

☒ eExam Question Bank

Coursecode:

Choose Coursecode

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<input type="checkbox"/>	Question Type	Question	A	B	C	D	Answer	Remark
<input type="checkbox"/>	FBQ	<input type="text"/> method involves the application of super heated steam to food in steam jackets	Flash	Flash				<input type="button" value="eExam"/>
<input type="checkbox"/>	FBQ	<input type="text"/> method is used in malt drink where caramelisation is desirable	Kettle	Kettle				<input type="button" value="eExam"/>
<input type="checkbox"/>	FBQ	<input type="text"/> of moist food is the partial removal of water from a food item, giving rise to a syrup-like product	Concentration	Concentration				<input type="button" value="eExam"/>
<input type="checkbox"/>	FBQ	Methods employed in moisture reduction in food include <input type="text"/> and dehydration	Drying	Drying				<input type="button" value="eExam"/>
<input type="checkbox"/>	FBQ	Pathogenic micro-organism thrive in the presence of <input type="text"/>	Moisture	Moisture				<input type="button" value="eExam"/>
<input type="checkbox"/>	FBQ	Achieve sterility of food through <input type="text"/>	Radappertisation	Radappertisation				<input type="button" value="eExam"/>
<input type="checkbox"/>	FBQ	Extend shelf-life and inhibits sprouting through <input type="text"/>	Radicidation	Radicidation				<input type="button" value="eExam"/>
<input type="checkbox"/>	FBQ	Reduce spoilage organisms through <input type="text"/>	Radurisation	Radurisation				<input type="button" value="eExam"/>
<input type="checkbox"/>	FBQ	Collision of radiation with <input type="text"/> resulting in ejection of electrons	Atoms	Atoms				<input type="button" value="eExam"/>
<input type="checkbox"/>	FBQ	<input type="text"/> _control of food borne non-spore forming pathogenic bacteria.	Irradiation	Irradiation				<input type="button" value="eExam"/>

<input type="checkbox"/>								
<input type="checkbox"/>	FBQ	High radiation commonly used in food industry are Cobalt-60 (60Co)	Energy	Energy				eExam
<input type="checkbox"/>	FBQ	is the process of heating in order to alter the odour, flavour texture and digestibility of food components	Cooking	Cooking				eExam
<input type="checkbox"/>	FBQ	refers to brief immersion of fruits, vegetables in boiling water at temperatures close to 1000C for two to five minutes	Blanching	Blanching				eExam
<input type="checkbox"/>	FBQ	Chemicals and are used to achieve sterilization	Heat	Heat				eExam
<input type="checkbox"/>	FBQ	is the application of heat to a food product to destroy pathogenic micro-organisms	Pasteurisation	Pasteurisation				eExam
<input type="checkbox"/>	FBQ	_processing methods include Pasteurization, Sterilization, and Tyndallisation amongst others.	thermal	thermal				eExam
<input type="checkbox"/>	FBQ	Example of high temperature for food processing is	pasturization	cooking				eExam
<input type="checkbox"/>	FBQ	_used to preserve food from spoilage and to extend its shelf life.	processing	processing				eExam
<input type="checkbox"/>	FBQ	Food is caused by agents in food and environments where they are grown , harvested, processed, stored and consumed	spoilage	spoilage				eExam
<input type="checkbox"/>	FBQ	Wash hands before handling different food will prevent contamination	Cross	Cross				eExam

<input type="checkbox"/>								
<input type="checkbox"/>	FBQ	Food to Food contamination is contaminated by bacteria from other <input type="text"/>	Food	Food				eExam
<input type="checkbox"/>	FBQ	<input type="text"/> _harbour salmonella which is associated with food-borne infections in human	Rats	Rats				eExam
<input type="checkbox"/>	FBQ	Cross contamination is the contamination of food product from <input type="text"/> sources.	3	three				eExam
<input type="checkbox"/>	FBQ	Insectinfestation causes reduction in <input type="text"/> quality and considerable economic loss.	Nutritional	Nutritional				eExam
<input type="checkbox"/>	FBQ	Food <input type="text"/> leads to food poisoning	Contamination	Contamination				eExam
<input type="checkbox"/>	FBQ	Rats and mice carry <input type="text"/> -producing organisms on their feet or in their intestinal tracts.	Disease	Disease				eExam
<input type="checkbox"/>	FBQ	Food <input type="text"/> increases the quantity of the commodity but reduces it quality	Adulteration	Adulteration				eExam
<input type="checkbox"/>	FBQ	Presence of insects and insects' excreta in packaged foods render products <input type="text"/>	Un-saleable	Un-saleable				eExam
<input type="checkbox"/>	FBQ	Food is contaminated by <input type="text"/> from different sources during preparation and storage	Microrganism	Microrganism				eExam
<input type="checkbox"/>	FBQ	Rats is the carrier of the danderous deases affacting human called <input type="text"/> fever.	Lassa	Lassa				eExam
<input type="checkbox"/>	FBQ	Sources of food contamination include air, water and <input type="text"/>	Dust	Dust				eExam

<input type="checkbox"/>								
<input type="checkbox"/>	FBQ	Insects grow satisfactorily in food whose moisture content is less than <input type="text"/> %.	11	eleven				eExam
<input type="checkbox"/>	FBQ	Changes that occur during food handling, <input type="text"/> and storage leads to deterioration in food.	Processing	Processing				eExam
<input type="checkbox"/>	FBQ	Warm humid environment promotes <input type="text"/> growth.	Insect	Insect				eExam
<input type="checkbox"/>	FBQ	<input type="text"/> parameters are properties of the storage environment that affect both the food and their microorganisms.	Extrinsic	Extrinsic				eExam
<input type="checkbox"/>	FBQ	<input type="text"/> factors are inherent part of the food capable of causing spoilage from within	Intrinsic	Intrinsic				eExam
<input type="checkbox"/>	FBQ	The prevailing conditions within the food item and around it dictates the rate of <input type="text"/> .	Spoilage	Spoilage				eExam
<input type="checkbox"/>	FBQ	Agricultural product spoiled upon storage, injuries sustained during <input type="text"/> amongst others.	Transport	Transport				eExam
<input type="checkbox"/>	FBQ	Food is susceptible to deterioration and spoilage over time because of the effect of the <input type="text"/> state of the agricultural product upon storage,	Physical	Physical				eExam
<input type="checkbox"/>	FBQ	<input type="text"/> is a vital component of hemoglobin and also of certain respiratory enzymes	Iron	Iron				eExam
<input type="checkbox"/>	FBQ	Deficiency of <input type="text"/> results in muscle cramps, reduced appetite and mental apathy.	Sodium	Sodium				eExam

<input type="checkbox"/>								
<input type="checkbox"/>	FBQ	Excessive retention of magnesium can occur in renal disease and results in muscle weakness and <input type="text"/>	Hypertension	Hypertension				eExam
<input type="checkbox"/>	FBQ	<input type="text"/> is important for maintaining the electrical potential in nerve and muscle cells	Magnesium	Magnesium				eExam
<input type="checkbox"/>	FBQ	<input type="text"/> plays important roles in conjunction with calcium in bone and teeth formation	Phosphorous	Phosphorous				eExam
<input type="checkbox"/>	FBQ	<input type="text"/> regulates nervous excitability and muscle contraction	Calcium	Calcium				eExam
<input type="checkbox"/>	FBQ	The chemical energy of the body is stored in "high energy phosphate" compounds known as <input type="text"/> —	ATP	ATP				eExam
<input type="checkbox"/>	FBQ	The body's requirements for <input type="text"/> are generally met by eating or drinking dairy products	Calcium	Calcium				eExam
<input type="checkbox"/>	FBQ	Minerals play a vital role in the acid-base equilibrium of the body, and thus regulate the <input type="text"/> of the blood	pH	pH				eExam
<input type="checkbox"/>	FBQ	Minerals are classified as major or <input type="text"/> depending on the body's requirements	Trace	Trace				eExam
<input type="checkbox"/>	FBQ	<input type="text"/> temperature preservation methods prolong shelf life of many foods by reducing growth rate of micro-organisms	Low	Low				eExam
<input type="checkbox"/>	FBQ	Pasteurisation is temperature dependent thereby giving two methods of HTST/ <input type="text"/>	Vacuum	Vacuum				eExam

<input type="checkbox"/>								
<input type="checkbox"/>	FBQ	One of the negative effect of irradiation on food is <input type="text"/>	Rancidity	Rancidity				eExam
<input type="checkbox"/>	FBQ	Milk can be converted into <input type="text"/> to extend the shelf life.	Cheese	Cheese				eExam
<input type="checkbox"/>	FBQ	<input type="text"/> is a method to increase shelf life of fresh fish in the absence of power for freezing the fish.	Smoking	Frying				eExam
<input type="checkbox"/>	FBQ	The product that is made from fermented cereal is known is <input type="text"/>	Burukutu	Burukutu				eExam
<input type="checkbox"/>	FBQ	<input type="text"/> are red pigment fruit rich in Vitamin A, B,C and minerals like Fe, Na, K	Tomatoes	Tomatoes				eExam
<input type="checkbox"/>	FBQ	Fermentation results in breakdown of complex organic matter into simpler one through <input type="text"/>	Catalysis	Catalysis				eExam
<input type="checkbox"/>	FBQ	<input type="text"/> packaging is used extensively by the meat industry to keep quality fresh meat and extend shelf life	Vacuum	Vacuum				eExam
<input type="checkbox"/>	FBQ	<input type="text"/> atmosphere is a process where gaseous environment is modified to a desired level	controlled	controlled				eExam
<input type="checkbox"/>	FBQ	<input type="text"/> atmospheres where the normal composition of air around a food material is changed at the point of packing	modified	modified				eExam
<input type="checkbox"/>	FBQ	ggdgd <input type="text"/>	fvsvsv	hshsshsh				
<input type="checkbox"/>	FBQ	ggdgd <input type="text"/>	fvsvsv	hshsshsh				
<input type="checkbox"/>	FBQ	ggdgd <input type="text"/>	fvsvsv	hshsshsh				
<input type="checkbox"/>	FBQ	ggdgd <input type="text"/>	fvsvsv	hshsshsh				

<input type="checkbox"/>							
<input type="checkbox"/>	FBQ	ggdgd <input type="text"/>	fvsvsf	hshsshsh			
<input type="checkbox"/>	FBQ	ggdgd <input type="text"/>	fvsvsf				
<input type="checkbox"/>	FBQ	ggdgd <input type="text"/>	fvsvsf				
<input type="checkbox"/>	FBQ	ggdgd <input type="text"/>	fvsvsf	hshsshsh			
<input type="checkbox"/>	FBQ	ggdgd <input type="text"/>	fvsvsf	hshsshsh			
<input type="checkbox"/>	FBQ	ggdgd <input type="text"/>	fvsvsf	hshsshsh			
<input type="checkbox"/>	FBQ	ggdgd <input type="text"/> , <input type="text"/> hhhhjhh	fvsvsf,bbbb	hshsshsh			
<input type="checkbox"/>	FBQ	ggdgd <input type="text"/>	fvsvsf	hshsshsh			
<input type="checkbox"/>	FBQ	ggdgd <input type="text"/>	fvsvsf	hshsshsh			
<input type="checkbox"/>	FBQ	ggdgd <input type="text"/>	fvsvsf	hshsshsh			
<input type="checkbox"/>	FBQ	ggdgd <input type="text"/>	fvsvsf	hshsshsh			
<input type="checkbox"/>	FBQ	ggdgd <input type="text"/>	fvsvsf	hshsshsh			
<input type="checkbox"/>	FBQ	ggdgd <input type="text"/>	fvsvsf				
<input type="checkbox"/>	FBQ	ggdgd <input type="text"/>	fvsvsf				
<input type="checkbox"/>	FBQ	ggdgd <input type="text"/>	fvsvsf	hshsshsh			
<input type="checkbox"/>	FBQ	ggdgd <input type="text"/>	fvsvsf	hshsshsh			
<input type="checkbox"/>	FBQ	ggdgd <input type="text"/>	fvsvsf	hshsshsh			
<input type="checkbox"/>	FBQ	ggdgd <input type="text"/>	fvsvsf	hshsshsh			
<input type="checkbox"/>	FBQ	ggdgd <input type="text"/>	fvsvsf,bbbb	hshsshsh			

<input type="checkbox"/>								
<input type="checkbox"/>	MCQ	_____ is a vital component of hemoglobin and also of certain respiratory enzymes	Iron	Phosphorous	Mercury	Zinc	A	eExam
<input type="checkbox"/>	MCQ	Deficiency of _____ results in muscle cramps, reduced appetite and mental apathy.	Chlorine	Sodium	Potassium	magnesium	B	eExam
<input type="checkbox"/>	MCQ	Excessive retention of magnesium can occur in renal disease and results in muscle weakness and _____.	Low Blood	Hypotension	Insomnia	Hypertension	D	eExam
<input type="checkbox"/>	MCQ	_____ is important for maintaining the electrical potential in nerve and muscle cells	Iron	Iodine	Magnesium	Phosphorous	C	eExam
<input type="checkbox"/>	MCQ	_____ plays important roles in conjunction with calcium in bone and teeth formation	Sodium	Protein	Phosphorous	Almond	C	eExam
<input type="checkbox"/>	MCQ	_____ regulates nervous excitability and muscle contraction	Calcium	Carbon	Chlorine	Sodium	A	eExam
<input type="checkbox"/>	MCQ	The chemical energy of the body is stored in "high energy phosphate" compounds known as _____.	ADP	ATP	TAP	PADT	B	eExam
<input type="checkbox"/>	MCQ	The body's requirements for _____ are generally met by eating or drinking dairy products	Carbon	Sodium	Protein	Calcuim	D	eExam
<input type="checkbox"/>	MCQ	Minerals play a vital role in the acid-base equilibrium of the body, and thus regulate the _____ of the blood	pH	Hp	Blood	Water	A	eExam
<input type="checkbox"/>	MCQ	Minerals are classified as major or _____ depending on the body's requirements	Small	Trace	Large	Minute	B	eExam
<input type="checkbox"/>	MCQ	_____ temperature preservation methods prolong shelf life of many foods by reducing growth rate of micro-organisms	Low	High	Moderate	Intent	A	eExam
<input type="checkbox"/>	MCQ	Pasteurisation is temperature dependent thereby giving two methods of HTST/ _____	TTTL	HTTS	LTLT	LLLT	C	eExam
<input type="checkbox"/>	MCQ	One of the negative effect of irradiation on food is _____	Concentration	Radiolysis	Acidity	Rancidity	D	eExam

<input type="checkbox"/>								
<input type="checkbox"/>	MCQ	Milk can be converted into _____ to extend the shelf life.	Liquid	Cheese	Drink	Solid	B	eExam
<input type="checkbox"/>	MCQ	_____ is a method to increase shelf life of fresh fish in the absence of power for freezing the fish.	Blanching	Frying	Smoking	Baking	C	eExam
<input type="checkbox"/>	MCQ	The product that is made from fermented cereal is known is _____	Burukutu	Pito	Wine	Palmie	A	eExam
<input type="checkbox"/>	MCQ	_____ are red pigment fruit rich in Vitamin A, B,C and minerals like Fe, Na, K	Mangoes	Pepper	Tomatoes	Carrot	C	eExam
<input type="checkbox"/>	MCQ	Fermentation results in breakdown of complex organic matter into simpler one through _____	Molecules	Enzymes	Atoms	Catalysis	D	eExam
<input type="checkbox"/>	MCQ	_____ packaging is used extensively by the meat industry to keep quality fresh meat and extend shelf life	Close	Vacuum	Open	Elevated	B	eExam
<input type="checkbox"/>	MCQ	_____ atmosphere is a process where gaseous environment is modified to a desired level	Content	Concentrate	Controlled	Modified	C	eExam
<input type="checkbox"/>	MCQ	_____ atmospheres where the normal composition of air around a food material is changed at the point of packing	Modified	Adjusted	Aided	Group	A	eExam
<input type="checkbox"/>	MCQ	_____ method involves the application of super heated steam to food in steam jackets	Bake	Gross	Cooking	Flash	D	eExam
<input type="checkbox"/>	MCQ	_____ method is used in malt drink where caramelisation is desirable	Pan	Open	Kettle	Pot	C	eExam
<input type="checkbox"/>	MCQ	_____ of moist food is the partial removal of water from a food item, giving rise to a syrup-like product	Concentration	Dehydration	Sublimation	Coagulation	A	eExam
<input type="checkbox"/>	MCQ	Methods employed in moisture reduction in food include _____ and dehydration	Boiling	Freezing	Smoking	Drying	D	eExam
<input type="checkbox"/>	MCQ	Pathogenic micro-organism thrive in the presence of _____	Protein	Moisture	Lipid	Fats	B	eExam
<input type="checkbox"/>	MCQ	Achieve sterility of food through _____	Sterilization	Harmonization	Radappertisation	Irradiation	C	eExam

<input type="checkbox"/>								
<input type="checkbox"/>	MCQ	Extend shelf-life and inhibits sprouting through _____	Radappertisation	Radacidation	Pasteurisation	Harmonization	B	eExam
<input type="checkbox"/>	MCQ	Reduce spoilage organisms through _____	Harmonization	Radappertisation	Tyndallisation	Radurisation	D	eExam
<input type="checkbox"/>	MCQ	Collision of radiation with _____ resulting in ejection of electrons	Atoms	Neutrons	Elements	Molecules	A	eExam
<input type="checkbox"/>	MCQ	_____ control of food borne non-spore forming pathogenic bacteria.	Irradiation	Sterilization	Melting	Pasteurisation	A	eExam
<input type="checkbox"/>	MCQ	High _____ radiation commonly used in food industry are Cobalt-60 (60Co)	Temperature	Energy	Solar	Chemical	B	eExam
<input type="checkbox"/>	MCQ	_____ is the process of heating in order to alter the odour, flavour texture and digestibility of food components	Parting	Cooling	Freezing	Cooking	D	eExam
<input type="checkbox"/>	MCQ	_____ refers to brief immersion of fruits, vegetables in boiling water at temperatures close to 100°C for two to five minutes	Roasting	Cooking	Blanching	Baking	C	eExam
<input type="checkbox"/>	MCQ	Chemicals and _____ are used to achieve sterilization	Heat	Air	Fire	Water	A	eExam
<input type="checkbox"/>	MCQ	_____ is the application of heat to a food product to destroy pathogenic micro-organisms	Irradiation	Tyndallisation	Pasteurisation	Sterilization	C	eExam
<input type="checkbox"/>	MCQ	_____ processing methods include Pasteurization, Sterilization, and Tyndallisation amongst others.	temperature	baking	boiling	thermal	D	eExam
<input type="checkbox"/>	MCQ	Example of high temperature for food processing does not include	grilling	pasturization	canning	cooking	A	eExam
<input type="checkbox"/>	MCQ	_____ used to preserve food from spoilage and to extend its shelf life.	additives	food	processing	sorting	C	eExam
<input type="checkbox"/>	MCQ	Food _____ is caused by agents in food and environments where they are grown , harvested, processed, stored and consumed	viruses	spoilage	bacteria	fungi	B	eExam
<input type="checkbox"/>	MCQ	Wash hands before handling different food will prevent _____ contamination	Cross	Border	Line	Equipment	A	eExam

<input type="checkbox"/>								
<input type="checkbox"/>	MCQ	Food to Food contamination is contaminated by bacteria from other _____.	Utensils	Equipment	Food	Person	C	eExam
<input type="checkbox"/>	MCQ	_____harbour salmonella which is associated with food-borne infections in human	Flies	Cats	Dogs	Rats	D	eExam
<input type="checkbox"/>	MCQ	Cross contamination is the contamination of food product from ____ sources.	9	3	5	8	B	eExam
<input type="checkbox"/>	MCQ	Insectinfestation causes reduction in _____ quality and considerable economic loss.	Nutritional	Better	Additional	Abandom	A	eExam
<input type="checkbox"/>	MCQ	Food _____ leads to food poisoning	Preparation	Contamination	Isolation	Absorption	B	eExam
<input type="checkbox"/>	MCQ	Rats and mice carry _____-producing organisms on their feet or in their intestinal tracts.	Energy	Water	Disease	Sickness	C	eExam
<input type="checkbox"/>	MCQ	Food _____ increases the quantity of the commodity but reduces it quality	Quantity	Adjustment	Addition	Adulteration	D	eExam
<input type="checkbox"/>	MCQ	Presence of insects and insects' excreta in packaged foods render products _____	Sealable	Un-saleable	Re-saleble	Saleble	B	eExam
<input type="checkbox"/>	MCQ	Food is contaminated by _____ from different sources during preparation and storage	Microrganism	Feaces	Biotins	Animal	A	eExam
<input type="checkbox"/>	MCQ	Rats is the carrier of the danderous deases affecting human called _____ fever.	Ebola	Thyphiod	Lassa	Malaria	C	eExam
<input type="checkbox"/>	MCQ	Sources of food contamination include air, water and _____	Dust	Fly	Odor	Floor	A	eExam
<input type="checkbox"/>	MCQ	Insects grow satisfactorily in food whose moisture content is less than _____%.	5	8	15	11	D	eExam
<input type="checkbox"/>	MCQ	Changes that occur during food handling, _____ and storage leads to deterioration in food.	Preserving	Processing	Preparing	Serving	B	eExam
<input type="checkbox"/>	MCQ	Warm humid environment promotes _____growth.	Animal	Bad	Insect	Rat	C	eExam

<input type="checkbox"/>								
<input type="checkbox"/>	MCQ	_____parameters are properties of the storage environment that affect both the food and their microorganisms.	Extrinsic	Factor	Intrinsic	Experment	A	eExam
<input type="checkbox"/>	MCQ	_____ factors are inherent part of the food capable of causing spoilage from within	Paramenter	Intrinsic	Experment	Extrinsic	B	eExam
<input type="checkbox"/>	MCQ	The prevailing conditions within the food item and around it dictates the rate of _____.	Good	Deterioration	Spoilage	Bad	C	eExam
<input type="checkbox"/>	MCQ	Agricultural product spoieded upon storage, injuries sustained during _____ amongst others.	Eating	Packing	Carring	Transport	D	eExam
<input type="checkbox"/>	MCQ	Food is susceptible to deterioration and spoilage over time because of the effect of the _____state of the agricultural product upon storage,	Physical	Liquid	Micro	Gasious	A	eExam
<input type="checkbox"/>	MCQ	_____ is a vital component of hemoglobin and also of certain respiratory enzymes	Iron	Phosphorous	Mercury	Zinc	A	
<input type="checkbox"/>	MCQ	Deficiency of _____results in muscle cramps, reduced appetite and mental apathy.	Chlorine	Sodium	Potassium	magnesium	B	
<input type="checkbox"/>	MCQ	Excessive retention of magnesium can occur in renal disease and results in muscle weakness and _____.	Low Blood	Hypotension	Insomia	Hypertension	D	
<input type="checkbox"/>	MCQ	_____ is important for maintaining the electrical potential in nerve and muscle cells	Iron	Iodine	Magnesium	Phosphorous	C	
<input type="checkbox"/>	MCQ	_____ plays important roles in conjunction with calcium in bone and teeth formation	Sodium	Protein	Phosphorous	Almond	C	
<input type="checkbox"/>	MCQ	_____ regulates nervous excitability and muscle contraction	Calcium	Carbon	Chlorine	Sodium	A	
<input type="checkbox"/>	MCQ	The chemical energy of the body is stored in "high energy phosphate"compounds known as _____.	ADP	ATP	TAP	PADT	B	

<input type="checkbox"/>							
<input type="checkbox"/>	MCQ	The body's requirements for _____ are generally met by eating or drinking dairy products	Carbon	Sodium	Protein	Calcuim	D

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