eExam Question Bank

Coursecode:

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Question Type	Question	A	B	C	D	Answer	Remark
FBQ	_____ method involves the application of super heated steam to food in steam jackets	Flash	Flash				eExam
FBQ	_____ method is used in malt drink where caramelisation is desirable	Kettle	Kettle				eExam
FBQ	_____ of moist food is the partial removal of water from a food item, giving rise to a syrup-like product	Concentration	Concentration				eExam
FBQ	Methods employed in moisture reduction in food include _____ and dehydration	Drying	Drying				eExam
FBQ	Pathogenic micro-organism thrive in the presence of _____	Moisture	Moisture				eExam
FBQ	Achieve sterility of food through _____	Radappertisation	Radappertisation				eExam
FBQ	Extend shelf-life and inhibits sprouting through _____	Radicidation	Radicidation				eExam
FBQ	Reduce spoilage organisms through _____	Radurisation	Radurisation				eExam
FBQ	Collision of radiation with _____ resulting in ejection of electrons	Atoms	Atoms				eExam
FBQ	_____ _control of food borne non-spore forming pathogenic bacteria.	Irradiation	Irradiation				eExam

☐	FBQ	High _____ radiation commonly used in food industry are Cobalt-60 (60Co)	Energy	Energy				eExam
☐	FBQ	_____ is the process of heating in order to alter the odour, flavour texture and digestibility of food components	Cooking	Cooking				eExam
☐	FBQ	_____ refers to brief immersion of fruits, vegetables in boiling water at temperatures close to 1000C for two to five minutes	Blanching	Blanching				eExam
☐	FBQ	Chemicals and _____ are used to achieve sterilization	Heat	Heat				eExam
☐	FBQ	_____ is the application of heat to a food product to destroy pathogenic micro-organisms	Pasteurisation	Pasteurisation				eExam
☐	FBQ	_____ _processing methods include Pasteurization, Sterilization, and Tyndallisation amongst others.	thermal	thermal				eExam
☐	FBQ	Example of high temperature for food processing is _____	pasturization	cooking				eExam
☐	FBQ	_____ _used to preserve food from spoilage and to extend its shelf life.	processing	processing				eExam
☐	FBQ	Food _____ is caused by agents in food and environments where they are grown , harvested, processed, stored and consumed	spoilage	spoilage				eExam
☐	FBQ	Wash hands before handling different food will prevent _____ contamination	Cross	Cross				eExam

☐	FBQ	Food to Food contamination is contaminated by bacteria from other [ ] .	Food	Food				eExam
☐	FBQ	[ ] _harbour salmonella which is associated with food-borne infections in human	Rats	Rats				eExam
☐	FBQ	Cross contamination is the contamination of food product from [ ] sources.	3	three				eExam
☐	FBQ	Insectinfectation causes reduction in [ ] quality and considerable economic loss.	Nutritional	Nutritional				eExam
☐	FBQ	Food [ ] leads to food poisoning	Contamination	Contamination				eExam
☐	FBQ	Rats and mice carry [ ] -producing organisms on their feet or in their intestinal tracts.	Disease	Disease				eExam
☐	FBQ	Food [ ] increases the quantity of the commodity but reduces it quality	Adulteration	Adulteration				eExam
☐	FBQ	Presence of insects and insects' excreta in packaged foods render products [ ]	Un-saleable	Un-saleable				eExam
☐	FBQ	Food is contaminated by [ ] from different sources during preparation and storage	Microrganism	Microrganism				eExam
☐	FBQ	Rats is the carrier of the danderous deases affacting human called [ ] fever.	Lassa	Lassa				eExam
☐	FBQ	Sources of food contamination include air, water and [ ]	Dust	Dust				eExam

	FBQ	Insects grow satisfactorily in food whose moisture content is less than [ ] %.	11	eleven				eExam
	FBQ	Changes that occur during food handling, [ ] and storage leads to deterioration in food.	Processing	Processing				eExam
	FBQ	Warm humid environment promotes [ ] growth.	Insect	Insect				eExam
	FBQ	[ ] __parameters are properties of the storage environment that affect both the food and their microorganisms.	Extrinsic	Extrinsic				eExam
	FBQ	[ ] factors are inherent part of the food capable of causing spoilage from within	Intrinsic	Intrinsic				eExam
	FBQ	The prevailing conditions within the food item and around it dictates the rate of [ ] __.	Spoilage	Spoilage				eExam
	FBQ	Agricultural product spoided upon storage, injuries sustained during [ ] amongst others.	Transport	Transport				eExam
	FBQ	Food is susceptible to deterioration and spoilage over time because of the effect of the [ ] __state of the agricultural product upon storage,	Physical	Physical				eExam
	FBQ	[ ] is a vital component of hemoglobin and also of certain respiratory enzymes	Iron	Iron				eExam
	FBQ	Deficiency of [ ] results in muscle cramps, reduced appetite and mental apathy.	Sodium	Sodium				eExam

☐								
☐	FBQ	Excessive retention of magnesium can occur in renal disease and results in muscle weakness and [ ] .	Hypertension	Hypertension				eExam
☐	FBQ	[ ] is important for maintaining the electrical potential in nerve and muscle cells	Magnesium	Magnesium				eExam
☐	FBQ	[ ] plays important roles in conjunction with calcium in bone and teeth formation	Phosphorous	Phosphorous				eExam
☐	FBQ	[ ] regulates nervous excitability and muscle contraction	Calcium	Calcium				eExam
☐	FBQ	The chemical energy of the body is stored in "high energy phosphate“compounds known as [ ] __.	ATP	ATP				eExam
☐	FBQ	The body's requirements for [ ] are generally met by eating or drinking dairy products	Calcuim	Calcuim				eExam
☐	FBQ	Minerals play a vital role in the acid-base equilibrium of the body, and thus regulate the [ ] of the blood	pH	pH				eExam
☐	FBQ	Minerals are classified as major or [ ] depending on the body’s requirements	Trace	Trace				eExam
☐	FBQ	[ ] __temperature preservation methods prolong shelf life of many foods by reducing growth rate of micro-organisms	Low	Low				eExam
☐	FBQ	Pasteurisation is temperature dependent thereby giving two methods of HTST/ [ ]	Vacuum	Vacuum				eExam

☐								
☐	FBQ	One of the negative effct of irradiation on food is _____	Rancidity	Rancidity				eExam
☐	FBQ	Milk can be converted into _____ to extend the shelf life.	Cheese	Cheese				eExam
☐	FBQ	_____ is a method to increase shelf life of fresh fish in the absence of power for freezing the fish.	Smoking	Frying				eExam
☐	FBQ	The product that is made from fermented cereal is known is _____	Burukutu	Burukutu				eExam
☐	FBQ	_____ are red pigment fruit rich in Vitamin A, B,C and minerals like Fe, Na, K	Tomatoes	Tomatoes				eExam
☐	FBQ	Fermentation results in breakdown of complex organic matter into simpler one through _____	Catalysis	Catalysis				eExam
☐	FBQ	_____ packaging is used extensively by the meat industry to keep quality fresh meat and extend shelf life	Vacuum	Vacuum				eExam
☐	FBQ	_____ atmosphere is a process where gaseous environment is modified to a desired level	controlled	controlled				eExam
☐	FBQ	_____ atmospheres where the normal composition of air around a food material is changed at the point of packing	modified	modified				eExam
☐	FBQ	ggdgd _____	fvsvsv	hshsshsh				
☐	FBQ	ggdgd _____	fvsvsv	hshsshsh				
☐	FBQ	ggdgd _____	fvsvsv	hshsshsh				
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☐	FBQ	ggdgd , hhhhjhh	fvsvsv,bbbb	hshsshsh				
☐	FBQ	ggdgd	fvsvsv	hshsshsh				
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☐	FBQ	ggdgd	fvsvsv	hshsshsh				
☐	FBQ	ggdgd	fvsvsv	hshsshsh				
☐	FBQ	ggdgd , hhhhjhh	fvsvsv,bbbb	hshsshsh				

	MCQ	_____ is a vital component of hemoglobin and also of certain respiratory enzymes	Iron	Phosphorous	Mercury	Zinc	A	eExam
	MCQ	Deficiency of _____results in muscle cramps, reduced appetite and mental apathy.	Chlorine	Sodium	Potassium	magnesium	B	eExam
	MCQ	Excessive retention of magnesium can occur in renal disease and results in muscle weakness and _____.	Low Blood	Hypotension	Insomia	Hypertension	D	eExam
	MCQ	_____ is important for maintaining the electrical potential in nerve and muscle cells	Iron	Iodine	Magnesium	Phosphorous	C	eExam
	MCQ	_____ plays important roles in conjunction with calcium in bone and teeth formation	Sodium	Protein	Phosphorous	Almond	C	eExam
	MCQ	_____ regulates nervous excitability and muscle contraction	Calcium	Carbon	Chlorine	Sodium	A	eExam
	MCQ	The chemical energy of the body is stored in "high energy phosphate“compounds known as _____.	ADP	ATP	TAP	PADT	B	eExam
	MCQ	The body's requirements for _____ are generally met by eating or drinking dairy products	Carbon	Sodium	Protein	Calcuim	D	eExam
	MCQ	Minerals play a vital role in the acid-base equilibrium of the body, and thus regulate the_____ of the blood	pH	Hp	Blood	Water	A	eExam
	MCQ	Minerals are classified as major or _____ depending on the body’s requirements	Small	Trace	Large	Minute	B	eExam
	MCQ	_____temperature preservation methods prolong shelf life of many foods by reducing growth rate of micro-organisms	Low	High	Moderate	Intent	A	eExam
	MCQ	Pasteurisation is temperature dependent thereby giving two methods of HTST/_____	TTTL	HTTS	LTLT	LLLT	C	eExam
	MCQ	One of the negative effct of irradiation on food is _____	Concentration	Radiolysis	Acidity	Rancidity	D	eExam

	MCQ	Milk can be converted into_____ to extend the shelf life.	Liquid	Cheese	Drink	Solid	B	eExam
	MCQ	_____ is a method to increase shelf life of fresh fish in the absence of power for freezing the fish.	Blanching	Frying	Smoking	Baking	C	eExam
	MCQ	The product that is made from fermented cereal is known is _____	Burukutu	Pito	Wine	Palmie	A	eExam
	MCQ	_____ are red pigment fruit rich in Vitamin A, B,C and minerals like Fe, Na, K	Mangoes	Pepper	Tomatoes	Carrot	C	eExam
	MCQ	Fermentation results in breakdown of complex organic matter into simpler one through _____	Molecules	Enzymes	Atoms	Catalysis	D	eExam
	MCQ	_____ packaging is used extensively by the meat industry to keep quality fresh meat and extend shelf life	Close	Vacuum	Open	Elevated	B	eExam
	MCQ	_____ atmosphere is a process where gaseous environment is modified to a desired level	Content	Concentrate	Controlled	Modified	C	eExam
	MCQ	_____atmospheres where the normal composition of air around a food material is changed at the point of packing	Modified	Adjusted	Aided	Group	A	eExam
	MCQ	_____ method involves the application of super heated steam to food in steam jackets	Bake	Gross	Cooking	Flash	D	eExam
	MCQ	_____ method is used in malt drink where caramelisation is desirable	Pan	Open	Kettle	Pot	C	eExam
	MCQ	_____of moist food is the partial removal of water from a food item, giving rise to a syrup-like product	Concentration	Dehydration	Sublimation	Coagulation	A	eExam
	MCQ	Methods employed in moisture reduction in food include _____ and dehydration	Boiling	Freezing	Smoking	Drying	D	eExam
	MCQ	Pathogenic micro-organism thrive in the presence of _____	Protein	Moisture	Lipid	Fats	B	eExam
	MCQ	Achieve sterility of food through _____	Sterilization	Harmonization	Radappertisation	Irradiation	C	eExam

	MCQ	Extend shelf-life and inhibits sprouting through _____	Radappertisation	Radicidation	Pasteurisation	Harmonization	B	eExam
	MCQ	Reduce spoilage organisms through _____	Harmonization	Radappertisation	Tyndallisation	Radurisation	D	eExam
	MCQ	Collision of radiation with_____ resulting in ejection of electrons	Atoms	Neutrons	Elements	Molecules	A	eExam
	MCQ	_____control of food borne non-spore forming pathogenic bacteria.	Irradiation	Sterilization	Melting	Pasteurisation	A	eExam
	MCQ	High _____ radiation commonly used in food industry are Cobalt-60 (60Co)	Temperature	Energy	Solar	Chemical	B	eExam
	MCQ	_____ is the process of heating in order to alter the odour, flavour texture and digestibility of food components	Parting	Cooling	Freezing	Cooking	D	eExam
	MCQ	_____ refers to brief immersion of fruits, vegetables in boiling water at temperatures close to 1000C for two to five minutes	Roasting	Cooking	Blanching	Baking	C	eExam
	MCQ	Chemicals and _____ are used to achieve sterilization	Heat	Air	Fire	Water	A	eExam
	MCQ	_____ is the application of heat to a food product to destroy pathogenic micro-organisms	Irradiation	Tyndallisation	Pasteurisation	Sterilization	C	eExam
	MCQ	_____processing methods include Pasteurization, Sterilization, and Tyndallisation amongst others.	temprature	baking	boiling	thermal	D	eExam
	MCQ	Example of high temperature for food processing does not include	grilling	pasturization	canning	cooking	A	eExam
	MCQ	_____used to preserve food from spoilage and to extend its shelf life.	additives	food	processing	sorting	C	eExam
	MCQ	Food_____ is caused by agents in food and environments where they are grown , harvested, processed, stored and consumed	viruses	spoilage	bacteria	fungai	B	eExam
	MCQ	Wash hands before handling different food will prevent _____ contamination	Cross	Border	Line	Equipment	A	eExam

☐	MCQ	Food to Food contamination is contaminated by bacteria from other _____.	Utensils	Equipment	Food	Person	C	eExam
☐	MCQ	_____harbour salmonella which is associated with food-borne infections in human	Flies	Cats	Dogs	Rats	D	eExam
☐	MCQ	Cross contamination is the contamination of food product from ____ sources.	9	3	5	8	B	eExam
☐	MCQ	Insectinfectation causes reduction in _____ quality and considerable economic loss.	Nutritional	Better	Additional	Abandom	A	eExam
☐	MCQ	Food _____ leads to food poisoning	Preparation	Contamination	Isolation	Absorption	B	eExam
☐	MCQ	Rats and mice carry _____-producing organisms on their feet or in their intestinal tracts.	Energy	Water	Disease	Sickness	C	eExam
☐	MCQ	Food _____ increases the quantity of the commodity but reduces it quality	Quantity	Adjustment	Addition	Adulteration	D	eExam
☐	MCQ	Presence of insects and insects' excreta in packaged foods render products _____	Sealable	Un-saleable	Re-saleble	Saleble	B	eExam
☐	MCQ	Food is contaminated by _____ from different sources during preparation and storage	Microrganism	Feaces	Biotins	Animal	A	eExam
☐	MCQ	Rats is the carrier of the danderous deases affacting human called _____ fever.	Ebola	Thyphiod	Lassa	Malaria	C	eExam
☐	MCQ	Sources of food contamination include air, water and _____	Dust	Fly	Odor	Floor	A	eExam
☐	MCQ	Insects grow satisfactorily in food whose moisture content is less than _____%.	5	8	15	11	D	eExam
☐	MCQ	Changes that occur during food handling, _____ and storage leads to deterioration in food.	Preserving	Processing	Preparing	Serving	B	eExam
☐	MCQ	Warm humid environment promotes _____growth.	Animal	Bad	Insect	Rat	C	eExam

	MCQ	_____parameters are properties of the storage environment that affect both the food and their microorganisms.	Extrinsic	Factor	Intrinsic	Experment	A	eExam
	MCQ	_____ factors are inherent part of the food capable of causing spoilage from within	Paramenter	Intrinsic	Experment	Extrinsic	B	eExam
	MCQ	The prevailing conditions within the food item and around it dictates the rate of _____.	Good	Deterioration	Spoilage	Bad	C	eExam
	MCQ	Agricultural product spoided upon storage, injuries sustained during _____ amongst others.	Eating	Packing	Carring	Transport	D	eExam
	MCQ	Food is susceptible to deterioration and spoilage over time because of the effect of the _____state of the agricultural product upon storage,	Physical	Liquid	Micro	Gasious	A	eExam
	MCQ	_____ is a vital component of hemoglobin and also of certain respiratory enzymes	Iron	Phosphorous	Mercury	Zinc	A	
	MCQ	Deficiency of _____results in muscle cramps, reduced appetite and mental apathy.	Chlorine	Sodium	Potassium	magnesium	B	
	MCQ	Excessive retention of magnesium can occur in renal disease and results in muscle weakness and _____.	Low Blood	Hypotension	Insomia	Hypertension	D	
	MCQ	_____ is important for maintaining the electrical potential in nerve and muscle cells	Iron	Iodine	Magnesium	Phosphorous	C	
	MCQ	_____ plays important roles in conjunction with calcium in bone and teeth formation	Sodium	Protein	Phosphorous	Almond	C	
	MCQ	_____ regulates nervous excitability and muscle contraction	Calcium	Carbon	Chlorine	Sodium	A	
	MCQ	The chemical energy of the body is stored in "high energy phosphate“compounds known as _____.	ADP	ATP	TAP	PADT	B	

☐	MCQ	The body's requirements for _____ are generally met by eating or drinking dairy products	Carbon	Sodium	Protein	Calcuim	D	

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