# **Unit 6 Test** Food Science and Technology

Name _	e Date	Hour
Multiple Cho Choose the an	noice answer that best completes each statement or question.	
1.	What is one of the oldest food preservation techniq	jues?
	<ul><li>A. drying</li><li>B. canning</li><li>C. refrigeration</li><li>D. irradiation</li></ul>	
2.	The food preservation method in which food is heatemperature that will kill microorganisms is	ted in a sealed container to a
	<ul><li>A. drying</li><li>B. canning</li><li>C. refrigeration</li><li>D. irradiation</li></ul>	
3.	What food preservation method exposes food to lobacteria and mold?	w levels of radiation which kills
	<ul><li>A. drying</li><li>B. canning</li><li>C. refrigeration</li><li>D. irradiation</li></ul>	
4.	What food preservation method was invented in 18	375?
	<ul><li>A. drying</li><li>B. canning</li><li>C. refrigeration</li><li>D. irradiation</li></ul>	
5.	Why do producers reduce the oxygen in a package dioxide?	and replace it with nitrogen or carbon
	<ul><li>A. increase flavor</li><li>B. extend shelf life</li><li>C. increase package weight</li><li>D. decrease package weight</li></ul>	

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

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
	<ul><li>A. offal</li><li>B. droppings</li><li>C. viscera</li><li>D. slaughter waste</li></ul>
14.	The amount of internal fat in meat is referred to as
	<ul><li>A. marbling</li><li>B. maturity</li><li>C. consistency</li><li>D. palatability</li></ul>
15.	What is determined by examining the characteristics of the skeleton and meat that indicate the approximate age of the animal?
	<ul><li>A. marbling</li><li>B. maturity</li><li>C. consistency</li><li>D. palatability</li></ul>
16.	The highest grade of meat that is the most tender, juicy and flavorful is
	<ul><li>A. USDA Prime</li><li>B. USDA Choice</li><li>C. USDA Select</li><li>D. USDA Acceptable</li></ul>
17.	The grade of meat that has the least amount of marbling is
	<ul><li>A. USDA Prime</li><li>B. USDA Choice</li><li>C. USDA Select</li><li>D. USDA Acceptable</li></ul>

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

29.

Indicate if each statement is true or false.

	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 cannot cause damage to plants and produce.
28.	Hand harvesting is used for crops that are tender, such as tomatoes.

The most important factor to consider in ensuring shelf life of fruits and vegetables after

Computers are used to manage equipment used in processing and packaging food

- 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

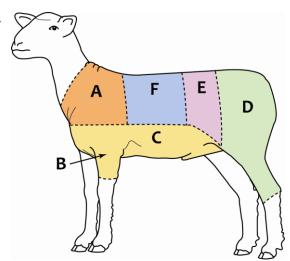
\_\_\_\_ 37. leg

\_\_\_\_ 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

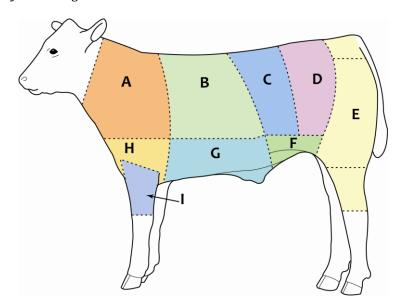
\_\_\_\_ 46. shank

\_\_\_\_ 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

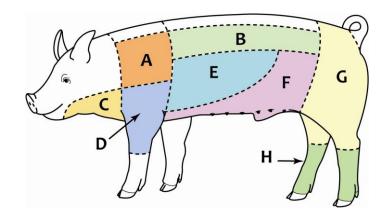
\_\_\_\_ 54. picnic shoulder

\_\_\_\_ 55. bacon

\_\_\_\_ 56. jowl

\_\_\_\_ 57. spare ribs

\_\_\_\_ 58. loin



Short Answer				
59	9. What is food technology?			
60	0. What is biotechnology?			