**Agriculture in Society**

**Unit 4:** Food Science in Agriculture

Unit 4 Test

**Multiple Choice**

*Directions: Circle the correct answer.*

1. What is food science?  
   A. The study of how food is made, processed, and kept safe

B. Cooking food at home  
C. Selling food products

D. Studying food at restaurants

1. What does food technology help improve?  
    A. Grocery store sales  
    B. Tasting contests  
    C. Making, storing, and improving food  
    D. The price of food
2. What is a food scientist?  
    A. Someone who makes new flavors at restaurants  
    B. A person who grows food in gardens  
    C. A person who studies and improves food and how it's made  
    D. A grocery clerk
3. Which of the following is part of the food chain?  
    A. Grocery store only  
    B. Farmer only  
    C. Only the consumer  
    D. All of the above
4. What is the main purpose of food processing?  
    A. To make food safe, last longer, and look/taste better  
    B. To make food cost more  
    C. To make food taste worse  
    D. To make food only for restaurants
5. Which is **primary** food processing?  
    A. Baking bread  
    B. Making sausages  
    C. Washing apples  
    D. Packaging frozen meals
6. Which is **secondary** food processing?  
    A. Mixing flour and baking it into cookies  
    B. Grinding wheat into flour  
    C. Freezing fruit  
    D. Canning vegetables
7. What is an example of **tertiary** food processing?  
    A. Cooking a steak  
    B. Grinding coffee beans  
    C. Packaging frozen pizza  
    D. Cutting fruit
8. What percent of U.S. calories come from ultra-processed foods?  
    A. 10%  
    B. 25%  
    C. 40%  
    D. 60%
9. What does "Cross-contamination" mean?  
    A. Buying two foods at once  
    B. Letting raw meat touch other foods  
    C. Cooking food too long  
    D. Mixing food types on a plate
10. What is the "Danger Zone" for bacteria growth?  
     A. 0°F–20°F  
     B. 32°F–60°F  
     C. 40°F–140°F  
     D. 150°F–200°F
11. What temp should chicken be cooked to?  
     A. 125°F  
     B. 135°F  
     C. 145°F  
     D. 165°F
12. What does the USDA inspect?  
     A. Fruits and vegetables only  
     B. All restaurant meals  
     C. Meat, poultry, and eggs  
     D. Bakery goods
13. Which label means the food **must not** be eaten after the date?  
     A. Sell By  
     B. Best If Used By  
     C. Use By  
     D. Packaged On
14. What is canning?  
     A. Putting food in jars and freezing it  
     B. Sealing food in jars and heating to kill germs  
     C. Putting food in cans for display  
     D. Removing salt from food
15. What is the purpose of drying food?  
     A. To make it heavier  
     B. To remove moisture and prevent spoilage  
     C. To add flavor  
     D. To make it cook faster
16. Which of these is a fermented food?  
     A. Chicken nuggets  
     B. Carrots  
     C. Yogurt  
     D. Potato chips
17. What temperature should your freezer be kept at?  
     A. 32°F  
     B. 20°F  
     C. 0°F  
     D. -10°F
18. Which group investigates foodborne illness outbreaks?  
     A. USDA  
     B. FDA  
     C. WHO  
     D. CDC
19. What is the first step to smart food shopping?  
     A. Look for sweets  
     B. Create a plan and make a list  
     C. Eat before going  
     D. Guess what you’ll buy

**Part 2: Matching (5 points)**

*Directions: Match the plant part or concept to its function.*

A. Canning  
 B. Drying  
 C. Salting  
 D. Fermentation  
 E. Freezing

1. \_\_\_\_\_ Removing moisture to stop bacteria
2. \_\_\_\_\_ Preserving food with live bacteria
3. \_\_\_\_\_ Using heat and jars to preserve food
4. \_\_\_\_\_ Pulling moisture out with salt
5. \_\_\_\_\_ Using cold temps to slow spoilage

**Part 3: True or False**

*Directions: Write* ***T*** *or* ***F*** *next to each statement.*

1. The FDA inspects beef and poultry.
2. Ultra-processed foods make up most of our added sugar intake.
3. Smart shoppers make a plan and list before going to the store.
4. Salting food adds water to make it last longer.
5. The CDC helps track food poisoning outbreaks.

**Part 4: Short Answer / Essay**

*Directions: Answer each prompt in 3-5 complete sentences.*

1. Describe two benefits and two potential problems with food processing.
2. Explain three things you can do at home to safely preserve food.

KEY

1. A
2. C
3. C
4. D
5. A
6. C
7. A
8. C
9. D
10. B
11. C
12. D
13. C
14. C
15. B
16. B
17. C
18. C
19. D
20. B
21. B – Drying
22. D – Fermentation
23. A – Canning
24. C – Salting
25. E – Freezing
26. F
27. T
28. T
29. F
30. T