



3. What are the four principles of proper cleaning? Why is each one important?

a.

b.

c.

d.

4. Draw a diagram of an egg. How does each part protect against bacteria?

5. What actions can farmers take to insure the food safety of pork products?

a.

b.

c.

d.

- 
6. List three ways that farmers can increase the safety of vegetables.
- a.
  
  
  
  
  
  
  
  
  
  
  - b.
  
  
  
  
  
  
  
  
  
  
  - c.
7. List the different ingredients needed for making pickles. What ingredient is most important in keeping the pickles fresh?
- a.
  
  
  
  
  
  
  
  
  
  
  - b.
  
  
  
  
  
  
  
  
  
  
  - c.
  
  
  
  
  
  
  
  
  
  
  - d.
  
  
  
  
  
  
  
  
  
  
  - e.
  
  
  
  
  
  
  
  
  
  
  - f.

## Unit: Farm • Examination 2 Key

### Unit: Farm

**Matching: Match the vocabulary terms in column A with the definitions in column B. Write the letter of the definition in column B in the space next to the terms in column A.**

A	B
<u>G</u> 1. Standard plate count	A. A mineral in milk that contributes to healthy bones.
<u>C</u> 2. Lactose	B. A holding area for hog manure.
<u>A</u> 3. Calcium	C. A milk sugar that gives people energy.
<u>H</u> 4. Lysozyme	D. A foodborne disease caused by the hepatitis virus.
<u>J</u> 5. <i>Salmonella</i>	E. Watering of fields.
<u>I</u> 6. <i>Trichinella spiralis</i>	F. The preservation of vegetables by adding vinegar and salt.
<u>B</u> 7. Hog lagoon	G. A universal quality test for milk.
<u>E</u> 8. Irrigation	H. An enzyme in egg white that can kill bacteria.
<u>D</u> 9. Hepatitis A	I. A parasite found in pork that causes trichinosis.
<u>F</u> 10. Pickling	J. A pathogen found in eggs and meat.

**Short answer and fill in the blank: Write short answers or fill in the blank for the following questions and statements. Use complete sentences when answering questions.**

1. List the major components of milk and describe how each benefits our bodies.

*Lactose, or milk sugar, gives you energy. Fat makes your hair shine, gives you energy, and contains vitamins. Milk protein builds and repairs muscles and other body tissues. Calcium, a mineral in milk, makes your bones strong and healthy.*

2. What bacteria can live in milk? What can dairy farmers do to keep these bacteria from growing?

*Listeria monocytogenes, Staphylococcus aureus, Salmonella, and Escherichia coli live in milk. Farmers can keep the milk cold (below 40 °F) to keep bacteria from growing.*

3. What are the four principles of proper cleaning? Why is each one important?

- Time: Sanitizers must be left on surfaces for the proper amount of time to be effective.*
- Temperature: Hot liquids will dissolve fats, removing them from surfaces.*
- Concentration: Cleaners must be used at the proper concentration to remove dirt and kill bacteria.*
- Physical action: Scrubbing will remove bacteria that are attached to surfaces.*

4. Draw a diagram of an egg. How does each part protect against bacteria?  
*See diagram in Eggstra Safe Eggs lesson plan. The outer waxy shell membrane, a shell, and an inner shell membrane provide a barrier to bacteria. Lysozyme in the egg white kills bacteria.*
5. What actions can farmers take to insure the food safety of pork products?
  - a. *Work closely with the veterinarian*
  - b. *Inspect new hogs as they come into the farm*
  - c. *Keep buildings and facilities clean*
  - d. *Separate piglets from full-grown pigs*
6. List three ways that farmers can increase the safety of vegetables.
  - a. *Use pasteurized fertilizers*
  - b. *Use clean water for irrigation*
  - c. *Harvest and store vegetables carefully to avoid damage*
7. List the different ingredients needed for making pickles. What ingredient is most important in keeping the pickles fresh?
  - a. *Vegetables*
  - b. *Salt*
  - c. *Vinegar (most important in keeping pickles fresh)*
  - d. *Flavorings*
  - e. *Water*
  - f. *Firming ingredients*



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