

2017 Food Science Exam Key Source

Question	Chapter	Page	Source	Topic
1	6	161	Ward	Cbot pH
2	3	68	Ward	Color
3	22	679	Ward	CO ₂ —soft drinks
4	20	612	Ward	Dehydration
5	21	648	Ward	MAP – ROP
6		141	Marriott	CIPP
7	12	348	Ward	Enzyme inhibitor
8	23	704	Ward	Separation methods
9	11	311	Ward	denaturation point
10	20	620	Ward	IMF
11	19	576	Ward	Thermal death curve
12	18	549	Ward	Prion BST
13	1	10	Ward	% FDA for supply
14		FDA	Online	Cross -contact
15	19	580	Ward	Headspace -
16	13	385	Ward	Nutrient enrichment
17	12	351	Ward	Enzymes – <i>nar gracie</i>
18	21	645	Ward	Pkg – permeable
19	9	246	Ward	starch gelatinization point
20	24	732	Ward	Descriptive research
21	17	514	Ward	Cheese sharpness
22	22	684	Ward	Emulsifier – polarity
23	25	764	Ward	Organic
24	16	471	Ward	Labeling/spec
25	4	102	Ward	Homogenous- maple syrup
26	14	414	Ward	Tannins - beverages
27	15	439	Ward	Nutritive sweetener
28	18	544	Ward	salmonella
29	World of Food Science		IFT	Sustainability
30	10	279	Ward	Hydrogenation
31	23	714	Ward	Reverse osmosis
32	5	131	Ward	Conduction – heat transfer
33		30	Marriott	Extrinsic factors
34	10	282	Ward	Saturation point of liquids
35	Food Facts- Pumpkin Spice	101	IFT	Pumpkin Spice
36	16	473	Ward	Additive - humectant
37	Online		FDA	FSMA
38	11	310	Ward	Myoglobin
39	14	405	Ward	Lycopene-phytochemical
40	Online	71	FDA & Marriot	Allergens
41	Online		USDA	HACCP

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42	8	222	Ward	Enzymes – corn syrup
43	Food Labeling	788	Ward	NF label Calorie free
44	Online		USDA	Ask Karen
45	17	504	Ward	Fermentation
46	1	5	Ward	Definition Food Science
47	Food Facts		IFT online	What is Umami
48	13	388	Ward	Iodine – dough conditioner
49	15	445	Ward	Food Analog - Olestra
50	7	193	Ward	Water activity