2013 Iowa FFA Food Science CDE General Knowledge Exam

Multiple Choice

Identify the choice that best completes the statement or answers the question.

 1.	Food is a commodity.a. globalc. localb. nationald. state
 2.	Over new food products are introduced each year. a. 10,000 c. 20,000 b. 5,000 d. 30,000
 3.	The periodic table arranges elements by the number of in their outermost energy levels.a. neutronsc. protonsb. atomsd. electrons
 4.	What is the symbol for salt?a. NaClc. H_2O b. $C_6H_{12}C_6$ d. CO_2
 5.	Organic chemistry involves molecules that contain which element?a. carbonc. oxygenb. nitrogend. calcium
 6.	Vitamin functions in normal blood clotting.a. Cc. Db. Ad. K
 7.	is the most common polysaccharide added to food products. a. Water c. Glucose b. Salt d. Starch
 8.	 makes up 14 to 17 percent of the skeleton. a. Magnesium b. Iron c. Phosphorus d. Sodium
 9.	Which micromineral is essential for the production of the thyroid hormones?a. calciumc. fluorineb. iodined. magnesium
 10.	Carbohydrates and proteins provide about calories per gram. a. 5 c. 4 b. 2 d. 6
 11.	Fat contributes about calories per gram.a. 9c. 8b. 10d. 7
 12.	Fiber is important in function.a. bowelc. muscleb. stomachd. skeletal

 13.	Most vitamins are measured in a. milligrams b. grams		liters kilograms
 14.	The most important food appearance factor is _ a. color b. size	c.	
 15.	Naturally occurring play a role in food co a. enzymes b. sugars	c.	ng. pigments carbohydrates
 16.	Fruits and vegetables are graded based on their a. size, shape b. color, size	c.	_ and smell, shape smell, color
 17.	Bacteria or molds that require atmospheric oxya. anaerobicb. aerobic	с.	are mesophilic thermophilic
 18.	 can destroy the microorganisms and inacta. Radiationb. Cooling	c.	e enzymes. Drying Freezing
 19.	is the transfer of heat from one particle to a. Conduction b. Convection		ther by contact. Radiation Combustion
 20.	Intimate contact occurs between the food or para. blast b. pressure	c.	e and the refrigerant with freezing. cold immersion
 21.	The freezing point for pure water is°F. a. 10 b. 15	c. d.	
 22.	Which vitamin is used most commonly to contra. K b. C	rol b c. d.	В
 23.	Foods high in or other solutes dry more sl a. protein b. salt	c.	y. sugar water
 24.	is when water goes from a solid to a gas v a. Transfusion b. Sublimation		out passing through the liquid phase. Evaporation Condensation
 25.	Reducing the volume and weight of a product s a. time b. energy	ave: c. d.	s during processing. money flavor

 26.	Irradiation causes undesirable flavor changes i a. dairy		products. meat
	b. grain		vegetable
 27.	Lactic acid bacteria with propionic acid bacter	_	
	a. cheddar		swiss
	b. mozzarella	u.	monterey jack
 28.		·	
	a. cooling	C.	ε
	b. heating	d.	settling
 29.	Bread is leavened with		
	a. yeast		salt
	b. sugar	d.	baking soda
30.	GMO stands for		
	a. genetically modified organism	c.	gross moldy oranges
	b. genetically manufactured oranges	d.	genetically malfunctioning organisms
31.	The use of food additives is controlled by the		clause.
	a. Delaney		Delaware
	b. Additive	d.	Supplement
32.	are the most heavily used additives.		
 52.	a. Minerals	с	Gums
	b. Vitamins		Sweeteners
22			
 33.	make a food acid or sour.	~	Calarinas
	a. Flavoringsb. Texturings		Colorings Acidulants
	0. Textumigs	u.	returants
 34.	The outside of the steel can is protected from i		
	a. tin		aluminum
	b. copper	a.	silver
 35.	Retortable pouches for packaging have la	ayers	S.
	a. three		four
	b. two	d.	five
36.	is made by churning pasteurized cream.		
	a. Butter	c.	Yogurt
	b. Ice cream	d.	Milk
37.	drying is the most used method for produ	icino	a milk powders
 57.	a. Wet	C.	
	b. Heat	d.	
20		T	
 38.	milk is a traditional milk fermented with a. Skim		Acidophilus (LA).
	b. Whole	с. d.	Butter
		ч.	2

 39.	All ice cream is made from a basic mix.		
	a. cream	c.	sugar
	b. milk	d.	white
 40.	Egg cartons from USDA-inspected plants must	disj	blay a date.
	a. use-by	c. ⁻	Julian
	b. expiration	d.	sell-by
 41.	A more prominent chalaza indicates a egg.	•	
	a. staler	c.	fresher
	b. healthier	d.	rounder
 42.	is a soft cheeselike food made by curdling	fre	sh hot soymilk with a coagulant.
	a. Tempeh	c.	Yogurt
	b. Tofu	d.	Cheddar
 43.	Fruits and vegetables get their characteristic colo		
	a. pigments	c.	sunshine
	b. sugar	d.	osmosis
 44.	The quality of most fresh vegetables can be judg	ged	reasonably well by their appearance.
	a. internal	c.	leafy
	b. external	d.	green
 45.		er,	-
	1	c.	
	b. Composites	d.	Triglycerides
 46.		ing	chocolate.
			Dark
	b. Bittersweet	d.	Sweet
 47.		is c	
		c.	
	b. viniculture	d.	vineyard
 48.	Most pathogenic bacteria are classified as		
	I J I I I	c.	psychrophilic
	b. thermotrophic	d.	mesophilic
 49.	ε · <u> </u> ε	reat	to food safety.
		c.	fungi
	b. parasites	d.	bacteria
 50.	Ingredients on a food label are listed in or		
	÷		alphabetical
	b. ascending	d.	chronological

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Answer Section

MULTIPLE CHOICE

1.	ANS:	А	PTS:	1
2.	ANS:	А	PTS:	1
3.	ANS:	D	PTS:	1
4.	ANS:	А	PTS:	1
5.	ANS:	А	PTS:	1
6.	ANS:	D	PTS:	1
7.	ANS:	D	PTS:	1
8.	ANS:	С	PTS:	1
9.	ANS:	В	PTS:	1
10.	ANS:	С	PTS:	1
11.	ANS:	А	PTS:	1
12.	ANS:	А	PTS:	1
13.	ANS:	А	PTS:	1
14.	ANS:	А	PTS:	1
15.	ANS:	С	PTS:	1
16.	ANS:	А	PTS:	1
17.	ANS:	В	PTS:	1
18.	ANS:	А	PTS:	1
19.	ANS:	А	PTS:	1
20.	ANS:	D	PTS:	1
21.	ANS:	D	PTS:	1
22.	ANS:	В	PTS:	1
23.	ANS:	С	PTS:	1
24.	ANS:	В	PTS:	1
25.	ANS:	С	PTS:	1
26.	ANS:	А	PTS:	1
27.	ANS:	С	PTS:	1
28.	ANS:	А	PTS:	1
29.	ANS:	А	PTS:	1
30.	ANS:	А	PTS:	1
31.	ANS:	А	PTS:	1
32.	ANS:	D	PTS:	1
33.	ANS:	D	PTS:	1
34.	ANS:	А	PTS:	1
35.	ANS:	А	PTS:	1
36.	ANS:	А	PTS:	1
37.	ANS:	С	PTS:	1
38.	ANS:		PTS:	1
39.	ANS:	D	PTS:	1
40.	ANS:	C	PTS:	1
41.			PTS:	1
		-	~.	-

42.	ANS:	В	PTS:	1
43.	ANS:	А	PTS:	1
44.	ANS:	В	PTS:	1
45.	ANS:	D	PTS:	1
46.	ANS:	А	PTS:	1
47.	ANS:	В	PTS:	1
48.	ANS:	D	PTS:	1
49.	ANS:	D	PTS:	1
50.	ANS:	А	PTS:	1