

Name:

Date:

Food contamination and spoilage

1. Which of the following describes how food can be contaminated?

- Physical
- Chemical
- Bacterial
- All of the above

2. Which of the following is an example of physical contamination?

- A hair from a chef in the kitchen
- Pesticides from the farm
- Fly spray used in the kitchen when preparing food
- Microbial spoilage

3. Which of the following is an example of chemical contamination?

- A hair from a chef in the kitchen
- Soil from the ground when harvesting
- Fly spray used in the kitchen when preparing food
- Autolysis

4. Which of the following is an example of something that may cause bacterial contamination?

- A fly landing on food
- Soil from the ground when harvesting
- Not washing hands after using the toilet
- All of the above

5. Which of the following best describes autolysis?

- Self-destruction, caused by enzymes present in the food
- A type of spoilage caused by the growth of bacteria, yeasts and moulds
- A form of chemical contamination which causes spoilage
- A form of physical contamination

6. Which of the following is not a way in which enzymes can cause food to deteriorate?

- Ripening
- Physical contamination
- Oxidation
- Browning

7. Which of the following describes how bacteria can be useful in food production?

- In the production of yogurt
- Growth of mould on bread
- Ripening of fruit
- Cross-contamination

8. What is the ideal temperature for bacterial growth?

0°C

30°C – 37°C

10°C - 60°C

Over 63 °C

9. What is the temperature range known as 'the danger zone'?

30°C – 37°C

10°C - 60°C

5°C - 63°C

63°C - 100°C

10. True or false? Where there is no moisture, bacteria cannot grow.

True

False

11. Which of the following are not examples of 'high risk' foods?

Meat, meat products and poultry

Milk and dairy products

Eggs

Bread

12. True or false? All bacteria need oxygen to grow.

True

False