

Overview

Multi-choice test that measures the knowledge of food chemistry, nutrition, food microbiology, food engineering and food product technology.

Relevant Job Roles	Food Scientist and Technologist, Quality Control Inspector, Research Chef, Dietitian and Nutritionist, Correctional Food Service Supervisor
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Language	English (US)
Average Testing Time (minutes)	06 minutes
Allowed Time (minutes)	15 minutes
Maximum Number of Questions	18 questions
Number of Sitzings	One
Test Type	Multiple Choice - CTT
Sector	Healthcare
Scores Reported	<ul style="list-style-type: none">• Overall Score• Food Chemistry and Nutrition• Food Microbiology• Food Engineering• Food Processing
O*NET Competency	Food Production

Knowledge, Skills, Abilities And Competencies Measured	<div>The following areas are covered:</div> <ul style="list-style-type: none">• Carbohydrates and lipids• Proteins• Pigments and food flavors• Enzymes• Nutrition• Thermal and mechanical operations• Mass-energy balance and momentum transfer• Heat transfer and mass transfer• Bacterial pathogens and foodborne diseases• Microorganisms and food spoilage• Fermented food• Processing principles• Animal and milk products processing• Fruits, vegetables and plantation products processing• Grain products processing
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