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## TT25 Food processing and production: *Food production*

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1. Which of the following is an example of primary processing of foods (multiple answers needed)? **(1 mark)**
- |   |                                   |
|---|-----------------------------------|
| <input type="checkbox"/> Washing                | <input type="checkbox"/> Boiling  |
| <input type="checkbox"/> Adding colouring agent | <input type="checkbox"/> Draining |
| <input type="checkbox"/> Milling                | <input type="checkbox"/> Gutting  |
| <input type="checkbox"/> Fermenting             |                                   |
2. Which one of the following is a primary source of food? **(1 mark)**
- |                                  |   |
|----------------------------------|---|
| <input type="checkbox"/> Wheat   | <input type="checkbox"/> Flour          |
| <input type="checkbox"/> Yoghurt | <input type="checkbox"/> Strawberry jam |
3. Which of the following is an example of secondary processing of foods (multiple answers needed)? **(1 mark)**
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|--|--|
| <input type="checkbox"/> Fermentation                      | <input type="checkbox"/> Boiling           |
| <input type="checkbox"/> Discarding inedible parts of food | <input type="checkbox"/> Adding colourants |
| <input type="checkbox"/> Packing in oxygen-free conditions | <input type="checkbox"/> Milling           |
4. Which one of the following is a secondary source of foods? **(1 mark)**
- |                                |                                |
|--------------------------------|--------------------------------|
| <input type="checkbox"/> Wheat | <input type="checkbox"/> Egg   |
| <input type="checkbox"/> Milk  | <input type="checkbox"/> Bread |
5. i) Homogenisation makes fat particles smaller and improves foods' texture. **(1 mark)**  
**TRUE/FALSE**
- ii) Bran is the inner part of a grain. **(1 mark)**  
**TRUE/FALSE**
- iii) Probiotic bacteria are used in the production of yoghurt. **(1 mark)**  
**TRUE/FALSE**
- iv) Pectin is a natural gelling agent in fruit. **(1 mark)**  
**TRUE/FALSE**
6. i) List **two** species of oily fish. **(2 marks)**
- .....
- .....
- ii) Give **two** examples of secondary processing applied to fish products. **(2 marks)**
- .....
- .....
- .....
- .....

7. Explain the differences between pasteurisation and sterilisation of milk. (2 marks)

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8. State **two** reasons for which meat has to be hung before being frozen or eaten. (2 marks)

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9. Describe step by step the process of cheese production. Use the keywords below to help you. (4 marks)

<i>rennet</i>	<i>curd</i>	<i>whey</i>	<i>pasteurisation</i>	<i>coagulation</i>	<i>starter cultures</i>
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10. Describe how the following processes affect the nutritional value of foods.

i) Milling (2 marks)

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ii) Drying (2 marks)

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iii) Fermentation (2 marks)

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11. Explain why sterilisation affects the colour and flavour of milk, but pasteurisation doesn't. **(4 marks)**

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**Total marks \_\_\_\_\_ /30**