Understanding Food Principles and Preparation 6th edition Brown Test Bank

SKU: 9781337557566-TEST-BANK

Chapter 02

1. Subjective evaluation is
   a. evaluation of food quality that relies on numbers generated by laboratory instruments.
   b. evaluation or sensory tests that rely on the opinions of individuals.
   c. tests used to detail the specific tastes of individual foods.
   d. a sequence of tests that documents the characteristics of food preparation.

ANSWER: b
POINTS: 1
DIFFICULTY: Knowledge-based
REFERENCES: 2-1
QUESTION TYPE: Multiple Choice
HAS VARIABLES: False
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2. In objective evaluations,
   a. instruments rather than humans are used to measure the characteristics of foods qualitatively.
   b. humans rather than instruments are used to measure the characteristics of foods quantitatively.
   c. laboratory instruments instead of humans are used to measure the characteristics of foods quantitatively.
   d. a sequence of tests is used to document the characteristics of food preparation using humans as taste testers.

ANSWER: c
POINTS: 1
DIFFICULTY: Knowledge-based
REFERENCES: 2-2
QUESTION TYPE: Multiple Choice
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3. Objective analysis measures food characteristics as identified by
   a. humans.
   b. laboratory animals.
   c. laboratory instruments.
   d. a and c.
   e. a and b.

ANSWER: c
POINTS: 1
DIFFICULTY: Knowledge-based
REFERENCES: 2-2
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4. A test that results in your choice of "dislike slightly" and a score of 4 on a scale of 1 to 9 is an example of
   a. pleasure.
   b. selecting the preferred sample.
   c. paired preference testing.
   d. All of these answers are correct.

ANSWER: a
POINTS: 1
DIFFICULTY: Knowledge-based
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5. The two basic types of sensory tests are
   a. analytical and subjective.
   b. effective and quantitative.
   c. analytical and affective.
   d. experiential and quantitative.
   e. objective and systematic.

ANSWER: c
POINTS: 1
DIFFICULTY: Knowledge-based
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6. The most common analytical tests are
   a. triangle.
   b. unilateral.
   c. uni–duo.
   d. duo–trio.
   e. a and d.
   f. a and c.
   g. b and d.

ANSWER: e
POINTS: 1

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7. A threshold test is an example of a
   a. difference test.
   b. flavor profile test.
   c. sensitivity test.
   d. texture profile test.

ANSWER: c
POINTS: 1
DIFFICULTY: Knowledge-based
REFERENCES: 2-1
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8. A _____ test is used to find the minimal detectable level of a substance.
   a. hedonic
   b. dilution
   c. difference
   d. All of these answers are correct.

ANSWER: b
POINTS: 1
DIFFICULTY: Knowledge-based
REFERENCES: 2-1
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9. The type of test where a participant is presented with three samples at the same time but a standard is designated and the participant is asked to select the one most similar to the standard is a
   a. paired comparison test.
   b. duo–trio test.
   c. triangle test.
   d. texture profile test.

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ANSWER: b
POINTS: 1
DIFFICULTY: Knowledge-based
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10. General taste panels usually consist of at least _____ individuals.
    a. 2
    b. 5
    c. 7
    d. 10
    e. 13

ANSWER: b
POINTS: 1
DIFFICULTY: Knowledge-based
REFERENCES: 2-1
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11. Which of the following is not a criterion for a general taste panel?
    a. chew no gum immediately before testing
    b. have not ingested other food for at least 2 hours before testing
    c. are nonsmokers
    d. are of an equal distribution in gender
    e. All of these answers are criteria for a general taste panel.

ANSWER: b
POINTS: 1
DIFFICULTY: Knowledge-based
REFERENCES: 2-1
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12. Flavor and texture profiles are two types of _____ tests.
    a. discriminative

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b. descriptive
c. hedonic
d. sensitivity
e. objective

ANSWER: b
POINTS: 1
DIFFICULTY: Knowledge-based
REFERENCES: 2-1
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13. The best time for taste panels to sample food is
a. early morning before breakfast.
b. mid-morning or mid-afternoon.
c. when panelists are hungry.
d. when panelists are full.

ANSWER: b
POINTS: 1
DIFFICULTY: Knowledge-based
REFERENCES: 2-1
QUESTION TYPE: Multiple Choice
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14. The penetrometer, the Warner–Bratzler shear, and the shortometer are all used to perform physical tests for
a. visual evaluation.
b. weight/volume measurements.
c. texture measurements.
d. viscosity measurements.
e. concentration measurements.

ANSWER: c
POINTS: 1
DIFFICULTY: Knowledge-based
REFERENCES: 2-2
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15. Rheology is the study of
    a. flow.
    b. bitterness.
    c. texture.
    d. flavor.

ANSWER: a
POINTS: 1
DIFFICULTY: Knowledge-based
REFERENCES: 2-2
QUESTION TYPE: Multiple Choice
HAS VARIABLES: False
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16. Relative viscosity compares the rate of a liquid's flow against
    a. air.
    b. solid matter.
    c. vapor.
    d. a reference liquid.

ANSWER: d
POINTS: 1
DIFFICULTY: Knowledge-based
REFERENCES: 2-2
QUESTION TYPE: Multiple Choice
HAS VARIABLES: False
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17. Which of the following chemical tests measures the degree of oxidation within a fat?
    a. pH test
    b. iodine value test
    c. peroxide value test
    d. chromatography
    e. fuchsin test

ANSWER: c
POINTS: 1
DIFFICULTY: Knowledge-based
REFERENCES: 2-2
QUESTION TYPE: Multiple Choice
HAS VARIABLES: False

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18. Which instrument or test simulates teeth biting into a food to measure its tenderness?
    a. penetrometer
    b. atomic absorption
    c. shortometer
    d. viscometer (or viscosimeter)

ANSWER: a
POINTS: 1
DIFFICULTY: Knowledge-based
REFERENCES: 2-2
QUESTION TYPE: Multiple Choice
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19. _____ are commonly used to test the sugar concentration in soft drinks.
    a. Viscosimeters
    b. Refractometers
    c. Colorimeters
    d. Microscopes
    e. Sucrometers

ANSWER: b
POINTS: 1
DIFFICULTY: Knowledge-based
REFERENCES: 2-2
QUESTION TYPE: Multiple Choice
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20. _____ testing is carried out using a large group of untrained consumers, while _____ testing is carried out using smaller groups who may or may not be trained.
    a. Affective; analytical
    b. Affective; objective
    c. Analytical; affective
    d. Objective; affective
    e. Affective; hedonic

ANSWER: a
POINTS: 1

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DIFFICULTY: Knowledge-based
REFERENCES: 2-1
QUESTION TYPE: Multiple Choice
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21. Objective tests conducted for research and development (R&D) rely on the opinions of highly trained individuals.
    a. True
    b. False
ANSWER: False
POINTS: 1
DIFFICULTY: Knowledge-based
REFERENCES: 2-2
QUESTION TYPE: True / False
HAS VARIABLES: False
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22. In objective evaluations, humans are used instead of laboratory instruments to measure the characteristics of foods quantitatively.
    a. True
    b. False
ANSWER: False
POINTS: 1
DIFFICULTY: Knowledge-based
REFERENCES: 2-2
QUESTION TYPE: True / False
HAS VARIABLES: False
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23. Regarding sensory testing, affective tests are used to detect “differences.”
    a. True
    b. False
ANSWER: False
POINTS: 1
DIFFICULTY: Knowledge-based
REFERENCES: 2-1
QUESTION TYPE: True / False
HAS VARIABLES: False

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24. In regard to subjective testing, effective tests are used to detect "individual preferences."
    a. True
    b. False
ANSWER: False
POINTS: 1
DIFFICULTY: Knowledge-based
REFERENCES: 2-1
QUESTION TYPE: True / False
HAS VARIABLES: False
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25. When scoring/evaluating for consumer testing with children, "smiley" or "frowny" faces can be used for scoring in lieu of the hedonic scale.
    a. True
    b. False
ANSWER: True
POINTS: 1
DIFFICULTY: Knowledge-based
REFERENCES: 2-1
QUESTION TYPE: True / False
HAS VARIABLES: False
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26. Effective tests are designed to identify common likes and dislikes.
    a. True
    b. False
ANSWER: False
POINTS: 1
DIFFICULTY: Knowledge-based
REFERENCES: 2-1
QUESTION TYPE: True / False
HAS VARIABLES: False
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27. Whether or not a person prefers a certain aspect of a food is a focus of effective testing.
    a. True

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b. False

ANSWER: False
POINTS: 1
DIFFICULTY: Knowledge-based
REFERENCES: 2-1
QUESTION TYPE: True / False
HAS VARIABLES: False
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28. Volume is a measurement of three-dimensional space that is often used to measure liquids.
a. True
b. False

ANSWER: True
POINTS: 1
DIFFICULTY: Knowledge-based
REFERENCES: 2-2
QUESTION TYPE: True / False
HAS VARIABLES: False
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29. The Association of Official Analytical Chemists (AOAC) International publishes a book on chemical tests, including those for determining various nutrient and nonnutrient substances in foods.
a. True
b. False

ANSWER: True
POINTS: 1
DIFFICULTY: Knowledge-based
REFERENCES: 2-2
QUESTION TYPE: True / False
HAS VARIABLES: False
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30. The nature, concentration, and temperature of a liquid all affect its viscosity.
a. True
b. False

ANSWER: True
POINTS: 1
DIFFICULTY: Knowledge-based

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REFERENCES: 2-2
QUESTION TYPE: True / False
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Definition choices:
a. determines water content of a product by measuring weight loss on drying
b. measures the consistency of batters and other viscous foods
c. measures the concentration of various organic compounds, especially sugars
d. measures color by passing a light through a substance to measure its absorbance and/or transmittance
e. simulates teeth biting into a food to measure its tenderness
DIFFICULTY: Knowledge-based
REFERENCES: 2-2
QUESTION TYPE: Matching
HAS VARIABLES: False
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31. colorimeter
ANSWER: d
POINTS: 1

32. penetrometer
ANSWER: e
POINTS: 1

33. line-spread test
ANSWER: b
POINTS: 1

34. polarimeter
ANSWER: c
POINTS: 1

35. moisture analyzer
ANSWER: a
POINTS: 1

36. Give two different real-life examples of how a food company might use subjective evaluation of foods. Give several examples of tests of each type, explaining the differences between them.
ANSWER: See section 2-1.
POINTS: 1

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DIFFICULTY: Application-based
REFERENCES: 2-1
QUESTION TYPE: Essay
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37. Design a product score sheet to be used by both adults and children for the pecan brownies that you plan to sell and distribute to Whole Foods grocery stores. You will use the results of this affective testing to prove to Whole Foods that your product belongs in their stores.
ANSWER: See section 2-1.
POINTS: 1
DIFFICULTY: Application-based
REFERENCES: 2-1
QUESTION TYPE: Essay
HAS VARIABLES: False
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38. You have been asked by the manager of your school cafeteria to design and conduct a taste panel for their new macaroni and cheese recipe. Describe the general guidelines that you are going to follow when setting up and conducting this taste panel. Consider seating arrangements, room temperature and lighting, time of tastings, portion sizes and containers, potential additional water and food needed, and so on. Include discussion of any problems or issues that you might anticipate.
ANSWER: See section 2-1.
POINTS: 1
DIFFICULTY: Application-based
REFERENCES: 2-1
QUESTION TYPE: Essay
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39. Suppose that you are hired as a consultant by a new start-up bakery that is owned by a friend of yours. He would like you to conduct physical testing for the following new food items that he would like to introduce to the public in the near future: chocolate chip cookies, vanilla pudding, cheddar cheese crackers, carrot cake cupcakes with cream cheese frosting, and banana protein shakes. For each of these food items, please state which physical test(s) you would plan to conduct and explain the reasoning behind why the tests that you selected are needed.
ANSWER: See section 2-2.
POINTS: 1
DIFFICULTY: Application-based
REFERENCES: 2-2
QUESTION TYPE: Essay

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Chapter 02

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40. Suppose that you are interested in interviewing for a job that you saw offered on your school's job website. It is for a commercial laboratory that conducts chemical tests for food evaluation. Before the interview, you want to familiarize yourself with the variety of chemical tests. Describe several examples of chemical tests, explain what they measure and how, and discuss where and in what context they would be used.
ANSWER: See section 2-2.
POINTS: 1
DIFFICULTY: Application-based
REFERENCES: 2-2
QUESTION TYPE: Essay
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