

Name \_\_\_\_\_

Date \_\_\_\_\_ Hour \_\_\_\_\_

# 3

## The Food Industry

### **Multiple Choice**

*Choose the answer that best completes each statement or question.*

- \_\_\_\_\_ 1. What is the transformation of raw ingredients into food products for consumers?
- A. harvesting
  - B. transportation
  - C. food processing
  - D. marketing
- \_\_\_\_\_ 2. Which type of worker moves from place to place as harvesting occurs?
- A. labor
  - B. self-employed
  - C. migratory
  - D. contract
- \_\_\_\_\_ 3. What is the term used to describe foods that have been processed?
- A. value-added
  - B. nutrient-enhanced
  - C. value-enhanced
  - D. packaged
- \_\_\_\_\_ 4. What type of transportation is used to ship less perishable foods like potatoes?
- A. trucks
  - B. boats
  - C. trains
  - D. planes
- \_\_\_\_\_ 5. Which of the following is an example of a retail market?
- A. multipurpose retailer
  - B. food processing plant
  - C. food distributor
  - D. packing house

- \_\_\_\_\_ 6. Which type of retail market offers a limited number of food and household items?
- A. supermarket
  - B. multipurpose retailer
  - C. convenience store
  - D. wholesale market
- \_\_\_\_\_ 7. Which agency ensures that meat products are safe for consumption?
- A. FDA
  - B. ERSA
  - C. USDA
  - D. EPA
- \_\_\_\_\_ 8. Which agency is responsible for establishing a quality grades?
- A. FDA
  - B. ERSA
  - C. USDA
  - D. EPA
- \_\_\_\_\_ 9. Two common systems are used in food processing and preparation: Hazard Analysis of Critical Control Points and \_\_\_\_\_.
- A. Good Maintenance Practices
  - B. Good Manufacturing and Processing Practices
  - C. Good Manufacturing Practices
  - D. Good Maintenance and Processing Practices
- \_\_\_\_\_ 10. Which of the following examples is **not** a Good Manufacturing Practice?
- A. Use microbe resistant, easily cleaned surfaces.
  - B. People with open wounds should not handle food.
  - C. Use separate facilities for each food product.
  - D. Do not wear jewelry in food preparation areas.
- \_\_\_\_\_ 11. When using HACCP, during the analysis step, key production and \_\_\_\_\_ points are identified.
- A. contamination
  - B. monitoring
  - C. verification
  - D. corrective

- \_\_\_\_\_ 12. Hazards in the HACCP system are identified as \_\_\_\_\_, chemical, and physical.
- A. organic
  - B. botanical
  - C. biological
  - D. biotic
- \_\_\_\_\_ 13. Which of the following is **not** a food source derived from animals?
- A. legume
  - B. milk
  - C. shellfish
  - D. fish
- \_\_\_\_\_ 14. The composition of cereal grains is approximately \_\_\_\_\_ percent carbohydrates.
- A. 55 to 60
  - B. 75 to 80
  - C. 65 to 70
  - D. 85 to 90
- \_\_\_\_\_ 15. Fruits and vegetables tend to be high in vitamins and \_\_\_\_\_.
- A. fat
  - B. sodium
  - C. protein
  - D. minerals
- \_\_\_\_\_ 16. Food products that have been enhanced with additional vitamins or minerals are called \_\_\_\_\_.
- A. strengthened
  - B. consolidated
  - C. fortified
  - D. rejuvenated
- \_\_\_\_\_ 17. Most meat consists of approximately \_\_\_\_\_ percent protein.
- A. 21
  - B. 31
  - C. 25
  - D. 35

- \_\_\_\_\_ 18. Most of the fat in fish is \_\_\_\_\_, which makes it healthier.
- A. saturated
  - B. cholesterol
  - C. unsaturated
  - D. oil
- \_\_\_\_\_ 19. The difference between saturated and unsaturated fats is important because saturated fats in the diet contribute to higher levels of \_\_\_\_\_.
- A. cholesterol
  - B. trans-fat
  - C. body fat
  - D. hormones
- \_\_\_\_\_ 20. Which of the following does **not** influence what people eat?
- A. food availability
  - B. religious beliefs
  - C. culture
  - D. recreation

### **True/False**

- \_\_\_\_\_ 21. Although harvesting is now highly mechanized, hand picking is still required.
- \_\_\_\_\_ 22. The most important benefit of food processing is increased convenience.
- \_\_\_\_\_ 23. Good marketing is about understanding what people need and want, then persuading those people that a specific product meets those needs and wants.
- \_\_\_\_\_ 24. One advantage of shopping at a supermarket is that it will offer consumers a place to buy food as well as clothing, electronics, toys, hardware, and other household items.
- \_\_\_\_\_ 25. The USDA is responsible for ensuring safety and labeling accuracy of all food products with the exception of meat, poultry and egg products.
- \_\_\_\_\_ 26. The United States has the safest food supply in the world.
- \_\_\_\_\_ 27. HACCP is designed to be used for only the growing and harvesting aspects of food production.

- \_\_\_\_\_ 28. Cereal grains are an excellent source of complex proteins.
- \_\_\_\_\_ 29. Many times eating habits are determined by the food that is most readily available in that region or country.
- \_\_\_\_\_ 30. Food types not only vary in different countries, but also by region.

### **Matching**

*Identify sources of food by matching the food source with the correct statement.  
Answers can be used more than once.*

- A. cereal grains and legumes
- B. fruits and vegetables
- C. milk and milk products
- D. meat and poultry
- E. fish and shellfish
- F. fats and oils

- \_\_\_\_\_ 31. contributes to the desired texture of the food product
- \_\_\_\_\_ 32. consists of approximately 70 percent water
- \_\_\_\_\_ 33. tends to spoil rapidly and are marketed fresh or frozen
- \_\_\_\_\_ 34. can be ready to eat when harvested
- \_\_\_\_\_ 35. good source of calcium
- \_\_\_\_\_ 36. complete protein source
- \_\_\_\_\_ 37. naturally low in fat, low in sodium, and have no cholesterol
- \_\_\_\_\_ 38. source of both protein and carbohydrates
- \_\_\_\_\_ 39. can be high in fat, but usually the fat is unsaturated
- \_\_\_\_\_ 40. derived from both plants and animals

## **Short Answer**

41. What four steps should be followed in every phase of food preparation?

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42. Why should foods such as raw meats, poultry and seafood never be thawed on the counter?

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