**Foods 1.00 Word Wall- Vocabulary and Questions to help you prepare for your test.**

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| Food Analysis: | Analytical methods:  Objective-  Subjective- | Experiments;  1.Define the \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.  2. State the \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.  3. Select method to answer question.  4. Conduct the experiment.  5. \_\_\_\_\_\_\_\_\_\_\_\_\_ the results.  6. Report the \_\_\_\_\_\_\_\_\_\_\_\_\_\_.  If a pickle company has researched the impact of salt in dill pickles and determined that it lowers the pH, which step does this statement represent in the experimental process? |
| Proximate analysis:  Ex: composition of a \_\_\_\_\_\_\_\_\_\_\_\_\_ and if a food meets \_\_\_\_\_\_\_\_\_\_\_\_\_\_  Standards. | To yield valid results (implies being supported by \_\_\_\_\_\_\_\_\_\_ truth or generally accepted authority) and reliable results (giving the same result on trials).  One must:   * Use appropriate equipment * Take precise measurements * Keep accurate \_\_\_\_\_\_\_\_\_\_\_\_\_. | The universal standard is to use metric units rather than English units when analyzing food.  To measure the volume of lemon juice, water and sugar in an experiment, what would you use? |
| What does liters, mL measure?  Do you measure the volume at the bottom or top of the meniscus? | What does Fahrenheit and celcius measure?  At what temperature F does water freeze? |  |
| All analytical methods must follow five safety procedure:   1. Follow procedures exactly 2. Protect eyes, skin, and \_\_\_\_\_\_\_\_\_\_\_\_. 3. Handle instruments and equipment \_\_\_\_\_\_\_\_\_\_\_\_\_\_. 4. Handle \_\_\_\_\_\_\_\_\_\_\_ safely. 5. Clean-up \_\_\_\_\_\_\_\_\_\_\_ space. | The objective method is the first type of analytical method commonly used in the food industry.  It involves the process of obtaining reliable and \_\_\_\_\_\_\_\_\_\_\_ quantitative (or objective) data. | Simple measures of gathering data:  Mass-  Length-  Volume-  Temperature-  Time- |
| Complex measures of gathering data:  pH-  Water activity-  Color-  Resistance to force-  Stretchability-  Viscosity- | The second category of analytical methods used to analyze food is the \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ method, often called sensory analysis. | Sensory Analysis: |
| Examples of subjective method include:  Appearance  Texture  Flavor | Sensory analysis is conducted by:  Food scientists  Trained \_\_\_\_\_\_\_\_\_ panels  Consumers using valid and reliable scoring forms | Texture |
| Flavor | Appearance | Factors that influence one’s perception of flavor:  Psychological-  Cultural-  Environmental-  Physical- |
| Taste panels are used to analyze food samples using a subjective method.  Understanding the influences on perceptions of taste includes:  Attributes of food  Psychological  Cultural  Environmental  Alex became seriously ill after eating tacos and now dislikes Mexican food. This bias will impact his ability to judge fairly in which area of influence in sensory analysis? | Taste testing procedures  Understanding the purpose of taste testing  Setting up the taste panel  Trained vs. Untrained  Taste Procedure  Scoring the taste testing  Which sample will provide the most intense flavors for comparison?  Lasagna:  Which sample will provide the most intense flavors for comparison?  Cheese: | Sensory analysis is conducted by taste panels. Taste panelists use valid and reliable scoring forms to assess the properties of the food samples. Variables researchers control during sensory analysis include:   * Time of day * Environment * Temperature of \_\_\_\_\_\_\_\_\_\_\_\_ * Labeling and \_\_\_\_\_\_\_\_\_\_ of samples * Clearing the \_\_\_\_\_\_\_ of food residues between samples * \_\_\_\_\_\_\_\_ market |
| The difference between resistance to force and stretchability is that \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ measures elongation and resistance to force measures assessment to \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_. | The difference between measuring pH and water activity is \_\_ measures acidity or basic concentration and water activity measures \_\_\_\_\_\_\_\_\_\_\_ pressure. | Which of these is an example of an objective measurement? Mass, flavor, texture, or control variable. |
| A \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ is someone that has a large number of taste buds per square centimeter. She will have an advantage of influence in sensory analysis based on \_\_\_\_\_\_\_\_\_\_\_\_\_\_ analysis. | Which type of taste panel is most likely to be used to determine the marketability of a new flavor of ice cream?  If potatoes are dyed green and no one eats them, this is influenced by \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_. | What is an impact of sipping warm water between tasting samples of food?  Which sample labeling system will result in the least psychological bias during sensory analysis? |