Assignment 1

Unit 3 - Week 1: Food microbiology: microbial growth and concerns in various foods

Due on 2020-05-14, 23:59:57

1. Overgrown and unripe microorganisms are...
   1. Yeast
   2. Bacteria
   3. Fungi
   4. Protozoa

2. Favorable temperature range is...
   1. 10°C - 15°C
   2. 30°C - 40°C
   3. 45°C - 55°C
   4. 70°C - 80°C

3. Killing of all microorganisms is known as...
   1. Sterilization
   2. Disinfection
   3. Sanitization
   4. Bacteriostasis

4. The purpose of lactic acid bacteria...
   1. To produce lactic acid
   2. To produce a sour taste
   3. To produce vitamin C
   4. To produce a sweet taste

5. Compressors, where is it required at...
   1. 0°C - 2°C
   2. 1°C - 4°C
   3. 1°C - 7°C
   4. 7°C - 10°C

6. The purpose of pasteurization...
   1. To inactivate enzymes
   2. To kill harmful bacteria
   3. To improve color
   4. To improve flavor

7. Temperature required for sterilization with dry heat is...
   1. 180°C
   2. 150°C
   3. 121°C
   4. 60°C

8. The purpose of aseptic processing...
   1. To maintain quality of food
   2. To avoid contamination
   3. To reduce heat penetration
   4. To preserve flavors

9. Which of the following is not boiling?
   1. Hot water
   2. Hot air
   3. Steam
   4. Microwaves

10. Which one of the following processes for food involves heating to 180°F for 5 seconds and rapid cooling?
    1. Grilling
    2. Smoking
    3. Blanching
    4. Deep-frying

11. Which of the following processes can be performed in a vacuum?
    1. Pasteurization
    2. Sterilization
    3. Sanitization
    4. Aseptic processing

12. Which one of the following processes can be performed in a vacuum?
    1. Pasteurization
    2. Sterilization
    3. Sanitization
    4. Aseptic processing

13. Which statements are true?
    1. A 1°C - 7°C temperature range is required for the production of yogurt.
    2. Pasteurization is used for the production of cheese.
    3. Blanching is used for the production of meats.
    4. Sterilization is used for the production of canned foods.

14. Which one of the following is not correct?
    1. Pasteurization is used for the production of milk.
    2. Sterilization is used for the production of tea.
    3. Blanching is used for the production of vegetables.
    4. Aseptic processing is used for the production of juices.

15. Which of the following statements is correct?
    1. A 1°C - 7°C temperature range is required for the production of yogurt.
    2. Pasteurization is used for the production of cheese.
    3. Blanching is used for the production of meats.
    4. Sterilization is used for the production of canned foods.

16. Which one of the following processes can be performed in a vacuum?
    1. Pasteurization
    2. Sterilization
    3. Sanitization
    4. Aseptic processing

17. Which statements are true?
    1. A 1°C - 7°C temperature range is required for the production of yogurt.
    2. Pasteurization is used for the production of milk.
    3. Sterilization is used for the production of canned foods.
    4. Blanching is used for the production of vegetables.