

Unit: Processing and Manufacturing • Examination 3

Name _____

Class/Period _____

Date _____

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
_____ 1. Germ	A. Washing visible fecal or microscopic compounds from the carcass surface
_____ 2. Ripening	B. Outside covering of the grain; consists of several layer.
_____ 3. <i>Listeria</i>	C. Enzyme extracted from the fourth stomach of the milk-fed calf
_____ 4. Casein	D. Milk protein
_____ 5. HACCP	E. Curing cheese
_____ 6. Gluten	F. Microscopic organism that causes fermentation in bread dough to form carbon dioxide
_____ 7. Lactic acid rinse	G. The end of the kernel from which a new plant sprouts.
_____ 8. Endosperm	H. Hazard Analysis and Critical Control Points; identifies, prevents or controls hazards at critical control points, and records and verifies that the system is working
_____ 9. Yeast	I. A potentially dangerous foodborne pathogen that can multiply at refrigeration temperatures
_____ 10. Pasteurization	J. Extend the shelf life of convenience foods by delaying undesirable changes in the food, retarding spoilage, helping maintain food at its best quality
_____ 11. Preservatives	K. Antioxidants used to cure or preserve foods like ham, hot dogs, or lunch meats
_____ 12. Bran	L. Milk heated and held at a temperature of 160-165 ° F for a short period of time to destroy any harmful bacteria
_____ 13. Rennet	M. Elastic substance that forms a mesh-like structure in the dough that surrounds the gas given off from yeast
_____ 14. Nitrates and nitrites	N. The white, inner part of the grain; the source of white flour

Processing and Manufacturing: Examination 3 Key

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

1. List the four parts of a pizza. Choose two parts of the pizza and identify the origin of the ingredients.
 - a. *Crust: flour (wheat), yeast, liquid, salt, sugar.*
 - b. *Sauce: tomatoes, garlic butter or other sauce.*
 - c. *Cheese: milk product: curd coagulation (mozzarella, Romano, cheddar, parmesan, etc.).*
 - d. *Toppings: farm-grown vegetables (green peppers, onions, broccoli, etc.) and fruits (pineapple, apples, bananas, etc.), mushrooms, meat (beef, pork, sausage or ham), poultry (chicken or turkey), or seafood (fish, clams, crab, lobster, anchovies).*
2. List two safety and/or sanitation practices necessary during the flour milling process to ensure a safe food product.
 - a. *Separation of grain into its parts: bran, endosperm and germ. Need clean equipment, employees, and storage facilities.*
 - b. *Well maintained equipment.*
 - c. *Storage facilities for wheat and flour needs to be free of pests, rodents, and insects.*
3. What safety procedures do you need to consider when making a pizza? List three.
 - a. *Wash hands and personal hygiene*
 - b. *Maintain proper storage temperatures for perishable ingredients*
 - c. *Clean storage areas for ingredients*
 - d. *Sanitize cutting and preparation surfaces: avoid cross contamination*
 - e. *Wash packages before opening*
 - f. *Wash vegetables before cutting*
 - g. *Clean ovens and serving equipment*
 - h. *Refrigerate any unused ingredients*
4. When making cheese, what is the most important critical control point to prevent potential pathogenic organisms from contaminating milk?
Pasteurization
5. What can be done if mold forms on the surface of cheese?
While most molds are harmless, it's best to remove before serving. Cut away 1/2 inch of the cheese on all sides of the visible mold. Use remaining cheese as soon as possible.
6. Proper control of **temperature** is one of the most important food safety practices when processing pizzas, cheese, ground beef, sausage, vegetables, milk and dairy products, convenience foods, etc.

7. How is HACCP critical to the inspection of meat slaughtering plants?

HACCP identifies potential food safety problems, prevents or corrects them, keeps track of what was done, and double checks or verifies if it is working. Standard operating procedures must be implemented to ensure cleanliness of facilities and equipment, as well as good employee hygienic practices. FSIS (Food Safety and Inspection Service) inspectors verify that the system is producing safe products. Their presence helps ensure that meat and poultry are properly prepared, handled, stored, transported, and accurately labeled.

8. Ground beef needs to be cooked to a temperature of **160° F** to be safe from pathogens.

9. List two ways packaging of food can decrease the potential for bacterial contamination.

a. *Packaging of food is considered a food preservation method. The packaging in which convenience foods are sold is designed to protect them from contamination by spoilage, insects, and rodents and prevent deterioration caused by contact with air, light, or heat.*

b. *Food is packaged in many ways, including metal cans, glass jars and bottles, plastic jars and bottles, aluminum foils, paper bags, and cardboard boxes, as well as many combinations of the above.*

10. Why are preservatives added to foods? Name one preservative and give its purpose.

Preservatives extend the shelf of convenience foods. They delay undesirable changes in the food, retard product spoilage caused by mold, air, bacteria, fungi, and yeast, and help maintain food at its best quality.

Propionates, sodium benzoate, sodium propionate, potassium sorbate, sulfur dioxide, nitrites, nitrates, antioxidants, salt and sugar. (See teacher resource sheet in lesson #12.)

11. Name two tamper resistant packaging methods for foods.

Many foods have tamper-resistant seals (ricotta cheese, ketchup, etc. containers have a foil seal under lid of container), pull-tapes (around lids of juice and milk containers that need to be unwrapped to open container), over-wraps, or similar systems to detect possible tampering. Bottles and cans will have a vacuum release if properly sealed.

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