. sublimation
   c. shelf-life
   d. pasteurisation

18. a process involved in the transformation of raw materials into manufactured goods e.g. peeling, heating, freezing
   a. sterilisation
   b. pasteurisation
   c. unit operation
   d. sublimation