

Unit 6 Test
Food Science and Technology

Name _____ Date _____ Hour _____

Multiple Choice

Choose the answer that best completes each statement or question.

- ___ 1. What is one of the oldest food preservation techniques?
- A. drying
 - B. canning
 - C. refrigeration
 - D. irradiation
- ___ 2. The food preservation method in which food is heated in a sealed container to a temperature that will kill microorganisms is ____.
- A. drying
 - B. canning
 - C. refrigeration
 - D. irradiation
- ___ 3. What food preservation method exposes food to low levels of radiation which kills bacteria and mold?
- A. drying
 - B. canning
 - C. refrigeration
 - D. irradiation
- ___ 4. What food preservation method was invented in 1875?
- A. drying
 - B. canning
 - C. refrigeration
 - D. irradiation
- ___ 5. Why do producers reduce the oxygen in a package and replace it with nitrogen or carbon dioxide?
- A. increase flavor
 - B. extend shelf life
 - C. increase package weight
 - D. decrease package weight

- ___ 6. What agency regulates food that is derived from biotechnology?
- A. Food and Drug Administration
 - B. Environmental Protection Agency
 - C. Natural Resources Conservation Service
 - D. United States Department of Agriculture
- ___ 7. What agency inspects meat and poultry products?
- A. Food and Drug Administration
 - B. Environmental Protection Agency
 - C. Natural Resources Conservation Service
 - D. United States Department of Agriculture
- ___ 8. What agency regulates the natural pesticides that are a result of genetically engineered microbes?
- A. Food and Drug Administration
 - B. Environmental Protection Agency
 - C. Natural Resources Conservation Service
 - D. United States Department of Agriculture
- ___ 9. During which stage of product development is the product distributed to specific people or stores so that its acceptance to the target market can be evaluated?
- A. test marketing stage
 - B. commercial production stage
 - C. laboratory development stage
 - D. pilot plant production stage
- ___ 10. During which stage of product development are food scientists and technologists involved in the precise formulation and testing of the product?
- A. test marketing stage
 - B. commercial production stage
 - C. laboratory development stage
 - D. pilot plant production stage
- ___ 11. In the United States red meat is generally understood to be from three different types of animals which are ___.
- A. cattle, sheep, or hogs
 - B. cattle, goats, or hogs
 - C. cattle, sheep, or poultry
 - D. cattle, hogs, or poultry

- ___ 12. The body of the meat that remains after all non-meat materials have been removed is the ____.
- A. offal
 - B. carcass
 - C. viscera
 - D. slaughter cut
- ___ 13. Non-meat materials which can be made into by-products are called ____.
- A. offal
 - B. droppings
 - C. viscera
 - D. slaughter waste
- ___ 14. The amount of internal fat in meat is referred to as ____.
- A. marbling
 - B. maturity
 - C. consistency
 - D. palatability
- ___ 15. What is determined by examining the characteristics of the skeleton and meat that indicate the approximate age of the animal?
- A. marbling
 - B. maturity
 - C. consistency
 - D. palatability
- ___ 16. The highest grade of meat that is the most tender, juicy and flavorful is ____.
- A. USDA Prime
 - B. USDA Choice
 - C. USDA Select
 - D. USDA Acceptable
- ___ 17. The grade of meat that has the least amount of marbling is ____.
- A. USDA Prime
 - B. USDA Choice
 - C. USDA Select
 - D. USDA Acceptable

- ___ 18. The grade of meat that is the most popular and is very tender, juicy and flavorful is ____.
- A. USDA Prime
 - B. USDA Choice
 - C. USDA Select
 - D. USDA Acceptable
- ___ 19. What meat is graded as acceptable or unacceptable?
- A. beef
 - B. lamb
 - C. pork
 - D. meat used for processed foods
- ___ 20. An example of a style of a wet-heat cooking method is ____.
- A. grilling
 - B. broiling
 - C. stir-frying
 - D. slow cooking
- ___ 21. An example of a dry-heat method of cooking is ____.
- A. braising
 - B. broiling
 - C. stewing
 - D. slow cooking
- ___ 22. Meat should be heated to a safe internal temperature of ____.
- A. 120° F
 - B. 160° F
 - C. 200° F
 - D. 240° F

True or False

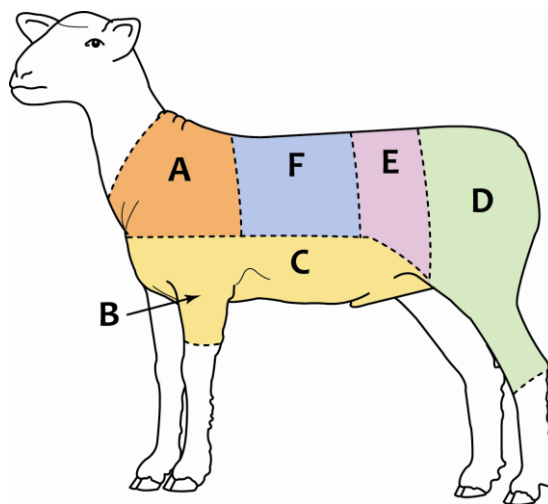
Indicate if each statement is true or false.

- ___ 23. Computers are used to manage equipment used in processing and packaging food products.
- ___ 24. Producers can improve the quality of fruits and vegetables after they are harvested.
- ___ 25. Crops should be harvested during the hottest part of the day.
- ___ 26. Mechanical harvesting allows for the crop to be picked quickly and can reduce costs such as human labor.
- ___ 27. Mechanical harvesting does not cause damage to plants and produce.
- ___ 28. Hand harvesting is used for crops that are tender, such as tomatoes.
- ___ 29. The most important factor to consider in ensuring shelf life of fruits and vegetables after harvest is temperature.
- ___ 30. The meat industry is one of the least regulated industries in the United States.
- ___ 31. A bright red color doesn't necessarily mean that meat is fresh.
- ___ 32. The maturity of the animal does not have any effect on the flavor of the meat.
- ___ 33. Raw meat should be refrigerated within 2 hours of purchase.
- ___ 34. Ground meats or variety meats should be cooked or frozen within 2 days of purchase.
- ___ 35. The only safe way to thaw frozen meat is to leave it in the refrigerator.

Matching

Identify each wholesale lamb cut by matching it with its name.

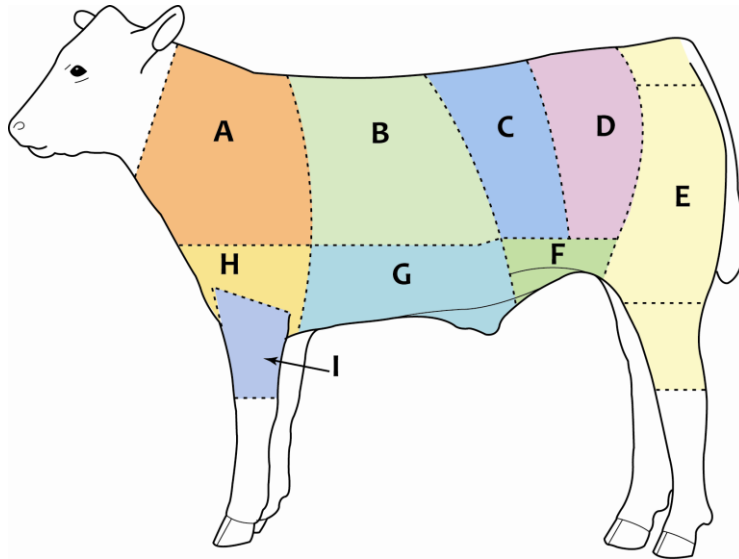
- ___ 36. rack
- ___ 37. leg
- ___ 38. loin
- ___ 39. shoulder
- ___ 40. breast
- ___ 41. foreshank



Matching

Identify each wholesale beef cut by matching it with its name.

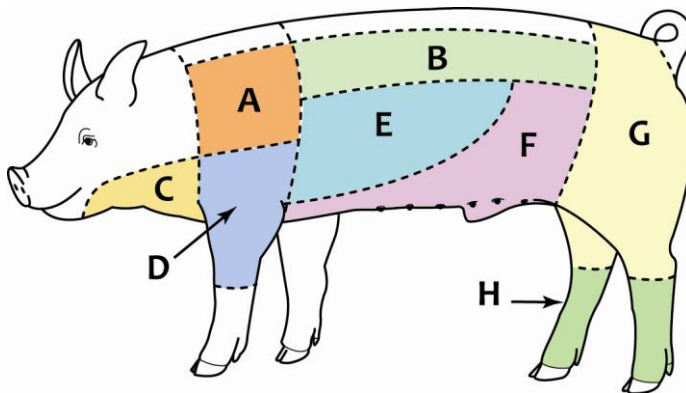
- ___ 42. round
- ___ 43. sirloin
- ___ 44. chuck
- ___ 45. flank
- ___ 46. shank
- ___ 47. rib
- ___ 48. brisket
- ___ 49. short loin
- ___ 50. plate



Matching

Identify each wholesale pork cut by matching it with its name.

- ___ 51. ham
- ___ 52. Boston butt
- ___ 53. pig's feet
- ___ 54. picnic shoulder
- ___ 55. bacon
- ___ 56. jowl
- ___ 57. spare ribs
- ___ 58. loin



Short Answer

59. What is food technology?

60. What is biotechnology?
