

Name: _____

Date: _____

Chapter 1 Review

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| 1. Scientists' use of the tools of modern genetics in the age-old processes of improving plants, animals, and microorganisms for food production? | A. Food Science. |
| 2. Through this process, matter and energy transfer between organisms as food? | B. Food Chain |
| 3. The study of producing, processing, preparing, evaluating, and using food? | C. Justus von Liebig |
| 4. is the transformation of raw ingredients, by physical or chemical means into food, or of food into other forms. Food processing combines raw food ingredients to produce marketable, that can be easily prepared and served by the consumer. | D. Food processing. |
| 5. For eating, generally requires selection, measurement and combination of ingredients in an ordered procedure so as to achieve desired results. | E. Utilization of food. |
| 6. A scientific discipline used to evoke, measure, analyze, and interpret those responses to products that are perceived by the senses of sight, smell, touch, taste, and hearing? | F. Fannie Farmer. |
| 7. Processing and storage techniques are employed; adequate knowledge of nutrition and child care techniques exists and is applied; and adequate health and sanitation services exist. | G. Sir Francis Bacon. |
| 8. The process of providing or obtaining the food necessary for health and growth? | H. Food Preparation. |
| 9. He wanted to see how stuffing the bird with snow affected the condensation of the body. Who was this? | I. Nutrition. |
| 10. Who wrote Researches on the chemistry of food? | J. Evaluation of food. |
| 11. Who wrote Boston Cooking School Cook Book? | K. Biotechnology. |