Quizlet NAME _____

24 Multiple choice questions

A+
100%

1. foods that can be expected to last over a year, if stored appropriately
   a. **CORRECT:** non-perishable
   b. semi-perishable
   c. perishable
   d. bacteria

2. when the food or its cooking container comes into direct contact with a hot surface
   a. turgor
   b. radiation
   c. convection
   d. **CORRECT:** conduction

3. foods that are expected to last several weeks to a few months
   a. non-perishable
   b. microbial
   c. perishable
   d. **CORRECT:** semi-perishable

4. the expected length of time a food will maintain its best quality
   a. radiation
   b. bacteria
   c. **CORRECT:** shelf-life
   d. spore

5. gas that promotes the ripening of fruit
   a. viruses
   b. turgor
   c. outbreak
   d. **CORRECT:** ethylene gas

6. food that has deteriorated
    a. spore
    b. **CORRECT:** food spoilage
    c. perishable
    d. conduction

7. toxins that are naturally occurring in foods such as potatoes and some types of beans
    a. **CORRECT:** natural toxins
    b. water activity
    c. mycotoxins
    d. radiation

8. two or more cases of a similar illness as a result of consuming a contaminated common food
    a. bacteria
    b. **CORRECT:** outbreak
    c. turgor
    d. spore

9. discoloured patches of grey and/or white on frozen food caused by evaporating into the package's air spaces
    a. **CORRECT:** freezer burn
    b. radiation
    c. bacteria
    d. core temperature

10. a disease or condition transmitted through ingestion of food that is contaminated with harmful micro-organisms or chemicals
    a. food spoilage
    b. **CORRECT:** food-borne illness
    c. conduction
    d. non-perishable

11. when food is heated by the hot air or liquid moving around the food
    a. bacteria
    b. conduction
    c. **CORRECT:** convection
    d. radiation

12. small, single-celled micro-organisms
    a. **CORRECT:** bacteria
    b. mycotoxins
    c. microbial
    d. outbreak

13. a tiny life form
    a. **CORRECT:** microbial
    b. mycotoxins
    c. bacteria
    d. viruses

14. a systematic method for identifying, monitoring and controlling hazards
    a. food safety program
    b. water activity
    c. **CORRECT:** Hazard Analysis Critical Control Points (HACCP)
    d. natural toxins

15. the pressure placed on cell walls or membranes by fluids within the cell
    a. viruses
    b. **CORRECT:** turgor
    c. outbreak
    d. spore

16. micro-organisms that are smaller than bacteria; they can only reproduce inside a living host cell, so cannot grow in food
    a. spore
    b. turgor
    c. outbreak
    d. **CORRECT:** viruses

17. foods with a shelf-life of only a few days
    a. non-perishable
    b. **CORRECT:** perishable
    c. semi-perishable
    d. viruses

18. the temperature range in which pathogens can grow, between 5 degrees Celsius and 60 degrees Celsius
    a. natural toxins
    b. core temperature
    c. **CORRECT:** temperature danger zone
    d. semi-perishable

19. a written document that identifies all food safety hazards in a food business, the arrangements to control each hazard and the monitoring and supervision of the controls
    a. spore
    b. **CORRECT:** food safety program
    c. food-borne illness
    d. food spoilage

20. the internal temperature of a food item
    a. **CORRECT:** core temperature
    b. freezer burn
    c. outbreak
    d. convection

21. when food is cooked by heat waves which bounce off the sides and top of the heating chamber
    a. bacteria
    b. convection
    c. **CORRECT:** radiation
    d. conduction

22. a relative measure of the amount of water that is not bound in food and is available for micro-organisms to use
    a. bacteria
    b. natural toxins
    c. **CORRECT:** water activity
    d. radiation

23. a structure that is capable of growing into a new organism
    a. **CORRECT:** spore
    b. turgor
    c. viruses
    d. outbreak

24. toxic chemicals produced by certain mould species
    a. natural toxins
    b. **CORRECT:** mycotoxins
    c. bacteria
    d. microbial