Iowa FFA Food Science Question Bank

Multiple Choice

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

 1.	Americans spend only about p home.	rcent of their persona	l consumption expenditures for food to be eaten at
	a. 10	c. 5	
	b. 8	d. 3	
 2.	3		cent of the U.S. food dollar.
	a. 45 b. 30	c. 60 d. 50	
	0. 30	u. 30	
 3.	Food is a commodity.		
	a. global	c. local	
	b. national	d. state	
4.	The United States is the largest expe	rter of which two item	as?
	a. milk and sugar		es and carrots
	b. oranges and apples	•	grains and soybeans
_	One and and death are in		
 5.	I	•	
	a. 10,000 b. 5,000	c. 20,000 d. 30,000	
	b. 5,000	u. 50,000	,
 6.	The periodic table arranges element	•	••
	a. neutrons	c. proton	
	b. atoms	d. electro	ons
7.	Covalent bonds are formed by the sl	aring of a pair of	
	a. atoms	c. electro	
	b. neurons	d. proton	S
8.	What is the symbol for salt?		
 0.	a. NaCl	c. H ₂ O	
	b. C ₆ H ₁₂ C ₆	d. CO ₂	
		_	
 9.	, E	•	
	a. molecules	c. elemen	
	b. atoms	d. neutro	ns
 10.	Which types of chemical bonds are	ne weakest?	
	a. covalent	c. ionic	
	b. Van der Waals	d. none o	of the above
11.	Organic chemistry involves molecul	es that contain which	element?
 11.	a. carbon	c. oxyge	
	b. nitrogen	d. calcium	
 12.	, i ====		1 .
	a. carbon, water		luminum
	b. hydrogen, oxygen	d. gold, o	calcium

 13.	Which of the following is the source of carboh	ydra	tes?
	a. plant	c.	animal
	b. human	d.	insect
14.	Vitamin functions in normal blood clotting	ıg.	
	a. C	c.	D
	b. A	d.	K
15.	Sucrose is commonly referred to as		
	a. salt	c.	sugar
	b. carbohydrate	d.	glucose
16.	is the most common polysaccharide adde	d to	food products.
	a. Water	c.	Glucose
	b. Salt	d.	Starch
17.	Identify the complex carbohydrate that cannot	be d	igested.
	a. fiber	c.	-
	b. cellulose		fat
18.	makes up 14 to 17 percent of the skeleter		
 10.	makes up 14 to 17 percent of the skeletor a. Magnesium		Phosphorus
	b. Iron	d.	Sodium
		u.	Socialii
 19.	functions in carbohydrate metabolism.		
	a. Zinc	C.	Riboflavin
	b. Thiamin	d.	Vitamin B
 20.	How many cups of water do humans require pe		-
	a. 1 to 3		5 to 9
	b. 10 to 12	d.	7 to 11
 21.	Which micromineral is essential for the produc	tion	of the thyroid hormones?
	a. calcium		fluorine
	b. iodine	d.	magnesium
 22.	RDA stands for Recommended Allowand	ces.	
	a. Dose	c.	Dairy
	b. Dietary	d.	D-vitamin
23.	The RDA was initially established during		
	a. World War II	с.	the Korean Conflict
	b. World War I	d.	the Depression
24.	The first RDA were published by a group know	vn a	s the .
	a. Food and Drug Administration		National Nutrition Program
	b. National Institutes of Health		Environmental Protection Agency
25.	The RDA is revised approximately every	vea	rs.
 	a. five	c.	two
	b. ten	d.	three
26.	percent of the adult body is made up of w	,ata•	
 ۷0.	a. Fifty-five	c.	~ ~
		٠.	·- · · · · J · · -

	b. Sixty-five	d.	Eighty-five
27.	An adult should drink glasses of water pe	er da	V
 27.	a. 6 to 8		5 to 7
	b. 7 to 9		8 to 10
	0. 7607	u.	0.00 10
 28.	Carbohydrates and proteins provide about		
	a. 5	c.	
	b. 2	d.	6
29.	Fat contributes about calories per gram.		
	a. 9	c.	8
	b. 10	d.	7
30	Alcohol supplies about calories per gram		
 30.	a. 6	с.	5
	b. 7	d.	
	0. 7	u.	4
 31.	Fiber is important in function.		
	a. bowel	c.	
	b. stomach	d.	skeletal
32.	Most vitamins are measured in		
 ٥	a. milligrams	c.	liters
	b. grams		kilograms
	6		6
	To answer this question, you will need Table A	√8 v	which will be provided by your instructor.
33.	One ounce of blue cheese has grams of fa	ıt.	
	a. five	c.	seven
	b. six	d.	eight
24	A truely a cumas along of most been been as		
 34.	A twelve-ounce glass of root beer has cal a. 150		s. 165
	b. 200		172
	0. 200	u.	1/2
 35.	Lowfat (1%) chocolate milk has grams of		· · · · · · · · · · · · · · · · · · ·
	a. 15		
	b. 26	d.	21
36.	One slice of whole wheat bread is percen	t wa	iter.
	a. 28		32
	b. 25		38
27			6.1.1
 37.	1 2		
	a. 93		100
	b. 85	d.	79
 38.	The most important food appearance factor is		
	a. color		shape
	b. size		packaging
20	Notionally a comming	.1	20
 39.			
	a. enzymes	C.	pigments

	b. sugars	d.	carbohydrates
 40.	or spectrophotometers ca	n be used for measu	ring transparent foods.
	a. Thermometers	c.	Liquid
	b. Meters		Colorimeters
 41.	Fruits and vegetables are grade	ed based on their	and
	a. size, shape	c.	smell, shape
	b. color, size	d.	smell, color
42.	standards help ensure foo	od quality.	
	a. National		Packing
	b. Quality		Legal
43.	can be achieved on the ba	asis of density or size	e and shape.
	a. Separation	-	Clarification
	b. Quality		Flavor
4.4	Sadiment and microarganisms	aan ha ramayad aan	trifugally in a
 44.	Sediment and microorganisms a. tube		pan
	b. clarifier		box
	b. Clarifici	u.	UUX
 45.			g cavity between two lobes or gears and a rotor.
	a. positive		negative
	b. centrifugal	d.	hand
46.	and are already soli	d and lend themselv	es to sun or tray drying.
	a. Cheese, meats		Cheese, vegetables
	b. Fruits, vegetables		Fruits, meats
47.	The most common drying metal	nod is drying	
 .,.	a. freeze-	c.	spray
	b. sun or tray drying		oven
 48.		-	still single cells, and some produce spores.
	a. Yeast	C.	
	b. Bacteria	d.	Ameba
 49.	Microbes that prefer cold temp	eratures are	
	a. mesophilic	c.	psychrophilic
	b. thermophilic	d.	obligative
50.	Bacteria or molds that require	atmospheric oxygen	are .
	a. anaerobic	_	mesophilic
	b. aerobic	d.	1
<i>E</i> 1	Most bostonia and billed at	0 to 00 hut and	-
 51.	Most bacteria are killed at		
	a. 150, 175		160, 200
	b. 180, 200	d.	175, 200
 52.	Microbial growth slows at tem	peratures under	_°F.
	a. 80		60
	b. 70	d.	50
 53.	can destroy the microorg	anisms and inactivat	e enzymes.

	a. Radiation	c.	Drying
	b. Cooling	d.	Freezing
 54.	is the transfer of heat from one particle to	anc	other by contact.
	a. Conduction	c.	Radiation
	b. Convection	d.	Combustion
 55.	heating means that the circulation of curre	ents	in one region inside a can distributes the heat to another.
	a. Conduction	c.	Convection
	b. Radiation	d.	Slow
 56.	is the transfer of energy in the form of ele	ectro	omagnetic waves.
	a. Compulsion	c.	Convection
	b. Radiation	d.	Conduction
 57.			nilk needs to be heated to 161°F for seconds.
	a. 15		10
	b. 20	d.	5
 58.	Low-acid foods have pH values of or less		
	a. 5.2	c.	3.9
	b. 4.6	d.	4.2
 59.	Cool storage is considered any temperature from	m _	° to°F.
	a. 28, 68	c.	28, 78
	b. 18, 48	d.	32, 58
 60.	Household refrigerators usually run ato to		_°F.
	a. 45.5, 50.2	c.	32.3, 35.7
	b. 40.5, 44.6	d.	21.4, 26.5
 61.	Intimate contact occurs between the food or pa		
	a. blast		cold
	b. pressure	d.	immersion
 62.	The freezing point for pure water is°F.		
	a. 10	c.	28
	b. 15	d.	32
63.	How long will frozen orange juice last at 10°F.	?	
	a. 14 months	c.	10 months
	b. 6 months	d.	2 months
64.	Which vitamin is used most commonly to conta	rol t	prowning in fruits by enzymes?
	a. K	c.	В
	b. C	d.	D
65.	The lower limit of moisture by sun drying is ap	nro	ximately percent
 05.	a. 10	c.	20
	b. 15	d.	30
"			
 00.	Foods high in or other solutes dry more si		
	a. proteinb. salt		sugar water
	o. san	u.	water

 67.	is when water goes from a solid to a g	as with	out passing through the fiquid phase.
	a. Transfusion	c.	Evaporation
	b. Sublimation		Condensation
 68.	Reducing the volume and weight of a produ		• • •
	a. time	c.	money
	b. energy	d.	flavor
60	I am tamanamatum	1 for her	ot consision for do
 09.	Low-temperature evaporators are used a. ultrafiltration		
			vacuum
	b. osmosis	a.	drum
 70.	Sun-dried are the best known of all dr	ied food	ds.
	a. tomatoes		raisins
	b. peppers	d.	mushrooms
 71.	To dry fruits out-of-doors, humidity below	•	
	a. 60		80
	b. 70	d.	90
72.	are used in medical research and thera	ny in m	any hospitals and universities
 12.	a. Radioisotopes		Satellites
	b. Microwaves		Mice
	b. Wherowaves	u.	MICC
 73.	Foods that are sterilized by irradiation can be	e store	d for without refrigeration.
	a. years	c.	weeks
	b. months	d.	days
7 .4			
 74.			
	a. ionizing		electrical
	b. nonionizing	d.	magnetic
75.	Irradiation causes undesirable flavor change	es in	products.
	a. dairy		meat
	b. grain		vegetable
	o. 8	٠.	- Section 1
 76.	In, FDA approved the use of irradiation	on to co	ntrol pathogens in fresh and frozen red meats, such as beef
	lamb, and pork.		
	a. 1988	c.	1997
	b. 1975	d.	1990
77	English of the Second of the American		
 //.	Fermentation is the form of food prese		
	a. oldest		best
	b. newest	a.	cheapest
78.	Lactic acid bacteria with propionic acid bac	teria pr	oduces cheese.
	a. cheddar	_	swiss
	b. mozzarella		monterey jack
			• •
 79.	Fermentation microorganisms produce	_	
	a. minerals	c.	calories
	b. vitamins	d.	energy
00	English is stone of the contest of	.1	
 80.	Fermentation is stopped by pasteurizing and	ı	

	a. coolingb. heating		stirring settling
 81.	Yogurt is a semi-solid fermented milk product a. Hungary b. Bulgaria	c.	Romania
 82.	Sour cream usually has a fat content between _		Germany percent.
	a. 1 and 2b. 3 and 8		10 and 11 12 and 30
 83.	Bread is leavened with a. yeast	C	salt
	b. sugar		baking soda
 84.	Vinegar usually has an acetic acid content of be a. 6	etwe	
	b. 7	d.	
 85.	GMO stands for		
	a. genetically modified organismb. genetically manufactured oranges		gross moldy oranges genetically malfunctioning organisms
 86.	The use of food additives is controlled by the _		
	a. Delaneyb. Additive		Delaware Supplement
 87.	are the most heavily used additives.		
	a. Mineralsb. Vitamins	c. d.	Gums Sweeteners
88.			
	a. cheating	c.	chilling
	b. chelating	d.	charcoal
 89.	In terms of additives, include both natural		· · · · ·
	a. flavorsb. gums		colors sweeteners
90.		s, g	ranules (small hard pieces), liquids, or other special
	purpose forms.		
	a. Dyes	c.	Sweeteners
	b. Lakes	d.	Gums
 91.	make a food acid or sour.		Colorings
	a. Flavoringsb. Texturings	c. d.	Colorings Acidulants
 92.	Research on food irradiation dates back to the _		
	a. 1930s	c.	1910s
	b. 1940s	d.	1920s
 93.	containers come in direct contact with the		
	a. Secondary	C.	Tertiary

	b. Primary	d.	All of the above
94.	The outside of the steel can is protected from	rust	by a thin layer of .
	a. tin		aluminum
	b. copper	d.	silver
95.	Factory equipment allows hermetically sealed rate of units per minute.	sani	tary steel cans to be manufactured and later sealed at the
	a. 500	c.	1,000
	b. 1,500	d.	1,200
96.	Paper used for cartons must come from s	sanit	ary virgin pulp.
	a. milk		eggs
	b. juice		butter
97.		cori	nstarch which makes them more
	a. sanitary		expensive
	b. tough		biodegradable
	o. tough	u.	biodegradable
98.		-	s can be custom-designed for packaging a specific product
	a. eight		ten
	b. three	d.	five
99.	containers are versatile but often expens	ive.	
	a. Paper		Plastic
	b. Glass	d.	Metal
100			
100.	Retortable pouches for packaging have1	•	
	a. three		four
	b. two	a.	five
101.	The term total milk solids describes the remain	ning	percent of milk.
	a. 10–11	c.	5–7
	b. 12–13	d.	8–9
102.		ve or	more are not uncommon
102.	a. 1,000		2,000
	b. 500		700
	0. 300	u.	700
103.	All raw milk must be processed within h		
	a. 24		48
	b. 36	d.	72
104.	is made by churning pasteurized cream.		
	a. Butter	c.	Yogurt
	b. Ice cream	d.	Milk
105.	Sweetened condensed milk has an extended sh	helf-l	life due to the addition of
100.	a. salt		oxygen
	b. sugar		vinegar
		u.	
106.	drying is the most used method for produced	ucing	g milk powders.
	a. Wet	c.	Spray
	b. Heat	d.	Air

107.	Acid coagulated cheeses ma	y include cottage (cheese, quark, and cream cheese.
	a. fresh	c.	aged
	b. white	d.	foreign
108.	milk is a traditional milk fer	mented with Lacto	obacillus acidophilus (LA).
	a. Skim	c.	Acidophilus
	b. Whole	d.	Butter
109.	When frozen, about one half of th	e volume of ice cr	eam is
	a. air		cream
	b. water		milk
110.	All ice cream is made from a basic	c mix.	
	a. cream		sugar
	b. milk		white
111	One well-known substitute for a n	nilk product is	
111.	a. cheese		 powdered milk
	b. dried milk		margarine
	b. dried lillik	u.	mai garme
112.	Carcasses are chilled for 24 to		
	a. 36	c.	
	b. 48	d.	96
113.	Beef is normally processed at app		
	a. 20	c.	
	b. 15	d.	18
114.	at certain concentrations inc	reases the tendern	ess of meat.
	a. Alcohol	c.	Salt
	b. Pepper	d.	Sugar
115.	Trichinella spiralis (trichinosis) is safe for cooking	s destroyed at 137°	PF, so an internal temperature of 160° to 170°F is definitely
	a. chicken	c.	beef
	b. pork	d.	lamb
116.	Approximately percent of al	l poultry carcasses	s processed in the United States are downgraded (reduced
	quality) due mostly to bruises.		
	a. 10	c.	29
	b. 20	d.	45
117.	The most important aspect of pour	ltry meat is its	_ quality.
	a. eating	c.	texture
	b. color	d.	versatile
118.	provides a standardized mea	ns of describing th	ne marketability of meat, poultry, or eggs.
	a. Eating		Handling
	b. Testing		Grading
110	•		
119.	Egg cartons from USDA-inspecte		· ·
	a. use-by		Julian
	b. expiration	d.	sell-by

120.	A more prominent chalaza indicates a eg	_	
	a. staler	c.	fresher
	b. healthier	d.	rounder
121.	The yolk or yellow portion makes up about	p	percent of the liquid weight of the egg.
	a. 12	c.	43
	b. 22	d.	33
122.	In the grading process, eggs are examined for	both	interior and exterior quality and are sorted according to
	a. color	c.	weight
	b. shape		breed
123.	A whole egg, including the albumen, contains	abo	ut calories.
	a. 15		40
	b. 75	d.	
124.	What percent of beef is ground for hamburger	?	
12	a. 6		24
	b. 12	d.	
125.	What is the average level of cholesterol in an e	egg?	
	a. 80 mg	c.	240 mg
	b. 120 mg	d.	320 mg
126.	are covered by a crustlike shell and have	seg	mented bodies (like insects).
	a. Crustaceans	_	Oyster
	b. Mollusks		Clams
127.	The lobster is a common used for food.		
127.	a. mollusk	0	chrimp
			shrimp
	b. crustacean	a.	eel
128.			eent of the total world catch of fish and shellfish.
	a. 14		20
	b. 3	d.	8
129.	On average, Americans eat about pounds	of t	fish and shellfish each year.
	a. 15	c.	20
	b. 5	d.	30
130.	Aquaculture facilities cultivate approximately		_ different species of fish and shellfish and grow a variety
	of aquatic plants.		•
	a. 20	c.	10
	b. 30	d.	40
131.	The National Marine Fisheries Service estimat	es th	nat approximately plants process fish and shellfish in
	the United States.		, , , , , , , , , , , , , , , , , , ,
	a. 2,000	c.	2,500
	b. 1,700		1,500
132.	are sides of fish cut lengthwise away from	m th	e backbone.
132.	a. Fillets		Steaks
	b. Nuggets		Sticks
	· · · · · · · · · · · · · · · · · · ·	u.	e trend

133.		cold water and then freezing a layer before dipping the fish again.					
	a. Cleaning	c. Glazing					
	b. Skinning	d. Dressing					
13/	The is the large central portion	n of the kernel and contains most of the starch.					
154.	a. aleurone	c. endosperm					
	b. bran	<u>*</u>					
	o. oran	d. germ					
135.	Potato starch begins to at a lo	wer temperature than cornstarch.					
	a. burn	c. smell					
	b. gelatinize	d. separate					
126	The management of	he formation of a calling applied and applied atoms mintures					
130.	a. milk	he formation of a gel in cooked and cooled starch mixtures.					
		c. carbohydrate					
	b. sugar	d. amylose					
137.	Milling a hundred pounds of whea	should yield percent straight flour.					
	a. 72 to 75	c. 88 to 90					
	b. 75 to 80	d. 68 to 70					
138.		read and rolls was made compulsory by the Federal government in are					
	a war measure to improve the nutr						
	a. 1940	c. 1942					
	b. 1941	d. 1943					
139	About percent of the proteins of white flour are relatively insoluble.						
13).	a. 55	c. 75					
	b. 65	d. 85					
140.	-	products as a substitute flour for individuals with an allergy to wheat flour					
	a. Cake	c. Bread					
	b. Rice	d. Soy					
141.	is one of the most fermentab	e of all the sugars					
1.1.	a. Sucrose	c. Fructose					
	b. Maltose	d. Glucose					
	b. Wattose	d. Glucosc					
142.	The most widely known bioproduc	t from corn is					
	a. glue	c. paint					
	b. ethanol	d. lotion					
143.	The basic foundation of baked pro	hugte is usually flour and					
143.	_	c. liquid					
	a. sugarb. eggs	d. leavening					
	o. eggs	d. leavening					
144.	flour has a slightly higher pe	centage of gluten and a much stronger and more elastic gluten than other					
	types of flour.						
	a. Bread	c. Pastry					
	b. Cake	d. Rice					
145.		ites to make soybean milk and low-gluten baked goods.					
	a. Rizcous	c. Rye					
	b. Soybean	d. Wheat					

146.	is a soft cheeselike food made by curdling a. Tempeh b. Tofu	g fresh hot soymilk with a coagulant. c. Yogurt d. Cheddar
1.47		
147.	are plant portions generally high in watera. Tubersb. Stems	c. Roots d. Bulbs
148.	like onions and garlic are enlargements atRootsTubers	c. Bulbs d. Stems
149.	most frequently eaten raw vegetables.	of retailers must provide nutrition information for the
	a. 15 b. 10	c. 20 d. 25
150.	The vacuole of a plant is composed of wi a. water b. juice	th soluble substances dissolved within it. c. oil d. minerals
151.	Fruits and vegetables get their characteristic co	
10 1.	a. pigmentsb. sugar	c. sunshine d. osmosis
152.	The quality of most fresh vegetables can be jud a. internal	ged reasonably well by their appearance. c. leafy
	b. external	d. green
153.	The use of U.S. grade standards for fruits and va. required b. helpful	regetables is in most cases. c. confusing d. voluntary
154.	juice is probably the most commonly pro-	cessed juice.
	a. Appleb. Lemon	c. Oranged. Cranberry
155.	fruits produce ethylene gas during ripenir	ig.
	a. Nonclimactericb. Climacteric	c. Orange d. Tree
156.	Fats and oils contain times more energy t	
10 0.	a. 2.25	c. 1.5
	b. 2	d. 3
157.	make up the major components of fat, but a. Compounds	tter, shortening, and oil. c. Spingolipids
	b. Composites	d. Triglycerides
158.	Each gram of fat contains kcal.	_
	a. 8 b. 9	c. 7 d. 6
159.	The first step in the refining process of many o	ils is

	a. degummingb. refining	c. bleachingd. winterization
160.	is a selective process that can be controlla. Winterizationb. Bleaching	ed to produce various levels of hardening. c. Hydrogenization d. Degumming
161.	Monoglycerides and diglycerides are used as _a. emulsifiers b. flavor	in a variety of foods. c. calories d. color
162.	The U.S. Surgeon General recommended that a. 20 b. 30	fat be reduced to percent of the total dietary calories c. 15 d. 25
163.	One of the most common physical tests performation. boiling b. cooling	med on fats is a determination of the point. c. melting d. separating
164.	Candies based on a sugar include rock ca a. crystalline b. noncrystalline	ndy, fondant, and fudge. c. white d. sweet
165.	Sugars and sugary foods provide a valuable an a. fat b. energy	d inexpensive source of c. dessert d. carbohydrates
166.	The principal ingredient of candies, including a. eggs b. milk	chocolate, is the c. sweetener d. butter
167.	The most common sweetener used in candies a a. glucose b. lactose	c. maltose d. sucrose
168.	When the amount of chocolate liquor is greate a. 10 b. 15	r than percent, the product is bittersweet chocolate. c. 20 d. 35
169.	chocolate is the most common form of ea a. Milk b. Bittersweet	ating chocolate. c. Dark d. Sweet
170.	manufacturers.	ed in as a when intended for use by other food
171	a. solid b. gas	c. liquid d. frozen
1/1.	Fructose is a that is approximately 75 per a. monosaccharide b. disaccharide	cent sweeter than sucrose. c. peptide d. polypeptide
172.	is the major ingredient of carbonated soft a. Water	t drinks. c. Corn Syrup

	b. Caffeine	d.	Flavoring
173.	When did the world's first vitamin-fortified fru	it dı	rinks appear?
	a. 1950		1940
	b. 1942	d.	1948
174.	is an alcoholic beverage made from ferme	ente	d grane juice.
1,	a. Wine		Scotch
	b. Beer		Whiskey
175	The saignes and art of growing granes for wine	io o	vallad
175.	The science and art of growing grapes for wine a. vinification		viticulture
	a. vinification b. viniculture		vineyard
	b. viniculture	u.	vincyard
176.	Grapes for wine are harvested when they conta		-
	a. color		sugar
	b. size	d.	alcohol
177.	coffee is prepared by forcing an atomized	spr	ay of very strong coffee extract through a jet of hot air.
	a. Decaffeinated	c.	Black
	b. Instant	d.	Espresso
178.	Tea is made when the processed leaves of the to	ea n	lant are infused with
170.	a. spices	•	herbs
	b. boiling water	d.	
	-		
179.	Which organization issues the National Primary		
	a. FDA		EPA
	b. NRA	d.	USA
180.	Turbidity of water is		
	a. taste	c.	cloudiness
	b. smell	d.	content
181.	In some food processing plants. peeling is	s use	ed to remove skins from soft fruit and vegetables such as
	tomatoes.		
	a. hand	c.	boiled
	b. machine	d.	caustic
182.	A successful pollution prevention program requ	iires	s frequent to keep employees focused and careful.
102.	a. cleaning		expense
	b. retraining		reprimanding
400	-		
183.	serves as a universal solvent.		DI I
	a. Water		Bleach
	b. Soap	a.	Odor
184.	are the tiniest, and probably the simplest	forn	n of life.
	a. Viruses		Fungi
	b. Parasites	d.	Bacteria
185.	Molds and yeast are classified as		
	a. viruses	c.	fungi
	b. parasites	d.	_

186.	organisms tolerate low temperatures ar	nd can	grow under refrigeration.
	a. Psychrophilic	c.	Psychrotrophic
	b. Mesophilic	d.	Thermotrophic
187.	Most pathogenic bacteria are classified as		
	a. psychrotrophic		psychrophilic
	b. thermotrophic		mesophilic
100	A rule of thumb for the numbers of organism	ne roa	uired to produce toxins or to produce desired or undesired
100.	flavors is one million per	ns req	uned to produce toxins of to produce desired of undesired
	a. ounce	c.	gram
	b. kilogram		pound
189	Water comprises approximately percen	nt of cl	eaning and sanitizing solutions
10/.	a. 80 to 89		90 to 95
	b. 95 to 99		75 to 85
190.		and an	timicrobial agents for use on food and food product contact
	surfaces?		TICDA
	a. EPA		USDA
	b. FDA	a.	HACCP
191.	Of the microorganisms, are the greates		•
	a. viruses		fungi
	b. parasites	d.	bacteria
192.	Ingredients on a food label are listed in	order	, based on weight.
	a. descending	c.	alphabetical
	b. ascending	d.	chronological
193	A daily intake of calories has been esta	hlishe	d as the daily reference value (DRV)
175.	a. 1,700		1,900
	b. 1,800		2,000
	·		
194.	-		ntains no amount of, or only trivial or "physiologically
	-	these	components: fat, saturated fat, cholesterol, sodium, sugars,
	and calories.		T
	a. Low		Lean
	b. Free	d.	Reduced
195.	The term can be used on the labels of f	oods t	hat can be eaten frequently without exceeding dietary
			at, saturated fat, cholesterol, sodium, and calories.
	a. free		lean
	b. reduced	d.	low
196.	Claims for relationships between a nut	rient o	r a food and the risk of a disease or health-related condition
170.	are now allowed on food labels.	i i ciii	i a 190d and the 115k of a disease of health fedice condition
	a. five	c.	seven
	b. six		eight
40-			
197.			calculated as fat based on percent of calories.
	a. 30 b. 30	C.	25 35

198.	Worldwide, about million peopl a. 300		00
	a. 300 b. 500	c. 80 d. 20	
199.		le were gathered	l in one place, their population would be greater than
	every continent except	a	-1 A
	a. Asia		outh America
	b. Europe	u. N	orth America
200.	implies a person eats but does no	ot receive the am	ount of nutrients needed to keep the body healthy.
	a. Undernutrition	c. H	•
	b. Malnutrition	d. St	arvation
201.	In developing countries, the time before	re is most	difficult for meeting nutritional needs of the people.
	a. planting	c. wi	
	b. harvest	d. sp	ring
202.	Enough grain is produced in the world	l to give every m	an, woman, and child pounds each day.
	a. five	c. tw	
	b. one	d. th	ree
203.	According to the United Nations' pub	lication <i>Ending</i>	Hunger: An Idea Whose Time Has Come, in the last 88
203.			of these countries have done it since
	a. 80, 1970		1, 1980
	b. 70, 1955		i, 1960
	•		
204.	Eradication of is essential to imp		
	a. malnutrition	c. po	•
	b. undernutrition	d. te	rorism
205.	The almost 6 billion people in the wor	ld today have, o	n average, 15 percent more food per person than the
	global population of 4 billion people l		go.
	a. 10	c. 5	
	b. 15	d. 20	
206.	The Declaration on World Food Secu	rity pledges its e	fforts to reducing the number of undernourished people
	to their present level no later that	n 2015.	
	a. half	c. or	
	b. one-third	d. th	ree-fourths
207.	prepare pies, breads, rolls, muff	ns, cookies, cak	es, icings and frostings, and many other foods,
	depending on where they work.		
	a. Inspectors	c. Bı	utchers
	b. Bakers	d. Cl	nefs
208.	Chefs prepare delicious meals and par	ticipate in	to show off chefs' talents.
	a. Culinary Olympics	•	and Demonstrations
	b. Cooking Contests	d. W	orldwide Classes
209.	play an important role in the dev	elonment of nev	y foods and nonfood uses
20).	a. Bakers	_	nemists
	b. Butchers		spectors
210.	On first reading, an employer will spe	nd seconds	reading a résumé.

a. 5 to 10

b. 10 to 15

c. 15 to 20 d. 20 to 30

Iowa FFA Food Science Question Bank

Answer Section

MULTIPLE CHOICE

	ANS:		PTS:	
	ANS:		PTS:	
	ANS:		PTS:	
	ANS:		PTS:	
5.	ANS:	A	PTS:	
	ANS:		PTS:	1
	ANS:		PTS:	
15.	ANS:	C	PTS:	1
16.	ANS:	D	PTS:	1
17.	ANS:	A	PTS:	1
18.	ANS:	C	PTS:	1
19.	ANS:	В	PTS:	1
	ANS:		PTS:	1
21.	ANS:	В	PTS:	1
22.	ANS:	В	PTS:	1
23.	ANS:	A	PTS:	1
24.	ANS:	C	PTS:	1
25.	ANS:	A	PTS:	1
26.	ANS:	В	PTS:	1
27.	ANS:	A	PTS:	1
28.	ANS:	C	PTS:	1
29.	ANS:	A	PTS:	1
	ANS:		PTS:	1
31.	ANS:	A	PTS:	1
32.	ANS:	A	PTS:	
33.	ANS:	D	PTS:	1
34.	ANS:	C	PTS:	1
35.	ANS:	В	PTS:	
36.	ANS:	D	PTS:	1
37.	ANS:	C	PTS:	1
38.	ANS:	A	PTS:	1
39.	ANS:	C	PTS:	1
40.	ANS:	D	PTS:	1
41.	ANS:	A	PTS:	1

42.	ANS:		PTS:	
	ANS:		PTS:	
44.	ANS:	В	PTS:	1
45.	ANS:	A	PTS:	1
46.	ANS:	В	PTS:	1
47.	ANS:	\mathbf{C}	PTS:	1
48.	ANS:	A	PTS:	1
49.	ANS:	C	PTS:	1
50.	ANS:		PTS:	
	ANS:		PTS:	
62.			PTS:	
	ANS:		PTS:	
	ANS:		PTS:	
	ANS:		PTS:	1
66.	ANS:	C	PTS:	1
67.	ANS:	В	PTS:	1
68.	ANS:	C	PTS:	1
69.	ANS:	C	PTS:	1
70.	ANS:	C	PTS:	1
71.	ANS:	A	PTS:	1
72.	ANS:	A	PTS:	1
73.	ANS:	A	PTS:	1
74.		В	PTS:	1
75.			PTS:	1
76.	ANS:		PTS:	1
77.	ANS:		PTS:	1
78.			PTS:	
79.	ANS:		PTS:	1
80.		A	PTS:	1
	ANS:		PTS:	
82.			PTS:	1
83.	ANS:		PTS:	1
84.			PTS:	
85.			PTS:	1
86.	ANS:		PTS:	1
	ANS:		PTS:	
88.	ANS:	В	PTS:	1

89. ANS: C PTS: 1 90. ANS: A PTS: 1 91. ANS: D PTS: 1 92. ANS: D PTS: 1 93. ANS: B PTS: 1 94. ANS: A PTS: 1 95. ANS: C PTS: 1 96. ANS: A PTS: 1 97. ANS: D PTS: 1 98. ANS: A PTS: 1 99. ANS: C PTS: 1 100. ANS: A PTS: 1 101. ANS: B PTS: 1 102. ANS: A PTS: 1 103. ANS: D PTS: 1 104. ANS: A PTS: 1 105. ANS: B PTS: 1 106. ANS: C PTS: 1 107. ANS: A PTS: 1 108. ANS: C PTS: 1 109. ANS: A PTS: 1 110. ANS: B PTS: 1 111. ANS: D PTS: 1 112. ANS: B PTS: 1 113. ANS: A PTS: 1 114. ANS: C PTS: 1 115. ANS: B PTS: 1 116. ANS: C PTS: 1 117. ANS: A PTS: 1 118. ANS: D PTS: 1 <	90	A NIC.	C	DTC.	1
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93. ANS: B 94. ANS: A 95. ANS: C 96. ANS: A 97. ANS: D 98. ANS: C 99. ANS: C 100. ANS: A 101. ANS: B 102. ANS: B 105. ANS: C 106. ANS: A 107. ANS: B 107. ANS: B 108. ANS: A 109. ANS: C 109. ANS: A 101. ANS: B 102. ANS: A 103. ANS: D 104. ANS: A 105. ANS: B 106. ANS: C 107. ANS: A 108. ANS: C 109. ANS: A 110. ANS: D 111. ANS: D 112. ANS: B 113. ANS: D 114. ANS: C 115. ANS: B 116. ANS: C 117. ANS: B 118. ANS: C 119. ANS: C 119. ANS: C 1118. ANS: C 119. ANS: C 1119. ANS: C 1110. ANS: C 1111. ANS: C 1120. ANS: C 1121. ANS: B 1122. ANS: C 1133. ANS: C 114. ANS: C 115. ANS: B 116. ANS: C 117. ANS: C 118. ANS: C 119. ANS: C 119. ANS: C 110. ANS: C 110. ANS: C 110. ANS: C 111. ANS: C 112. ANS: C 113. ANS: C 114. ANS: C 115. ANS: C 115. ANS: C 115. ANS: C 115. ANS: C 116. ANS: C 117. ANS: A 118. ANS: C 118.					
94. ANS: A PTS: 1 95. ANS: C PTS: 1 96. ANS: A PTS: 1 97. ANS: D PTS: 1 98. ANS: A PTS: 1 100. ANS: A PTS: 1 101. ANS: B PTS: 1 102. ANS: A PTS: 1 103. ANS: D PTS: 1 104. ANS: A PTS: 1 105. ANS: B PTS: 1 106. ANS: C PTS: 1 107. ANS: A PTS: 1 108. ANS: C PTS: 1 110. ANS: D PTS: 1 111. ANS: D PTS: 1 112. ANS: B PTS: 1 114. ANS: D PTS: 1 115. ANS: B PTS: 1 116. ANS: C PTS: 1 117. ANS: A PTS: 1 118. ANS: C PTS: 1 119. ANS: C PTS: 1 119. ANS: C PTS: 1 110. ANS: C PTS: 1 111. ANS: C PTS: 1 112. ANS: B PTS: 1 113. ANS: C PTS: 1 114. ANS: C PTS: 1 115. ANS: B PTS: 1 116. ANS: C PTS: 1 117. ANS: A PTS: 1 118. ANS: C PTS: 1 119. ANS: C PTS: 1 119. ANS: C PTS: 1 120. ANS: C PTS: 1 121. ANS: D PTS: 1 122. ANS: C PTS: 1 124. ANS: C PTS: 1 125. ANS: C PTS: 1 126. ANS: C PTS: 1 127. ANS: B PTS: 1 128. ANS: D PTS: 1 129. ANS: C PTS: 1 130. ANS: B PTS: 1 131. ANS: D PTS: 1 131. ANS: D PTS: 1 132. ANS: B PTS: 1					
95. ANS: C 96. ANS: A 97. ANS: D 98. ANS: A 99. ANS: C 100. ANS: A 101. ANS: B 102. ANS: A 103. ANS: B 104. ANS: B 105. ANS: B 106. ANS: C 107. ANS: B 107. ANS: B 108. ANS: C 109. ANS: C 109. ANS: C 107. ANS: B 108. ANS: C 109. ANS: A 110. ANS: A 110. ANS: D 111. ANS: D 112. ANS: B 113. ANS: C 115. ANS: B 114. ANS: C 115. ANS: B 115. ANS: B 116. ANS: C 117. ANS: A 118. ANS: C 119. ANS: C 119. ANS: C 1119. ANS: C 1110. ANS: C 1111. ANS: C 1120. ANS: C 1131. ANS: C 1140. ANS: C 1151. ANS: B 1152. ANS: B 1160. ANS: C 1173. ANS: C 1174. ANS: C 1175. ANS: C 1175. ANS: C 1176. ANS: C 1177. ANS: C 1178. ANS: C 1179. ANS: C 1179. ANS: C 1170. ANS: C 1171. ANS: C 1171. ANS: C 1172. ANS: C 1173. ANS: C 1174. ANS: C 1175. ANS: C 1175. ANS: C 1176. ANS: C 1177. ANS: A 1178. ANS: C 1179.					
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135.	ANS:	В	PTS:	1
136.			PTS:	1
137.	ANS:	A	PTS:	1
138.	ANS:	В	PTS:	1
139	ANS:	D	PTS:	1
140.			PTS:	1
141.	ANS:	D	PTS:	1
142.	ANS:	В	PTS:	1
143.			PTS:	1
144.			PTS:	
145.	ANS:	В	PTS:	1
146.	ANS:	В	PTS:	1
	ANS:		PTS:	
	ANS:		PTS:	1
149.	ANS:	C	PTS:	1
150.	ANS:	A	PTS:	1
	ANS:		PTS:	
	ANS:		PTS:	1
153.	ANS:	D	PTS:	1
154	ANS:	C	PTS:	1
	ANS:		PTS:	
156.			PTS:	1
157.	ANS:	D	PTS:	1
158.	ANS:	В	PTS:	1
	ANS:		PTS:	
160.			PTS:	1
161.	ANS:	A	PTS:	1
162.	ANS:	В	PTS:	1
163.	ANS:	C	PTS:	1
164.			PTS:	
	ANS:		PTS:	
166.	ANS:	C	PTS:	1
167.	ANS:	D	PTS:	1
168.	ANS:	D	PTS:	1
169.			PTS:	1
170.	ANS:		PTS:	1
171.	ANS:	A	PTS:	1
172.	ANS:	Α	PTS:	1
173.	ANS:	D	PTS:	1
174.	ANS:	A	PTS:	1
175.	ANS:	В	PTS:	1
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177.	ANS:		PTS:	1
178.	ANS:	В	PTS:	1
179.			PTS:	1
180.	ANS:	C	PTS:	1
181	ANS:	D	PTS:	1
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182.	ANS:	В	PTS:	1
183.	ANS:	A	PTS:	1
184.	ANS:	A	PTS:	1
185.	ANS:	C	PTS:	1
186.	ANS:	C	PTS:	1
187.	ANS:	D	PTS:	1
188.	ANS:	C	PTS:	1
189.	ANS:	В	PTS:	1
190.	ANS:	A	PTS:	1
191.	ANS:	D	PTS:	1
192.	ANS:	A	PTS:	1
193.	ANS:	D	PTS:	1
194.	ANS:	В	PTS:	1
195.	ANS:	D	PTS:	1
196.	ANS:	D	PTS:	1
197.	ANS:	A	PTS:	1
198.	ANS:	C	PTS:	1
199.	ANS:	A	PTS:	1
200.	ANS:	В	PTS:	1
201.	ANS:	В	PTS:	1
202.	ANS:	C	PTS:	1
203.	ANS:	D	PTS:	1
204.	ANS:	C	PTS:	1
205.	ANS:	D	PTS:	1
206.	ANS:	A	PTS:	1
207.	ANS:	В	PTS:	1
208.	ANS:	A	PTS:	1
209.	ANS:	C	PTS:	1
210.	ANS:	В	PTS:	1