

Iowa FFA Food Science Question Bank

Multiple Choice

Identify the choice that best completes the statement or answers the question.

- ___ 1. Americans spend only about ___ percent of their personal consumption expenditures for food to be eaten at home.
- | | |
|-------|------|
| a. 10 | c. 5 |
| b. 8 | d. 3 |
- ___ 2. Away-from-home meals and snacks now capture ___ percent of the U.S. food dollar.
- | | |
|-------|-------|
| a. 45 | c. 60 |
| b. 30 | d. 50 |
- ___ 3. Food is a ___ commodity.
- | | |
|-------------|----------|
| a. global | c. local |
| b. national | d. state |
- ___ 4. The United States is the largest exporter of which two items?
- | | |
|-----------------------|-------------------------------|
| a. milk and sugar | c. potatoes and carrots |
| b. oranges and apples | d. cereal grains and soybeans |
- ___ 5. Over ___ new food products are introduced each year.
- | | |
|-----------|-----------|
| a. 10,000 | c. 20,000 |
| b. 5,000 | d. 30,000 |
- ___ 6. The periodic table arranges elements by the number of ___ in their outermost energy levels.
- | | |
|-------------|--------------|
| a. neutrons | c. protons |
| b. atoms | d. electrons |
- ___ 7. Covalent bonds are formed by the sharing of a pair of ____.
- | | |
|------------|--------------|
| a. atoms | c. electrons |
| b. neurons | d. protons |
- ___ 8. What is the symbol for salt?
- | | |
|--|---------------------|
| a. NaCl | c. H ₂ O |
| b. C ₆ H ₁₂ C ₆ | d. CO ₂ |
- ___ 9. Hydrogen bonds are formed when a hydrogen atom is shared between two ____.
- | | |
|--------------|-------------|
| a. molecules | c. elements |
| b. atoms | d. neutrons |
- ___ 10. Which types of chemical bonds are the weakest?
- | | |
|------------------|----------------------|
| a. covalent | c. ionic |
| b. Van der Waals | d. none of the above |
- ___ 11. Organic chemistry involves molecules that contain which element?
- | | |
|-------------|------------|
| a. carbon | c. oxygen |
| b. nitrogen | d. calcium |
- ___ 12. Carbohydrates are composed of ___ and ____.
- | | |
|---------------------|-------------------|
| a. carbon, water | c. zinc, aluminum |
| b. hydrogen, oxygen | d. gold, calcium |

- b. Sixty-five
- d. Eighty-five

- ___ 27. An adult should drink ___ glasses of water per day.
 - a. 6 to 8
 - b. 7 to 9
 - c. 5 to 7
 - d. 8 to 10
- ___ 28. Carbohydrates and proteins provide about ___ calories per gram.
 - a. 5
 - b. 2
 - c. 4
 - d. 6
- ___ 29. Fat contributes about ___ calories per gram.
 - a. 9
 - b. 10
 - c. 8
 - d. 7
- ___ 30. Alcohol supplies about ___ calories per gram.
 - a. 6
 - b. 7
 - c. 5
 - d. 4
- ___ 31. Fiber is important in ___ function.
 - a. bowel
 - b. stomach
 - c. muscle
 - d. skeletal
- ___ 32. Most vitamins are measured in _____.
 - a. milligrams
 - b. grams
 - c. liters
 - d. kilograms

To answer this question, you will need Table A-8 which will be provided by your instructor.

- ___ 33. One ounce of blue cheese has ___ grams of fat.
 - a. five
 - b. six
 - c. seven
 - d. eight
- ___ 34. A twelve-ounce glass of root beer has ___ calories.
 - a. 150
 - b. 200
 - c. 165
 - d. 172
- ___ 35. Lowfat (1%) chocolate milk has ___ grams of carbohydrates.
 - a. 15
 - b. 26
 - c. 32
 - d. 21
- ___ 36. One slice of whole wheat bread is ___ percent water.
 - a. 28
 - b. 25
 - c. 32
 - d. 38
- ___ 37. One spear of raw broccoli contains ___ milligrams of phosphorus.
 - a. 93
 - b. 85
 - c. 100
 - d. 79
- ___ 38. The most important food appearance factor is _____.
 - a. color
 - b. size
 - c. shape
 - d. packaging
- ___ 39. Naturally occurring ___ play a role in food coloring.
 - a. enzymes
 - c. pigments

- a. Radiation
- b. Cooling
- c. Drying
- d. Freezing

- ___ 54. ___ is the transfer of heat from one particle to another by contact.
- a. Conduction
 - b. Convection
 - c. Radiation
 - d. Combustion
- ___ 55. ___ heating means that the circulation of currents in one region inside a can distributes the heat to another.
- a. Conduction
 - b. Radiation
 - c. Convection
 - d. Slow
- ___ 56. ___ is the transfer of energy in the form of electromagnetic waves.
- a. Compulsion
 - b. Radiation
 - c. Convection
 - d. Conduction
- ___ 57. To achieve continuous pasteurization in milk, the milk needs to be heated to 161°F for ___ seconds.
- a. 15
 - b. 20
 - c. 10
 - d. 5
- ___ 58. Low-acid foods have pH values of ___ or less.
- a. 5.2
 - b. 4.6
 - c. 3.9
 - d. 4.2
- ___ 59. Cool storage is considered any temperature from ___° to ___°F.
- a. 28, 68
 - b. 18, 48
 - c. 28, 78
 - d. 32, 58
- ___ 60. Household refrigerators usually run at ___° to ___°F.
- a. 45.5, 50.2
 - b. 40.5, 44.6
 - c. 32.3, 35.7
 - d. 21.4, 26.5
- ___ 61. Intimate contact occurs between the food or package and the refrigerant with ___ freezing.
- a. blast
 - b. pressure
 - c. cold
 - d. immersion
- ___ 62. The freezing point for pure water is ___°F.
- a. 10
 - b. 15
 - c. 28
 - d. 32
- ___ 63. How long will frozen orange juice last at 10°F?
- a. 14 months
 - b. 6 months
 - c. 10 months
 - d. 2 months
- ___ 64. Which vitamin is used most commonly to control browning in fruits by enzymes?
- a. K
 - b. C
 - c. B
 - d. D
- ___ 65. The lower limit of moisture by sun drying is approximately ___ percent.
- a. 10
 - b. 15
 - c. 20
 - d. 30
- ___ 66. Foods high in ___ or other solutes dry more slowly.
- a. protein
 - b. salt
 - c. sugar
 - d. water

- ___ 67. ___ is when water goes from a solid to a gas without passing through the liquid phase.
- a. Transfusion
 - b. Sublimation
 - c. Evaporation
 - d. Condensation
- ___ 68. Reducing the volume and weight of a product saves ___ during processing.
- a. time
 - b. energy
 - c. money
 - d. flavor
- ___ 69. Low-temperature ___ evaporators are used for heat-sensitive foods.
- a. ultrafiltration
 - b. osmosis
 - c. vacuum
 - d. drum
- ___ 70. Sun-dried ___ are the best known of all dried foods.
- a. tomatoes
 - b. peppers
 - c. raisins
 - d. mushrooms
- ___ 71. To dry fruits out-of-doors, humidity below ___ percent is best.
- a. 60
 - b. 70
 - c. 80
 - d. 90
- ___ 72. ___ are used in medical research and therapy in many hospitals and universities.
- a. Radioisotopes
 - b. Microwaves
 - c. Satellites
 - d. Mice
- ___ 73. Foods that are sterilized by irradiation can be stored for ___ without refrigeration.
- a. years
 - b. months
 - c. weeks
 - d. days
- ___ 74. Microwave radiation is often called ___ radiation.
- a. ionizing
 - b. nonionizing
 - c. electrical
 - d. magnetic
- ___ 75. Irradiation causes undesirable flavor changes in ___ products.
- a. dairy
 - b. grain
 - c. meat
 - d. vegetable
- ___ 76. In ___, FDA approved the use of irradiation to control pathogens in fresh and frozen red meats, such as beef, lamb, and pork.
- a. 1988
 - b. 1975
 - c. 1997
 - d. 1990
- ___ 77. Fermentation is the ___ form of food preservation.
- a. oldest
 - b. newest
 - c. best
 - d. cheapest
- ___ 78. Lactic acid bacteria with propionic acid bacteria produces ___ cheese.
- a. cheddar
 - b. mozzarella
 - c. swiss
 - d. monterey jack
- ___ 79. Fermentation microorganisms produce ___ and growth factors in the food.
- a. minerals
 - b. vitamins
 - c. calories
 - d. energy
- ___ 80. Fermentation is stopped by pasteurizing and ___.

- a. cooling
 - b. heating
 - c. stirring
 - d. settling
- ___ 81. Yogurt is a semi-solid fermented milk product that originated centuries ago in ____.
- a. Hungary
 - b. Bulgaria
 - c. Romania
 - d. Germany
- ___ 82. Sour cream usually has a fat content between ____ percent.
- a. 1 and 2
 - b. 3 and 8
 - c. 10 and 11
 - d. 12 and 30
- ___ 83. Bread is leavened with ____.
- a. yeast
 - b. sugar
 - c. salt
 - d. baking soda
- ___ 84. Vinegar usually has an acetic acid content of between 4 and ____ percent.
- a. 6
 - b. 7
 - c. 8
 - d. 9
- ___ 85. GMO stands for ____.
- a. genetically modified organism
 - b. genetically manufactured oranges
 - c. gross moldy oranges
 - d. genetically malfunctioning organisms
- ___ 86. The use of food additives is controlled by the ____ clause.
- a. Delaney
 - b. Additive
 - c. Delaware
 - d. Supplement
- ___ 87. ____ are the most heavily used additives.
- a. Minerals
 - b. Vitamins
 - c. Gums
 - d. Sweeteners
- ___ 88. Sequestrants are ____ agents.
- a. cheating
 - b. chelating
 - c. chilling
 - d. charcoal
- ___ 89. In terms of additives, ____ include both natural and synthetic colorants.
- a. flavors
 - b. gums
 - c. colors
 - d. sweeteners
- ___ 90. ____ dissolve in water and are made as powders, granules (small hard pieces), liquids, or other special-purpose forms.
- a. Dyes
 - b. Lakes
 - c. Sweeteners
 - d. Gums
- ___ 91. ____ make a food acid or sour.
- a. Flavorings
 - b. Texturings
 - c. Colorings
 - d. Acidulants
- ___ 92. Research on food irradiation dates back to the ____.
- a. 1930s
 - b. 1940s
 - c. 1910s
 - d. 1920s
- ___ 93. ____ containers come in direct contact with the food.
- a. Secondary
 - b. Tertiary
 - c. Tertiary
 - d. Tertiary

- b. Primary
d. All of the above
- ___ 94. The outside of the steel can is protected from rust by a thin layer of ____.
- a. tin
b. copper
c. aluminum
d. silver
- ___ 95. Factory equipment allows hermetically sealed sanitary steel cans to be manufactured and later sealed at the rate of ____ units per minute.
- a. 500
b. 1,500
c. 1,000
d. 1,200
- ___ 96. Paper used for ____ cartons must come from sanitary virgin pulp.
- a. milk
b. juice
c. eggs
d. butter
- ___ 97. Newer plastic materials for packaging contain cornstarch, which makes them more ____.
- a. sanitary
b. tough
c. expensive
d. biodegradable
- ___ 98. Commercial laminates with as many as ____ layers can be custom-designed for packaging a specific product.
- a. eight
b. three
c. ten
d. five
- ___ 99. ____ containers are versatile but often expensive.
- a. Paper
b. Glass
c. Plastic
d. Metal
- ___ 100. Retortable pouches for packaging have ____ layers.
- a. three
b. two
c. four
d. five
- ___ 101. The term total milk solids describes the remaining ____ percent of milk.
- a. 10–11
b. 12–13
c. 5–7
d. 8–9
- ___ 102. In major production areas, dairies of ____ cows or more are not uncommon.
- a. 1,000
b. 500
c. 2,000
d. 700
- ___ 103. All raw milk must be processed within ____ hours of receipt at the processing plant.
- a. 24
b. 36
c. 48
d. 72
- ___ 104. ____ is made by churning pasteurized cream.
- a. Butter
b. Ice cream
c. Yogurt
d. Milk
- ___ 105. Sweetened condensed milk has an extended shelf-life due to the addition of ____.
- a. salt
b. sugar
c. oxygen
d. vinegar
- ___ 106. ____ drying is the most used method for producing milk powders.
- a. Wet
b. Heat
c. Spray
d. Air

- ___ 107. Acid coagulated ___ cheeses may include cottage cheese, quark, and cream cheese.
- a. fresh
 - b. white
 - c. aged
 - d. foreign
- ___ 108. ___ milk is a traditional milk fermented with *Lactobacillus acidophilus* (LA).
- a. Skim
 - b. Whole
 - c. Acidophilus
 - d. Butter
- ___ 109. When frozen, about one half of the volume of ice cream is ___.
- a. air
 - b. water
 - c. cream
 - d. milk
- ___ 110. All ice cream is made from a basic ___ mix.
- a. cream
 - b. milk
 - c. sugar
 - d. white
- ___ 111. One well-known substitute for a milk product is ___.
- a. cheese
 - b. dried milk
 - c. powdered milk
 - d. margarine
- ___ 112. Carcasses are chilled for 24 to ___ hours before being graded and processed.
- a. 36
 - b. 48
 - c. 72
 - d. 96
- ___ 113. Beef is normally processed at approximately ___ months of age.
- a. 20
 - b. 15
 - c. 17
 - d. 18
- ___ 114. ___ at certain concentrations increases the tenderness of meat.
- a. Alcohol
 - b. Pepper
 - c. Salt
 - d. Sugar
- ___ 115. *Trichinella spiralis* (trichinosis) is destroyed at 137°F, so an internal temperature of 160° to 170°F is definitely safe for cooking ___.
- a. chicken
 - b. pork
 - c. beef
 - d. lamb
- ___ 116. Approximately ___ percent of all poultry carcasses processed in the United States are downgraded (reduced quality) due mostly to bruises.
- a. 10
 - b. 20
 - c. 29
 - d. 45
- ___ 117. The most important aspect of poultry meat is its ___ quality.
- a. eating
 - b. color
 - c. texture
 - d. versatile
- ___ 118. ___ provides a standardized means of describing the marketability of meat, poultry, or eggs.
- a. Eating
 - b. Testing
 - c. Handling
 - d. Grading
- ___ 119. Egg cartons from USDA-inspected plants must display a ___ date.
- a. use-by
 - b. expiration
 - c. Julian
 - d. sell-by

- ___ 133. ___ is done by dipping the fish in cold water and then freezing a layer before dipping the fish again.
- a. Cleaning
 - b. Skinning
 - c. Glazing
 - d. Dressing
- ___ 134. The ___ is the large central portion of the kernel and contains most of the starch.
- a. aleurone
 - b. bran
 - c. endosperm
 - d. germ
- ___ 135. Potato starch begins to ___ at a lower temperature than cornstarch.
- a. burn
 - b. gelatinize
 - c. smell
 - d. separate
- ___ 136. The presence of ___ encourages the formation of a gel in cooked and cooled starch mixtures.
- a. milk
 - b. sugar
 - c. carbohydrate
 - d. amylose
- ___ 137. Milling a hundred pounds of wheat should yield ___ percent straight flour.
- a. 72 to 75
 - b. 75 to 80
 - c. 88 to 90
 - d. 68 to 70
- ___ 138. The enrichment of bakers' white bread and rolls was made compulsory by the Federal government in ___ as a war measure to improve the nutritional status of the people.
- a. 1940
 - b. 1941
 - c. 1942
 - d. 1943
- ___ 139. About ___ percent of the proteins of white flour are relatively insoluble.
- a. 55
 - b. 65
 - c. 75
 - d. 85
- ___ 140. ___ flour has been used for many products as a substitute flour for individuals with an allergy to wheat flour.
- a. Cake
 - b. Rice
 - c. Bread
 - d. Soy
- ___ 141. ___ is one of the most fermentable of all the sugars.
- a. Sucrose
 - b. Maltose
 - c. Fructose
 - d. Glucose
- ___ 142. The most widely known bioproduct from corn is ___.
- a. glue
 - b. ethanol
 - c. paint
 - d. lotion
- ___ 143. The basic foundation of baked products is usually flour and ___.
- a. sugar
 - b. eggs
 - c. liquid
 - d. leavening
- ___ 144. ___ flour has a slightly higher percentage of gluten and a much stronger and more elastic gluten than other types of flour.
- a. Bread
 - b. Cake
 - c. Pastry
 - d. Rice
- ___ 145. ___ flour is used in the United States to make soybean milk and low-gluten baked goods.
- a. Rizcous
 - b. Soybean
 - c. Rye
 - d. Wheat

- ___ 146. ___ is a soft cheeselike food made by curdling fresh hot soymilk with a coagulant.
- a. Tempeh
 - b. Tofu
 - c. Yogurt
 - d. Cheddar
- ___ 147. ___ are plant portions generally high in water and fiber.
- a. Tubers
 - b. Stems
 - c. Roots
 - d. Bulbs
- ___ 148. ___ like onions and garlic are enlargements above the roots.
- a. Roots
 - b. Tubers
 - c. Bulbs
 - d. Stems
- ___ 149. Under federal guidelines, a substantial number of retailers must provide nutrition information for the ___ most frequently eaten raw vegetables.
- a. 15
 - b. 10
 - c. 20
 - d. 25
- ___ 150. The vacuole of a plant is composed of ___ with soluble substances dissolved within it.
- a. water
 - b. juice
 - c. oil
 - d. minerals
- ___ 151. Fruits and vegetables get their characteristic color from ___.
- a. pigments
 - b. sugar
 - c. sunshine
 - d. osmosis
- ___ 152. The quality of most fresh vegetables can be judged reasonably well by their ___ appearance.
- a. internal
 - b. external
 - c. leafy
 - d. green
- ___ 153. The use of U.S. grade standards for fruits and vegetables is ___ in most cases.
- a. required
 - b. helpful
 - c. confusing
 - d. voluntary
- ___ 154. ___ juice is probably the most commonly processed juice.
- a. Apple
 - b. Lemon
 - c. Orange
 - d. Cranberry
- ___ 155. ___ fruits produce ethylene gas during ripening.
- a. Nonclimacteric
 - b. Climacteric
 - c. Orange
 - d. Tree
- ___ 156. Fats and oils contain ___ times more energy than proteins and carbohydrates.
- a. 2.25
 - b. 2
 - c. 1.5
 - d. 3
- ___ 157. ___ make up the major components of fat, butter, shortening, and oil.
- a. Compounds
 - b. Composites
 - c. Spingolipids
 - d. Triglycerides
- ___ 158. Each gram of fat contains ___ kcal.
- a. 8
 - b. 9
 - c. 7
 - d. 6
- ___ 159. The first step in the refining process of many oils is ___.

- a. degumming
- b. refining
- c. bleaching
- d. winterization

- ___ 160. ___ is a selective process that can be controlled to produce various levels of hardening.
- a. Winterization
 - b. Bleaching
 - c. Hydrogenization
 - d. Degumming
- ___ 161. Monoglycerides and diglycerides are used as ___ in a variety of foods.
- a. emulsifiers
 - b. flavor
 - c. calories
 - d. color
- ___ 162. The U.S. Surgeon General recommended that fat be reduced to ___ percent of the total dietary calories.
- a. 20
 - b. 30
 - c. 15
 - d. 25
- ___ 163. One of the most common physical tests performed on fats is a determination of the ___ point.
- a. boiling
 - b. cooling
 - c. melting
 - d. separating
- ___ 164. Candies based on a ___ sugar include rock candy, fondant, and fudge.
- a. crystalline
 - b. noncrystalline
 - c. white
 - d. sweet
- ___ 165. Sugars and sugary foods provide a valuable and inexpensive source of ___.
- a. fat
 - b. energy
 - c. dessert
 - d. carbohydrates
- ___ 166. The principal ingredient of candies, including chocolate, is the ___.
- a. eggs
 - b. milk
 - c. sweetener
 - d. butter
- ___ 167. The most common sweetener used in candies and chocolates is ___.
- a. glucose
 - b. lactose
 - c. maltose
 - d. sucrose
- ___ 168. When the amount of chocolate liquor is greater than ___ percent, the product is bittersweet chocolate.
- a. 10
 - b. 15
 - c. 20
 - d. 35
- ___ 169. ___ chocolate is the most common form of eating chocolate.
- a. Milk
 - b. Bittersweet
 - c. Dark
 - d. Sweet
- ___ 170. For convenience, chocolate is frequently shipped in as a ___ when intended for use by other food manufacturers.
- a. solid
 - b. gas
 - c. liquid
 - d. frozen
- ___ 171. Fructose is a ___ that is approximately 75 percent sweeter than sucrose.
- a. monosaccharide
 - b. disaccharide
 - c. peptide
 - d. polypeptide
- ___ 172. ___ is the major ingredient of carbonated soft drinks.
- a. Water
 - c. Corn Syrup

- ___ 186. ___ organisms tolerate low temperatures and can grow under refrigeration.
- a. Psychrophilic
 - b. Mesophilic
 - c. Psychrotrophic
 - d. Thermotrophic
- ___ 187. Most pathogenic bacteria are classified as ___.
- a. psychrotrophic
 - b. thermotrophic
 - c. psychrophilic
 - d. mesophilic
- ___ 188. A rule-of-thumb for the numbers of organisms required to produce toxins or to produce desired or undesired flavors is one million per ___.
- a. ounce
 - b. kilogram
 - c. gram
 - d. pound
- ___ 189. Water comprises approximately ___ percent of cleaning and sanitizing solutions.
- a. 80 to 89
 - b. 95 to 99
 - c. 90 to 95
 - d. 75 to 85
- ___ 190. Which agency registers chemical sanitizers and antimicrobial agents for use on food and food product contact surfaces?
- a. EPA
 - b. FDA
 - c. USDA
 - d. HACCP
- ___ 191. Of the microorganisms, ___ are the greatest threat to food safety.
- a. viruses
 - b. parasites
 - c. fungi
 - d. bacteria
- ___ 192. Ingredients on a food label are listed in ___ order, based on weight.
- a. descending
 - b. ascending
 - c. alphabetical
 - d. chronological
- ___ 193. A daily intake of ___ calories has been established as the daily reference value (DRV).
- a. 1,700
 - b. 1,800
 - c. 1,900
 - d. 2,000
- ___ 194. The word ___ on a label, means that a product contains no amount of, or only trivial or “physiologically inconsequential” amounts of, one or more of these components: fat, saturated fat, cholesterol, sodium, sugars, and calories.
- a. Low
 - b. Free
 - c. Lean
 - d. Reduced
- ___ 195. The term ___ can be used on the labels of foods that can be eaten frequently without exceeding dietary guidelines for one or more of these components: fat, saturated fat, cholesterol, sodium, and calories.
- a. free
 - b. reduced
 - c. lean
 - d. low
- ___ 196. Claims for ___ relationships between a nutrient or a food and the risk of a disease or health-related condition are now allowed on food labels.
- a. five
 - b. six
 - c. seven
 - d. eight
- ___ 197. The DRVs for the energy-producing nutrients are calculated as fat based on ___ percent of calories.
- a. 30
 - b. 20
 - c. 25
 - d. 35

- ___ 198. Worldwide, about ___ million people are hungry.
- a. 300
 - b. 500
 - c. 800
 - d. 200
- ___ 199. If all the world's undernourished people were gathered in one place, their population would be greater than every continent except ___.
- a. Asia
 - b. Europe
 - c. South America
 - d. North America
- ___ 200. ___ implies a person eats but does not receive the amount of nutrients needed to keep the body healthy.
- a. Undernutrition
 - b. Malnutrition
 - c. Hunger
 - d. Starvation
- ___ 201. In developing countries, the time before ___ is most difficult for meeting nutritional needs of the people.
- a. planting
 - b. harvest
 - c. winter
 - d. spring
- ___ 202. Enough grain is produced in the world to give every man, woman, and child ___ pounds each day.
- a. five
 - b. one
 - c. two
 - d. three
- ___ 203. According to the United Nations' publication, *Ending Hunger: An Idea Whose Time Has Come*, in the last 88 years, ___ countries have done away with hunger; 41 of these countries have done it since ___.
- a. 80, 1970
 - b. 70, 1955
 - c. 95, 1980
 - d. 75, 1960
- ___ 204. Eradication of ___ is essential to improve access to food.
- a. malnutrition
 - b. undernutrition
 - c. poverty
 - d. terrorism
- ___ 205. The almost 6 billion people in the world today have, on average, 15 percent more food per person than the global population of 4 billion people had ___ years ago.
- a. 10
 - b. 15
 - c. 5
 - d. 20
- ___ 206. The Declaration on World Food Security pledges its efforts to reducing the number of undernourished people to ___ their present level no later than 2015.
- a. half
 - b. one-third
 - c. one-fourth
 - d. three-fourths
- ___ 207. ___ prepare pies, breads, rolls, muffins, cookies, cakes, icings and frostings, and many other foods, depending on where they work.
- a. Inspectors
 - b. Bakers
 - c. Butchers
 - d. Chefs
- ___ 208. Chefs prepare delicious meals and participate in ___ to show off chefs' talents.
- a. Culinary Olympics
 - b. Cooking Contests
 - c. Grand Demonstrations
 - d. Worldwide Classes
- ___ 209. ___ play an important role in the development of new foods and nonfood uses.
- a. Bakers
 - b. Butchers
 - c. Chemists
 - d. Inspectors
- ___ 210. On first reading, an employer will spend ___ seconds reading a résumé.

- a. 5 to 10
- b. 10 to 15

- c. 15 to 20
- d. 20 to 30

Iowa FFA Food Science Question Bank

Answer Section

MULTIPLE CHOICE

1. ANS: B PTS: 1
2. ANS: A PTS: 1
3. ANS: A PTS: 1
4. ANS: D PTS: 1
5. ANS: A PTS: 1
6. ANS: D PTS: 1
7. ANS: C PTS: 1
8. ANS: A PTS: 1
9. ANS: A PTS: 1
10. ANS: B PTS: 1
11. ANS: A PTS: 1
12. ANS: A PTS: 1
13. ANS: A PTS: 1
14. ANS: D PTS: 1
15. ANS: C PTS: 1
16. ANS: D PTS: 1
17. ANS: A PTS: 1
18. ANS: C PTS: 1
19. ANS: B PTS: 1
20. ANS: D PTS: 1
21. ANS: B PTS: 1
22. ANS: B PTS: 1
23. ANS: A PTS: 1
24. ANS: C PTS: 1
25. ANS: A PTS: 1
26. ANS: B PTS: 1
27. ANS: A PTS: 1
28. ANS: C PTS: 1
29. ANS: A PTS: 1
30. ANS: B PTS: 1
31. ANS: A PTS: 1
32. ANS: A PTS: 1
33. ANS: D PTS: 1
34. ANS: C PTS: 1
35. ANS: B PTS: 1
36. ANS: D PTS: 1
37. ANS: C PTS: 1
38. ANS: A PTS: 1
39. ANS: C PTS: 1
40. ANS: D PTS: 1
41. ANS: A PTS: 1

42.	ANS: B	PTS: 1
43.	ANS: A	PTS: 1
44.	ANS: B	PTS: 1
45.	ANS: A	PTS: 1
46.	ANS: B	PTS: 1
47.	ANS: C	PTS: 1
48.	ANS: A	PTS: 1
49.	ANS: C	PTS: 1
50.	ANS: B	PTS: 1
51.	ANS: B	PTS: 1
52.	ANS: D	PTS: 1
53.	ANS: A	PTS: 1
54.	ANS: A	PTS: 1
55.	ANS: C	PTS: 1
56.	ANS: B	PTS: 1
57.	ANS: A	PTS: 1
58.	ANS: B	PTS: 1
59.	ANS: A	PTS: 1
60.	ANS: B	PTS: 1
61.	ANS: D	PTS: 1
62.	ANS: D	PTS: 1
63.	ANS: C	PTS: 1
64.	ANS: B	PTS: 1
65.	ANS: B	PTS: 1
66.	ANS: C	PTS: 1
67.	ANS: B	PTS: 1
68.	ANS: C	PTS: 1
69.	ANS: C	PTS: 1
70.	ANS: C	PTS: 1
71.	ANS: A	PTS: 1
72.	ANS: A	PTS: 1
73.	ANS: A	PTS: 1
74.	ANS: B	PTS: 1
75.	ANS: A	PTS: 1
76.	ANS: C	PTS: 1
77.	ANS: A	PTS: 1
78.	ANS: C	PTS: 1
79.	ANS: B	PTS: 1
80.	ANS: A	PTS: 1
81.	ANS: B	PTS: 1
82.	ANS: D	PTS: 1
83.	ANS: A	PTS: 1
84.	ANS: C	PTS: 1
85.	ANS: A	PTS: 1
86.	ANS: A	PTS: 1
87.	ANS: D	PTS: 1
88.	ANS: B	PTS: 1

89.	ANS: C	PTS: 1
90.	ANS: A	PTS: 1
91.	ANS: D	PTS: 1
92.	ANS: D	PTS: 1
93.	ANS: B	PTS: 1
94.	ANS: A	PTS: 1
95.	ANS: C	PTS: 1
96.	ANS: A	PTS: 1
97.	ANS: D	PTS: 1
98.	ANS: A	PTS: 1
99.	ANS: C	PTS: 1
100.	ANS: A	PTS: 1
101.	ANS: B	PTS: 1
102.	ANS: A	PTS: 1
103.	ANS: D	PTS: 1
104.	ANS: A	PTS: 1
105.	ANS: B	PTS: 1
106.	ANS: C	PTS: 1
107.	ANS: A	PTS: 1
108.	ANS: C	PTS: 1
109.	ANS: A	PTS: 1
110.	ANS: D	PTS: 1
111.	ANS: D	PTS: 1
112.	ANS: B	PTS: 1
113.	ANS: A	PTS: 1
114.	ANS: C	PTS: 1
115.	ANS: B	PTS: 1
116.	ANS: C	PTS: 1
117.	ANS: A	PTS: 1
118.	ANS: D	PTS: 1
119.	ANS: C	PTS: 1
120.	ANS: C	PTS: 1
121.	ANS: D	PTS: 1
122.	ANS: C	PTS: 1
123.	ANS: B	PTS: 1
124.	ANS: C	PTS: 1
125.	ANS: C	PTS: 1
126.	ANS: A	PTS: 1
127.	ANS: B	PTS: 1
128.	ANS: D	PTS: 1
129.	ANS: A	PTS: 1
130.	ANS: B	PTS: 1
131.	ANS: D	PTS: 1
132.	ANS: A	PTS: 1
133.	ANS: C	PTS: 1
134.	ANS: C	PTS: 1

135. ANS: B PTS: 1
136. ANS: D PTS: 1
137. ANS: A PTS: 1
138. ANS: B PTS: 1
139. ANS: D PTS: 1
140. ANS: B PTS: 1
141. ANS: D PTS: 1
142. ANS: B PTS: 1
143. ANS: C PTS: 1
144. ANS: A PTS: 1
145. ANS: B PTS: 1
146. ANS: B PTS: 1
147. ANS: B PTS: 1
148. ANS: C PTS: 1
149. ANS: C PTS: 1
150. ANS: A PTS: 1
151. ANS: A PTS: 1
152. ANS: B PTS: 1
153. ANS: D PTS: 1
154. ANS: C PTS: 1
155. ANS: B PTS: 1
156. ANS: A PTS: 1
157. ANS: D PTS: 1
158. ANS: B PTS: 1
159. ANS: A PTS: 1
160. ANS: C PTS: 1
161. ANS: A PTS: 1
162. ANS: B PTS: 1
163. ANS: C PTS: 1
164. ANS: A PTS: 1
165. ANS: B PTS: 1
166. ANS: C PTS: 1
167. ANS: D PTS: 1
168. ANS: D PTS: 1
169. ANS: A PTS: 1
170. ANS: C PTS: 1
171. ANS: A PTS: 1
172. ANS: A PTS: 1
173. ANS: D PTS: 1
174. ANS: A PTS: 1
175. ANS: B PTS: 1
176. ANS: C PTS: 1
177. ANS: B PTS: 1
178. ANS: B PTS: 1
179. ANS: C PTS: 1
180. ANS: C PTS: 1
181. ANS: D PTS: 1

182.	ANS: B	PTS: 1
183.	ANS: A	PTS: 1
184.	ANS: A	PTS: 1
185.	ANS: C	PTS: 1
186.	ANS: C	PTS: 1
187.	ANS: D	PTS: 1
188.	ANS: C	PTS: 1
189.	ANS: B	PTS: 1
190.	ANS: A	PTS: 1
191.	ANS: D	PTS: 1
192.	ANS: A	PTS: 1
193.	ANS: D	PTS: 1
194.	ANS: B	PTS: 1
195.	ANS: D	PTS: 1
196.	ANS: D	PTS: 1
197.	ANS: A	PTS: 1
198.	ANS: C	PTS: 1
199.	ANS: A	PTS: 1
200.	ANS: B	PTS: 1
201.	ANS: B	PTS: 1
202.	ANS: C	PTS: 1
203.	ANS: D	PTS: 1
204.	ANS: C	PTS: 1
205.	ANS: D	PTS: 1
206.	ANS: A	PTS: 1
207.	ANS: B	PTS: 1
208.	ANS: A	PTS: 1
209.	ANS: C	PTS: 1
210.	ANS: B	PTS: 1