

eExam Question Bank

Coursecode:

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<input type="checkbox"/>	Question Type <span style="float: right;">↓</span>	Question <span style="float: right;">↕</span>	A <span style="float: right;">↕</span>	B <span style="float: right;">↕</span>	C <span style="float: right;">↕</span>	D <span style="float: right;">↕</span>	Answer <span style="float: right;">↕</span>	Remark <span style="float: right;">↕</span>
<input type="checkbox"/>	FBQ	One major undesirable physical change in food powders is the absorption of <input type="text"/>	Moisture	none				<input type="button" value="eExam"/>
<input type="checkbox"/>	FBQ	Reactions involving endogenous enzymes exclude <input type="text"/>	Sugar - sugar conversion in plant tissues by amylases	none				<input type="button" value="eExam"/>
<input type="checkbox"/>	FBQ	Hermetically sealed and heat processed foods are generally regarded as <input type="text"/>	Non-perishable	none				<input type="button" value="eExam"/>
<input type="checkbox"/>	FBQ	Food poisoning may occur as a consequence of non control of environmental <input type="text"/>	Temperature	none				<input type="button" value="eExam"/>
<input type="checkbox"/>	FBQ	Poultry should be cooked even more than that, up to <input type="text"/>	80	none				<input type="button" value="eExam"/>
<input type="checkbox"/>	FBQ	Food hygiene advice falls into these sections except <input type="text"/>	Oral hygiene	none				<input type="button" value="eExam"/>

<input type="checkbox"/>								
<input type="checkbox"/>	FBQ	<input type="text"/> __ is characterised by sudden appearance of abdominal pains, cramps, diarrhoea, fever and vomiting.	Shigella	none				eExam
<input type="checkbox"/>	FBQ	Typhoid fever is an acute infectious disease caused by the Salmonella <input type="text"/>	Typhi	none				eExam
<input type="checkbox"/>	FBQ	Vibrio cholerae major means of infection is through the use of contaminated <input type="text"/>	Water	none				eExam
<input type="checkbox"/>	FBQ	The fatality rate from E. coli bacterium infection is <input type="text"/> per cent in children and the elderly.	50	none				eExam
<input type="checkbox"/>	FBQ	Staphylococcus <input type="text"/> can give rise to more serious infections when the resistance of a tissue or the host is reduced.	Aureus	none				eExam
<input type="checkbox"/>	FBQ	Botulism bacterial can be isolated from the <input type="text"/> of persons with food-borne and infant botulism.	Stool	none				eExam
<input type="checkbox"/>	FBQ	All these types of botulism which can cause food poision except <input type="text"/>	Mould botulism	none				eExam

<input type="checkbox"/>								
<input type="checkbox"/>	FBQ	The ingestion of [ ] _naturally occurring poisons present in mushrooms, toadstools, fish and shellfish and other contaminants.	Toxin	none				eExam
<input type="checkbox"/>	FBQ	Food [ ] generally reserved for gastrointestinal disease resulting from bacterial contamination of foods.	Poisoning	none				eExam
<input type="checkbox"/>	FBQ	Bleeding depletes the body of iron because each millilitre of [ ] contains 0.5 milligram of iron.	Blood	none				eExam
<input type="checkbox"/>	FBQ	In the absence of adequate [ ] , the thyroid enlarges because of increased secretion of pituitary thyrotrophin.	Iodine	none				eExam
<input type="checkbox"/>	FBQ	Too much sodium causes [ ] _, an over accumulation of extra cellular fluid	Oedema	none				eExam
<input type="checkbox"/>	FBQ	Prolonged deficiency of [ ] _can cause changes in heart and skeletal muscle.	Magnesium	none				eExam
<input type="checkbox"/>	FBQ	[ ] plays important roles in conjunction with calcium in bone and teeth formation	Phosphorus	none				eExam

<input type="checkbox"/>								
<input type="checkbox"/>	FBQ	Food distribution <input type="text"/> plays a vital role in ensuring the availability of even the most basic foodstuffs.	Network	none				eExam
<input type="checkbox"/>	FBQ	Food <input type="text"/> refers specifically to the processing techniques that are used to keep food from spoiling.	Preservation	none				eExam
<input type="checkbox"/>	FBQ	Cartons and containers for shipping are usually made of corrugated <input type="text"/> _____.	Cardboard	none				eExam
<input type="checkbox"/>	FBQ	The advantage of glass as packaging material is that it is <input type="text"/> enabling the consumer to see the product inside.	Transparent	none				eExam
<input type="checkbox"/>	FBQ	Packaging help in maintaining the nutritional <input type="text"/> of food	Qualities	none				eExam
<input type="checkbox"/>	FBQ	Pure yeast cultures are grown in a medium of these except <input type="text"/> ,	Air	none				eExam
<input type="checkbox"/>	FBQ	Most cultivated yeasts belong to the genus Saccharomyces and is known as brewer's <input type="text"/>	Yeasts	none				eExam

<input type="checkbox"/>								
<input type="checkbox"/>	FBQ	Aspergillus niger is <input type="text"/> spore that germinates on contact with the moist surface of nonliving organic matter	Airborne	none				eExam
<input type="checkbox"/>	FBQ	<input type="text"/> __play a critical role in the recycling of minerals and carbon.	Fungi	none				eExam
<input type="checkbox"/>	FBQ	Glucose by <input type="text"/> _to produce Ethanol + Carbon Dioxide + Energy	Alcoholic Fermentation	none				eExam
<input type="checkbox"/>	FBQ	Fungi are multicellular organism without <input type="text"/> that reproduces by spores	Chlorophyll	none				eExam
<input type="checkbox"/>	FBQ	Microscopic organisms commonly encountered in food systems are <input type="text"/> and fungi	Bacteria	none				eExam
<input type="checkbox"/>	FBQ	Fats -----> Glycerol + <input type="text"/>	Fatty Acids	none				eExam
<input type="checkbox"/>	FBQ	Glucose -----> Carbon Dioxide + <input type="text"/>	Water	none				eExam
<input type="checkbox"/>	FBQ	Proteins -----> Polypeptides + Peptides + <input type="text"/>	Amino Acids	none				eExam
<input type="checkbox"/>	FBQ	<input type="text"/> analysis concerns the determination of the relative amounts of such constituents.	Quantitative	none				eExam

<input type="checkbox"/>								
<input type="checkbox"/>	FBQ	Food <input type="text"/> is the study of the composition of foods, their properties and how they interact with each other and the environment	Chemistry	none				eExam
<input type="checkbox"/>	FBQ	Food <input type="text"/> is the study of the physical, biological and chemical makeup of food.	Science	none				eExam
<input type="checkbox"/>	FBQ	For good <input type="text"/> and vitality, a range of micronutrients is needed in sufficient but not excessive quantities.	Health	none				eExam
<input type="checkbox"/>	FBQ	<input type="text"/> __anything eaten to satisfy appetite, meet physiological needs for growth, maintain all body processes	Food	none				eExam
<input type="checkbox"/>	FBQ	<input type="text"/> are foundmainly in grains, legumes and pulses, roots and tubers and some rhizomes	Starches	none				eExam
<input type="checkbox"/>	FBQ	<input type="text"/> __are the most abundant single class of organic substances found in nature.	Carbohydrates	none				eExam
<input type="checkbox"/>	FBQ	<input type="text"/> are a family of chemical compounds stored by plants and animals as a source of energy	Lipids	none				eExam
<input type="checkbox"/>	FBQ	There are about <input type="text"/> __common amino acids in most proteins	20	none				eExam

<input type="checkbox"/>								
<input type="checkbox"/>	FBQ	<input type="text"/> are essential structural and functional components of all living organisms.	Proteins	none				eExam
<input type="checkbox"/>	FBQ	<input type="text"/> _, found mostly in whole-grain cereals, vegetables and meats,	Pyridoxine	none				eExam
<input type="checkbox"/>	FBQ	Riboflavin is a fluorescent yellow-green <input type="text"/> -soluble vitamin colour which plays a vital role in intermediary metabolism	Water	none				eExam
<input type="checkbox"/>	FBQ	<input type="text"/> _, the first B vitamin to be identified chemically in 1926, consists of a complex organic molecule containing a pyrimidine and a thiazole nucleus.	Thiamine	none				eExam
<input type="checkbox"/>	FBQ	Vitamin <input type="text"/> chemically known as alpha tocopherol, is the most active of the group of tocopherols.	E	none				eExam
<input type="checkbox"/>	FBQ	In children the deficiency of vitamin D is known as <input type="text"/>	Ricket	none				eExam
<input type="checkbox"/>	FBQ	Dairy products, eggs and cod liver oil are good sources of vitamin <input type="text"/> _.	D	none				eExam
<input type="checkbox"/>	FBQ	Vitamin A exists in a variety of forms, including <input type="text"/> _, which is currently considered the most active form.	Retinol	none				eExam

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<input type="checkbox"/>	FBQ	<input type="text"/> are organic compounds that function mainly in enzyme systems to enhance the metabolism of proteins, carbohydrates, and fats.	Vitamins	none				eExam
<input type="checkbox"/>	FBQ	High fibre diets lower blood cholesterol thereby reducing risk of <input type="text"/> diseases	Heart	none				eExam
<input type="checkbox"/>	FBQ	Dietary fiber or roughage is the indigestible portion of food derived from <input type="text"/>	Plant	none				eExam
<input type="checkbox"/>	FBQ	<input type="text"/> _occurs naturally in meats and drinking water and aids red blood cell formation	Copper	none				eExam
<input type="checkbox"/>	FBQ	The only foods that contain appreciable amounts of fluoride are <input type="text"/> __and fish.	Tea	none				eExam
<input type="checkbox"/>	FBQ	<input type="text"/> _functions in bone structure maintenance and increases the resistance of the enamel to erosion by acid	Florine	none				eExam
<input type="checkbox"/>	FBQ	<input type="text"/> found mainly in lean meat, whole-grain breads and cereals, dried beans and seafood	Zinc	none				eExam
<input type="checkbox"/>	FBQ	Bleeding depletes the body of iron because each milliliter of blood contains <input type="text"/> milligram of iron.	0.5	none				eExam



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<input type="checkbox"/>	FBQ	<input type="text"/> __is characterised by sudden appearance of abdominal pains, cramps, diarrhoea, fever and vomiting.	Shigella	none				
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<input type="checkbox"/>	FBQ	The fatality rate from E. coli bacterium infection is <input type="text"/> per cent in children and the elderly.	50	none			
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<input type="checkbox"/>	FBQ	Too much sodium causes _____ , an over accumulation of extra cellular fluid	Oedema	none				
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<input type="checkbox"/>	FBQ	_____ plays important roles in conjunction with calcium in bone and teeth formation	Phosphorus	none				
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<input type="checkbox"/>	FBQ	Glucose by <input type="text"/> _to produce Ethanol + Carbon Dioxide + Energy	Alcoholic Fermentation	none				

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