**Foods 5.00 Word Wall- Vocabulary and Questions to help you prepare for your test.**

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| \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ study foods to determine how to control the ­­­­­­­­­­­­­­\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ that might naturally contaminate food or that might be introduced through improper handling. Control measures focus on food ­­­­­\_\_\_\_\_\_\_\_\_ and quality. | Food \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ control measures are used to prevent food borne illness.  Food \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ control measures are used to maximize shelf-life, slow spoilage, or produce a new product. | The Hurdle Concept |
| List the 3 primary control measures:  1.  2.  3. | FDA: | 5 classification of microorganisms:  1.  2.  3.  4.  5. |
| TCS stands for \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  These foods cannot sit out of the safe storage for more than \_\_\_ hours. | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ is the study of living organisms too \_\_\_\_\_\_\_to be seen by the naked eye without magnification. Foods may be naturally contaminated with microorganisms or become contaminated with microorganisms through\_\_\_\_\_\_\_\_ handling. | There are three ways that microorganisms affect food. They:  1. Cause \_\_\_\_\_\_\_\_\_\_\_ illness (pathogen microorganisms).  2. Cause food to \_\_\_\_\_\_\_\_and reduce its shelf-life (spoilage microorganisms).  3. Are used for food \_\_\_\_\_\_\_\_\_\_ and are naturally present in and on the body (beneficial microorganisms). |
| Fill in the chart   |  |  |  |  |  | | --- | --- | --- | --- | --- | | **Five Major Groups of**  **Microorganisms** | **Pathogens** | **Spoilers** | **Beneficial** | **Grow in Food** | | Bacteria |  |  |  | Yes | | Viruses |  |  |  |  | | Parasites |  | No |  |  | | Yeast |  |  | Yes |  | | Mold | Yes |  |  |  | | | |
| List the 5 risk factors to keep food safe:  1.  2.  3.  4.  5. | FAT-TOM | Aerobic –  Anaerobic –  Facultative –  Microaerophilic- |
| Fermentation: | Fermentation by-products can change:  Color, \_\_\_\_\_\_\_, flavor, aroma, \_\_\_\_\_ | Starter Culture: |
| Name the starter culture used for each of the following:   1. Beer- 2. Yogurt- 3. Cheese- 4. Bread- 5. Pickles- 6. Vinegar- | What are the 3 types of fermentations?  1.  2.  3. | 2 fermentation steps:  1.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ – used to make aged cheeses and sourdough bread.  2.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ – used to make vinegar, turn cacao beans into chocolate, and to make candied citron. |