



قائمة الاسئلة

تحضير الطعام ومعالجته Food Processing and Preparation - (312 CND) - المستوى الثالث - قسم التغذية السريرية والحميات - عام - كلية ال

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- 1) The process of transforming food items into a form that can we used or consumed.
 - 1) - Food Preparation
 - 2) + Food Processing
 - 3) - Food Preservation
 - 4) - Food Distribution
- 2) The process involved in food processing employed to prevent food contamination.
 - 1) + Food Preparation
 - 2) - Food Processing
 - 3) - Food Preservation
 - 4) - Food Distribution
- 3) The component of wheat grains that would be rubbed off throug refining process.
 - 1) - Germ
 - 2) - Endosperm
 - 3) + Bran
 - 4) - Husk
- 4) The constituent of wheat that contains 65 percent of the B group vitamins and 33% of oil.
 - 1) + The germ
 - 2) - The endosperm
 - 3) - The bran
 - 4) - The protein
- 5) A wheat grain constituent that has no starch content, but is rather a good source of B vitamins.
 - 1) - The endosperm
 - 2) + The germ
 - 3) - The husk
 - 4) - The aleurone
- 6) They are generally referred to as the dried seeds of legumes.
 - 1) - Corn seeds
 - 2) - Millet seeds
 - 3) + Pulses
 - 4) - Hummus
- 7) They contain certain toxic substances, or antinutritional factors, that limit their utilization.
 - 1) + Legumes
 - 2) - Pearl Millet seeds
 - 3) - Barley seeds
 - 4) - Nuts
- 8) The treatment that would almost remove all the trypsin inhibitor activity from cow peas.
 - 1) - Soaking
 - 2) - Cooking
 - 3) + Fermentation
 - 4) - Germination
- 9) A food product that is deficient in vitamin C, vitamin D, vitamin K, Iron, and Copper.
 - 1) - Dried fish
 - 2) - Lean meat
 - 3) + Raw milk
 - 4) - Fermented lentil flour





- 10) They are a pool of good quality protein, potassium, fiber, and B-vitamins.
- 1) - Oat groats
 - 2) - Corn seeds
 - 3) - Wheat grains
 - 4) Legumes
- 11) A standard factor through which quality of fresh milk is determined.
- 1) - Fat content
 - 2) - Density
 - 3) - Freezing
 - 4) Total solid content
- 12) Raw milk when adulterated with water, its specific gravity would :
- 1) - Increase
 - 2) Decrease
 - 3) - Not changed
 - 4) - All answers are not correct
- 13) The point at which the net electrical charge of milk protein molecules would be zero.
- 1) - Boiling point
 - 2) - Freezing point
 - 3) Isoelectric point
 - 4) - Melting point
- 14) Percent (%) of saturated fatty acids in cow's milk, as compared to that of breast milk, would be :
- 1) Higher
 - 2) - Lower
 - 3) - Similar
 - 4) - Exactly the same
- 15) Heating liquid milk at 89oC for 1 second (HTST) is referred to as :
- 1) - Sterilization
 - 2) Pasteurization
 - 3) - Commercial sterilization
 - 4) - Aseptica treatment
- 16) Through which both packaging material and the product are sterilized separately prior to backaging.
- 1) - Ultra High Temperature sterilization
 - 2) - Conventional sterilization
 - 3) Aseptica treatment
 - 4) - Retorting
- 17) The fruit that is classified as drupes.
- 1) Preaches
 - 2) - Strawberries
 - 3) - Apples
 - 4) - Bananas
- 18) Its solutions would gel when sufficient acid and sugar is present.
- 1) - Low methoxyl pectin
 - 2) - Pectin
 - 3) High methoxyl pectin
 - 4) - Gelatin
- 19) A treatment that would help in preventing enzymatic browning in some fruits and vegetables.
- 1) - Sterilization
 - 2) Cutting off oxygen
 - 3) - Peeling





- 4) - Pasteurization
- 20) It is the enzyme which acts on polyphenols, oxidising them to orthoquinones, then lead to browning.
- 1) - Glycosidase
- 2) + Polyphenol oxidase
- 3) - Amylase
- 4) - Maltase
- 21) "Soft drinks," a more colloquial yet very common name for carbonated beverages, because :
- 1) - They contain Carbon dioxide
- 2) - They contain alcohol
- 3) + They do not contain alcohol
- 4) - They are of refreshing property
- 22) Quality of the water when applied for carbonated soft drinks must be considered as :
- 1) - Regulatory compliance
- 2) - Beverage stability
- 3) - Sensory
- 4) + All answers are correct
- 23) It is likely the largest category encompassing the bulk of the flavor systems in carbonated beverages.
- 1) - Simple Mixtures
- 2) - Extracts
- 3) + Emulsions
- 4) - Non of the above
- 24) The process of harvesting fats and oils from animal tissues is regarded as :
- 1) - Hydrological pressing
- 2) - Extraction
- 3) + Rendering
- 4) - Screw pressing
- 25) The process applied to remove phospholipids from crude plant oils is commonly called :
- 1) - Rendering
- 2) - Refining
- 3) + Degumming
- 4) - Neutralization
- 26) The refining process used to remove free fatty acids from crude palm oil.
- 1) + Neutralization with alkali
- 2) - Bleaching
- 3) - Degumming
- 4) - Winterization
- 27) The treatment that has received considerable attention as a possible alternative of hydrogenation.
- 1) - Winterization
- 2) - plasticizing
- 3) - Bleaching
- 4) + Interesterification
- 28) A process that can be used to achieve good consistency for ghee from palm oil without trans fatty acids.
- 1) - Deodorization
- 2) + Fractionation
- 3) - Vaccum distillation
- 4) - Bleaching
- 29) It is usually the last step in the refining process of crude vegetable oils.
- 1) + Deodorization
- 2) - Fractionation





- 3) - Vacuum distillation
4) - Bleaching
- 30) A major concern of vegetable oil hydrogenation
- 1) - Formation of saturated fatty acids
2) Formation of trans fatty acids
3) - Decrease of unsaturated fatty acids
4) - All answers are not correct
- 31) A process that is used to give a fat that is solid at room temperature a certain functionality.
- 1) - Hydrogenation
2) - Fractionation
3) Tempering
4) - Interesterification
- 32) Treating food items with heat not exceeding 100 degree celsius is referred to as:
- 1) Pasteurization
2) - Food Preservation
3) - Food Processing
4) - Food Cooking
- 33) The post-mortem stiffening of muscles caused by the depletion of (ATP) from animal muscles
- 1) Rigor Mortis
2) - Toughness
3) - Tenderness
4) - All answers are correct
- 34) The structural meat protein which is characterized as tough, but cooking can soften and tenderized it.
- 1) - Elastin
2) - Myosin
3) Collagen
4) - Actin
- 35) When cooking poultry, breast pieces should reach an internal temperature of at least :
- 1) - 100 °C
2) 70 °C
3) - 50 °C
4) - All answers are correct

