Introduction to Food Science and Food Systems 2nd edition Parker Test Bank

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Name:_____ Class:_____ Date:_____

CHAPTER 02—FOOD SYSTEMS AND SUSTAINABILITY

True / False

1. What constitutes a food system and what sustainable means can both vary.
   a. True
   b. False

ANSWER: True
POINTS: 1
REFERENCES: INTRODUCTION

2. Food is a global commodity.
   a. True
   b. False

ANSWER: True
POINTS: 1
REFERENCES: FOOD-SYSTEM DEFINITIONS.

3. The food industry is low volume and high-markup.
   a. True
   b. False

ANSWER: False
POINTS: 1
REFERENCES: FOOD-SYSTEM DEFINITIONS

4. Consumer food expenditures in recent years have shown a shift toward the consumption of higher value food products by high-income consumers but not lower-income consumers.
   a. True
   b. False

ANSWER: False
POINTS: 1
REFERENCES: FOOD-SYSTEM TRENDS

5. Urbanization, like the economy, goes in cycles.
   a. True
   b. False

ANSWER: False
POINTS: 1
REFERENCES: FOOD-SYSTEM TRENDS

6. Packaged food products account for large shares of total food expenditures among consumers in high-income countries because of demand for convenience.
   a. True
   b. False

ANSWER: True
POINTS: 1

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CHAPTER 02—FOOD SYSTEMS AND SUSTAINABILITY

REFERENCES: FOOD-SYSTEM TRENDS

7. Technical innovations such as ingredient modifications, new processing methods, new packaging methods, and cooking advances create change in a food system.

a. True
b. False

ANSWER: True
POINTS: 1
REFERENCES: FOOD-SYSTEM TRENDS

8. Scientists and leaders understand that sustainable food production is about feeding the world's population rather than focusing on the environment and social issues.

a. True
b. False

ANSWER: False
POINTS: 1
REFERENCES: DEFINING SUSTAINABILITY

9. There are 13 standards that a sustainable system of food production must meet.

a. True
b. False

ANSWER: True
POINTS: 1
REFERENCES: STANDARDS OF SUSTAINABLE FOOD PRODUCTION

10. Water is a critical resource for all agricultural production and food processing.

a. True
b. False

ANSWER: True
POINTS: 1
REFERENCES: SUMMARY

Multiple Choice

11. _____ refers to anything that can be maintained at a certain rate or level.

a. Ecological food system
b. Standard protocols
c. Sustainable
d. Invariable

ANSWER: c
POINTS: 1
REFERENCES: INTRODUCTION

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12. Food systems can be divided into five major segments; a potential sixth segment would be _____.

a. consumption b. waste and disposal

c. consumer feedback d. research and development

ANSWER: b

POINTS: 1

REFERENCES: FOOD-SYSTEM DEFINITIONS

13. The _____ segment of a food system includes such industries as farming, ranching, orchard management, fishing, and aquaculture.

a. administration b. research

c. management d. production

ANSWER: d

POINTS: 1

REFERENCES: FOOD-SYSTEM DEFINITIONS

14. _____ is an example of an allied industry.

a. Packaging b. Production

c. Manufacturing d. Distribution

ANSWER: a

POINTS: 1

REFERENCES: FOOD-SYSTEM DEFINITIONS

15. Global food retail sales are about _____ annually.

a. $1 trillion b. $4 trillion

c. $33 billion d. $450 billion

ANSWER: b

POINTS: 1

REFERENCES: FOOD-SYSTEM DEFINITIONS

16. As income grows, consumers in lower income countries shift their food purchases _____.

a. away from high-fat products toward carbohydrate-rich food products

b. away from meat and dairy products toward carbohydrate-rich foods

c. away from carbohydrate-rich food toward vegetarian/vegan products

d. away from carbohydrate-rich foods toward meat and dairy products

ANSWER: d

POINTS: 1

REFERENCES: FOOD-SYSTEM TRENDS

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17. Scientists working in the food system _____.

a. can never be absolutely certain that an experiment has eliminated all of the variables that might influence its results

b. must continue their experiments until they have eliminated all of the variables that might influence the results

c. are required by the FDA to perform, identify, and document all of the possible variables that could influence the results of an experiment

d. rely on absolute certainties in their experiments to ensure food safety in the products that they test and approve

ANSWER: a

POINTS: 1

REFERENCES: STANDARDS OF SUSTAINABLE FOOD PRODUCTION

18. _____ is the process of planning and executing the conception, pricing, promotion, and distribution of ideas, goods, and services to create exchanges that satisfy individual and organizational objectives.

a. Production b. Research

c. Distribution d. Marketing

ANSWER: d

POINTS: 1

REFERENCES: STANDARDS OF SUSTAINABLE FOOD PRODUCTION

19. _____ risk-management options include production risks and marketing risks.

a. Insurance b. Noninsurance

c. Assurance d. Nonassurance

ANSWER: b

POINTS: 1

REFERENCES: STANDARDS OF SUSTAINABLE FOOD PRODUCTION

20. _____ control is the use of living organisms such as parasites, predators, and pathogens to maintain pest populations below economically damaging levels.

a. Mechanical b. Physical

c. Biological d. Chemical

ANSWER: c

POINTS: 1

REFERENCES: STANDARDS OF SUSTAINABLE FOOD PRODUCTION

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