

OS-DONATE UNIVERSITY OF SCIENCE AND TECHNOLOGY ORDIJEP
DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY
FST 201 MID-SEMESTER TEST

- ✓ 1. State two physical method of processing and preservation that involves heat. *Steam cooking, Evaporation, Pasteurization*
- ✓ 2. List two (2) important food fermenting microorganisms. *Micrococcus, Streptococcus*
3. What are the two main components of starch? *Amylase, Amylopectin*
- ✓ 4. Mention two (2) factors that can denature protein. *Heat, Acid, Alkali*
- ✓ 5. ----- is the inventor of food preservation and it started in year ----- *Nicholas Appert, 1810*
- ✓ 6. What is the first food preservation method introduced? *Canning*
7. Who developed pasteurization process? *Louis Pasteur*
8. What are the four pillars/determinants of food security?
9. Food security is a broad concept that is more than *production* and *accessibility*.
10. Food science started when?
- ✓ 11. Food science and technology is the combined study of *science* and *engineering* to process, evaluate, package and distribute food.
- ✓ 12. Mention two factors that affect food spoilage microorganisms. *yeast, mold, bacteria, Nutrient, Moisture, Environment*
13. A diagram that gives the pictorial manufacturing procedure of a food product is -----
flowchart
14. Flow of operations in food processing can be *batch*, *semi-continuous* and *continuous*.
15. One of the steps in a sequence of operations that result in the physical transformation of a food material is a -----
16. Food poisoning results in food *infection* or *food intoxication*.

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