

Name: \_\_\_\_\_ Team #: \_\_\_\_\_ School: \_\_\_\_\_

(Tie breakers are **bolded**)

### 2020 Food Science- Answer Key

#### Part I: Multiple Choice-

1. C
2. B
3. D
4. C
5. C
6. A
7. B
- 8. A**
9. D
10. C
11. B
12. D
13. A
14. D
15. C
16. C
17. A
18. A
19. B
20. D
21. C
22. D
23. A
24. C
25. B
26. D

#### Part V: Matching "Math" Questions-

1. c. (26,061)
2. a. (110)
3. b. (67)
4. e. (70)
5. d. (33)
6. f. (50)

#### Part II: Matching-

##### Food Preservation Process:

1. C
2. A
3. E
4. F
5. G
6. D
7. B

##### Types of Enzymes:

1. C
2. E
3. A
4. B
- 5. F**
6. D
7. G

##### Types of Sugars:

1. F
2. D
3. B
4. G
5. C
6. A
7. E

#### Part III: True or False-

1. F
2. T
3. F
4. T
5. T
6. F
7. F
8. F
9. F
- 10. T**
11. F
12. F
13. T
14. T
15. F

#### Part IV: Free Response Questions-

1. The electron transport chain (aka ETC) is a process in which the NADH and [FADH<sub>2</sub>] produced during glycolysis and other catabolic processes are oxidized thus releasing energy in the form of ATP.
2. (Answers may vary) microbial growth, microorganisms, specifically bacteria, molds, and yeasts, light, humidity, and temperature, etc.

#### Part VI: Lab Application Questions-

1. 4-6
2. 4.6
3. 0-6
4. F
5. F
- 6. Percent (%) Moisture**
7. F

#### pH Vocabulary:

8. D
9. A
10. E
11. C
12. B

Total # of Questions: **80**

Total # Correct: \_\_\_\_\_

Final Score: \_\_\_\_\_

Tiebreakers Correct: \_\_\_\_\_