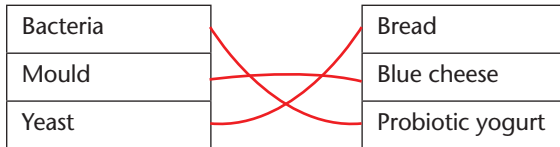


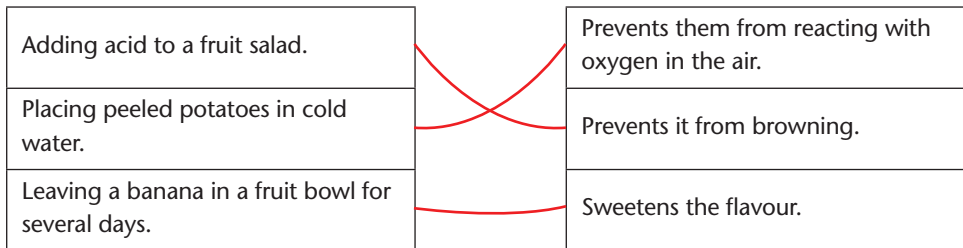
**Quiz: Micro-organisms and enzymes Answers**

1. Enzymes are biological catalysts. True/False
2. The temperature of the danger zone is 5°C to 63°C. True/False
3. Enzymes are proteins. True/False
4. Bacteria are micro-organisms which most commonly cause food poisoning. True/False
5. Enzymes can cause the destruction of certain nutrients, for example vitamins. This is known as oxidation. True/False
6. Enzymes cause which types of food to ripen?
  - a) Meat and fish.
  - b) **Fruit and vegetables.**
  - c) Poultry and cheese.
  - d) Vegetables and pastries.
7. Micro-organisms can have positive uses. Match the micro-organism and the food product.



**Quiz: The signs of food spoilage Answers**

1. Enzymes cause foods such as fruits to ripen. True/False
2. Yeasts ferment sugar to produce carbon dioxide. True/False
3. The germinated spores of moulds send down roots called mycelium into the food. As long as this mould is removed from the food it is safe to eat. True/False
4. When buying fruit and vegetables, it is important to do a visual check to see that no decay has occurred. True/False
5. Which of these is an example of enzymic browning?
  - a) A cake going brown when cooked.
  - b) Bananas turning brown during storage.
  - c) Bread going brown when toasted.
  - d) Grated cheese going brown when cooked.
6. Which of the following are examples of foods which discolour easily?
  - a) Apples, avocado and aubergines.
  - b) Potatoes, apricots and mushrooms.
  - c) Cabbage, pineapples and peaches.
  - d) Bananas, carrots and green beans.
7. Match up the statements related to enzymic browning.

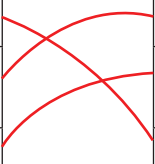


## Quiz: Micro-organisms in food production Answers

### 3.1.3 Micro-organisms in food production

1. Pathogenic micro-organisms are not harmful to humans and do not cause food poisoning. True/False
2. Moulds give blue cheeses like Stilton their blue colour. True/False
3. Bacteria are used to ferment milk to make yogurt. True/False
4. Which micro-organism is used to make bread?
  - a) Mould
  - b) Enzyme
  - c) Bacteria
  - d) Yeast
5. Heat treatment of fresh milk to 72°C for 15 seconds is known as what?
  - a) Ultra Heat Treatment
  - b) Sterilisation
  - c) Pasteurisation
  - d) Homogenisation
6. Match the type of food poisoning to the source.

Salmonella	Unpasteurised soft cheeses.
Listeria	Skin, hair, nose and throat of people and animals.
Staphylococcus aureus	Eggs and poultry.



**Quiz: Bacterial contamination Answers**

1. In the UK, food poisoning is a disease and should be reported to the Local Health Authority. True/False
2. Having the temperature of a refrigerator or freezer too high can cause bacteria to grow. True/False
3. Cross contamination is the process by which bacteria are spread from one source onto food. True/False
4. Which of these is *not* a symptom of food poisoning?
  - a) Headache
  - b) Vomiting
  - c) Diarrhoea
  - d) **Weight gain**
5. Which of these is *not* a way in which bacteria can be transferred to food?
  - a) **Heating food to a core temperature of 75°C.**
  - b) Using the same utensil to serve contaminated food and other food.
  - c) Coughing and sneezing while preparing food.