**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

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| **Five Major Groups of****Microorganisms** | **Pathogens** | **Spoilers** | **Beneficial**  | **Grow in Food** |
| Bacteria |  |  |  | Yes |
| Viruses |  |  |  |  |
| Parasites |  | No |  |  |
| Yeast |  |  | Yes |  |
| Mold | Yes |  |  |  |

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| 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. |