

## FDE 100 Example Questions for Midterm II

1. If you look at the history of chocolate you see that it was first consumed in \_\_\_\_\_ as a beverage.
  - a. Meso America
  - b. Western Africa
  - c. East Europe
  - d. Far East Asia
2. Which of the following(s) is/are product(s) of cocoa bean processing?
  - a. Cocoa butter
  - b. Cocoa powder
  - c. Cocoa nibs
  - d. All of the above could be products of cocoa processing.
3. \_\_\_\_\_ cocoa powder undergoes additional processing with an alkalized chemical solution. This is done to make the taste of the end product richer and less acidic.
  - a. Natural
  - b. Dark roasted
  - c. Air roasted
  - d. Dutch-processed
4. Heating cocoa powder at high temperatures \_\_\_\_\_.
  - a. decrease antioxidant content
  - b. change the taste
  - c. does not change the color
  - d. a & b
5. Conching process in chocolate is a short process that lasts for 3 hours maximum.
  - a. TRUE
  - b. FALSE
6. When the cacao beans are harvested, they
  - a. are coated with a white pulp
  - b. are brown
  - c. are very dry
  - d. have an alkaline taste
7. \_\_\_\_\_ type cacao beans are richly flavorful with floral and fruity notes.
  - a. Trinitario
  - b. Forastero
  - c. Criollo
  - d. Schimolio
8. After \_\_\_\_\_ shell are separated and cocoa \_\_\_\_\_ are obtained and sent to factories for chocolate making.
  - a. Conching/powder
  - b. Fermentation/butter
  - c. Winnowing/nibs
  - d. Drying/butter
9. Which of the following does not occur in conching?
  - a. Cocoa beans are removed from their raw shells
  - b. Breaking up small aggregates of the solid particles, and coating of them evenly with cocoa butter, which helps the finished chocolate to melt and flow smoothly.
  - c. Flavor of the chocolate improves
  - d. Many of the undesirable volatiles, including various acids and aldehydes; acidity steadily declines.
10. Cocoa butter can solidify into \_\_\_\_\_ different kinds of fat crystals.
  - a. 3
  - b. 4
  - c. 5
  - d. 6
11. Among the possible crystals that could form in chocolate, only \_\_\_\_\_ are stable kinds that produce a glossy, dry, hard chocolate; the other \_\_\_\_\_ are unstable kinds that produce a looser, less organized network, with more liquid fat, and crystals.
  - a. 2/4
  - b. 4/2
  - c. 3/3
  - d. The statement above is not a correct statement about chocolate crystals. Chocolate could contain only 3 types of crystals at all.
12. Which of the following(s) is/are a/( ) tempering technique (s) ?
  - a. Adding stable crystals
  - b. Carefully controlling the temperature on a marble
  - c. Adding water
  - d. a & b
13. \_\_\_\_\_ present in chocolate is a vasopressor that could cause headache in certain people.
  - a. Theobromine
  - b. Phenolics
  - c. Phenylethylamine
  - d. Lecithin
14. Chocolate is known to contain “cannabinoid” chemicals. That is why it causes addiction.
  - a. TRUE
  - b. FALSE
15. Milk is white due to :
  - a. Casein proteins
  - b. Fat globules
  - c. Water
  - d. a & b
16. Which of the following(s) could denature proteins?
  - a. Temperature
  - b. pH
  - c. Salts
  - d. All of the above could denature proteins.
17. \_\_\_\_\_ is heating milk up to at least 72 °C for 15 seconds to kill pathogenic microorganisms.
  - a. Low Temperature Long Time (LTLT) pasteurization
  - b. High-temperature Short-Time (HTST) pasteurization
  - c. Ultra-high treatment (UHT)
  - d. Sterilization
18. Which of the followings is **not** true about UHT?
  - a. It kills all microorganisms and spores.
  - b. It kills only pathogenic microorganisms.
  - c. It produces milk that, if packaged under strictly sterile conditions, can be stored for months without refrigeration.
  - d. Multilayer, sterile packaging is required.
19. Pasteurized milk is considered healthier compared to

## FDE 100 Example Questions for Midterm II

- UHT because it contains more probiotic bacteria that are good for our intestine.
- TRUE
  - FALSE
20. Milk containing antibiotics could be used to produce cheese or yoghurt.
- TRUE
  - FALSE
21. Pasteurized milk has a shorter shelf life than UHT milk.
- TRUE
  - FALSE
22. \_\_\_\_\_ is a mechanical treatment of the fat globules in milk brought about by-passing milk under high pressure which results in a decrease in the average diameter and an increase in number and surface area, of the fat globules.
- Conching
  - Homogenization
  - Pasteurization
  - Refining
23. \_\_\_\_\_ is defined as the unfolding of proteins.
- Foaming
  - Denaturation
  - Crystallization
  - Emulsification
24. Much of the \_\_\_\_\_ in milk is in the micelles, where it acts as a kind of glue holding the protein molecules together.
- Sodium
  - Carbonate
  - Calcium
  - Lecithin
25. Mascarpone used in Tiramisu is a cheese
- obtained by acid coagulation
  - obtained by rennet addition
  - obtained by whey denaturation
  - obtained by boiling milk
26. Rennet is a single enzyme that causes curd formation in cheese.
- TRUE
  - FALSE
27. Milk boiled at home or UHT milk could be used to make yoghurt.
- TRUE
  - FALSE
28. Why cannot you use UHT milk for cheese making?
- Whey has denatured and adsorbed on casein micelles and thus rennet could not be active.
  - Rennet has been denatured.
  - Casein micelles have been broken completely after UHT.
  - Vitamins have degraded after UHT.
29. \_\_\_\_\_ with very strong calcium-binding ability (*affinity for calcium*) lead to the production of hard processed cheeses which contain fat in the form of very small globules thus could melt easily and homogenously.
- Calcium chloride
  - Melting salts
  - Sodium chloride
  - Lecithin
30. Burger king's ice cream melts quickly because :
- It has a lot of air
  - It is sweeter than most ice creams
  - Its fat content is high than most ice creams
  - b and c
31. Stabilizers are added to ice cream :
- to prevent large crystal formation
  - to make ice cream cheaper
  - to have large crystals
  - to make ice cream look like a milkshake.
32. Gelato is known to have a higher fat content and churned faster than regular ice cream.
- TRUE
  - FALSE
33. Which of the following is not a stabilizer used in ice cream production?
- Carrageenan
  - Xanthan gum
  - Alginic acid
  - Corn syrup
34. Most people are surprised to learn that all types of tea are from the same plant that is \_\_\_\_\_
- Rosirus huparus*
  - Camellia sinensis*
  - Theaflavin flavus*
  - Polyphenol oxidus*
35. In \_\_\_\_\_, the rule '\_\_\_\_\_'' and the stem itself must be left undamaged. This type of harvesting tea makes very fine and delicate flavored tea, it is usually lighter and sweeter in taste.
- Picking / the bud and the stem
  - Plucking/ the stem and one leaf
  - Plucking/ bud and the stem
  - Plucking/ tow top leaves and the bud
36. Which of the following is not a step in tea processing?
- Conching
  - Withering
  - Drying
  - Rolling
37. Browning of tea is known as fermentation.
- TRUE
  - FALSE
38. Amino acids are present in tea.
- TRUE
  - FALSE
39. Oxidation of tea leaves is also known as:
- Non enzymatic browning
  - Maillard reaction
  - Caramelization
  - Enzymatic browning
40. Compared to black tea catechins are found more in white.
- TRUE
  - FALSE
41. \_\_\_\_\_ tea is uniquely processed as it goes through an additional drying stage in order to stop oxidization. This preserves its leafy appearance and its antioxidant levels and inhibits development of caffeine.
- Oolong
  - Green
  - Black

## FDE 100 Example Questions for Midterm II

- d. White
42. Teas, such as green and white have a bitter, tannin taste.  
a. TRUE b. FALSE
43. Abaca has such a complex and gifted fiber structure so it does not dissolve in hot water. What is this info about?  
a. Teabag  
b. White tea stem  
c. A gum used in ice cream making  
d. Reason of the astringency of tea
44. Which of the following countries is not in *Coffee Belt*?  
a. Belgium  
b. Myanmar  
c. Peru  
d. Mexico
45. Honey of the coffee cherry is known as:  
a. Mucilage  
b. Pulp  
c. Chaff  
d. Parchment
46. Over-fermented coffee will taste sour.  
a. TRUE b. FALSE
47. Which of the following(s) is/are processing methods for coffee beans?  
a. Dried in the fruit  
b. Pulped natural  
c. Wet processing  
d. All of them are coffee processing methods
48. As a result of the roasting process, \_\_\_\_\_ is produced.  
a. Ammonium  
b. CO<sub>2</sub>  
c. Hydrogen sulfide  
d. b & c
49. Bubbling up of gas when water first contacts the grounds of recently roasted coffee is known as :  
a. Oxidation  
b. Blooming  
c. Staling  
d. Infusion
50. The \_\_\_\_\_ is an immersion steeping method of brewing that uses coarse ground coffee that is plunged through hot water to extract the coffee.  
a. Chemex  
b. Moka pot  
c. French press  
d. Pour over
51. Hario V60 brewed coffee will have a weaker taste than Chemex.  
a. TRUE b. FALSE
52. \_\_\_\_\_ is a coffee beverage without milk that is made by using an espresso machine to make an Italian-style coffee.  
a. Americano  
b. Lungo  
c. Cappuccino

- d. Latte
53. High quality instant coffee is produced by :  
a. Spray drying  
b. Freeze drying  
c. Evaporation  
d. Distillation

1 a	41 b
2 d	42 b
3 d	43 a
4 d	44 a
5 b	45 a
6 a	46 a
7 c	47 d
8 c	48 b
9 a	49 b
10 d	50 c
11 a	51 a
12 d	52 b
13 c	53 b
14 b	
15 d	
16 d	
17 b	
18 b	
19 a	
20 b	
21 a	
22 b	
23 b	
24 c	
25 a	
26 b	
27 a	
28 a	
29 b	
30 a	
31 a	
32 b	
33 d	
34 b	
35 d	
36 a	
37 b	
38 a	
39 d	
40 a	