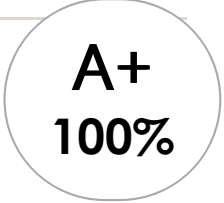


24 Multiple choice questions



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
- spore
 - turgor
 - outbreak
 - CORRECT: viruses**
17. foods with a shelf-life of only a few days
- non-perishable
 - CORRECT: perishable**
 - semi-perishable
 - viruses
18. the temperature range in which pathogens can grow, between 5 degrees Celsius and 60 degrees Celsius
- natural toxins
 - core temperature
 - CORRECT: temperature danger zone**
 - 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
- spore
 - CORRECT: food safety program**
 - food-borne illness
 - food spoilage
20. the internal temperature of a food item
- CORRECT: core temperature**
 - freezer burn
 - outbreak
 - convection

21. when food is cooked by heat waves which bounce off the sides and top of the heating chamber
- bacteria
 - convection
 - CORRECT: radiation**
 - conduction
22. a relative measure of the amount of water that is not bound in food and is available for micro-organisms to use
- bacteria
 - natural toxins
 - CORRECT: water activity**
 - radiation
23. a structure that is capable of growing into a new organism
- CORRECT: spore**
 - turgor
 - viruses
 - outbreak
24. toxic chemicals produced by certain mould species
- natural toxins
 - CORRECT: mycotoxins**
 - bacteria
 - microbial