

Assessment questions – Module 2, Lesson A– Thermal Processing

Milk is pasteurized to:

- a. sterilize the milk
- b. develop curds
- c. prevent the fat from separating
- d. eliminate disease-causing organisms**

Effective pasteurization is a time and temperature process. How long does it take to pasteurize milk using the HTST process?

- a. 15 seconds**
- b. 15 minutes
- c. 30 seconds
- d. 30 minutes

Which of the following would be an indication that an unwanted gas has formed in a canned food? The can is:

- a. Rusted
- b. Dented
- c. Swollen**
- d. Cracked

Which of the following heat treatments results in the destruction of all pathogenic and vegetative spoilage microorganisms?

- a. Blanching
- b. VAT pasteurization
- c. HTST pasteurization
- d. Commercial Sterility**

It is important to know the pH of a food prior to sterilization because:

- a. It affects the flavor of the food
- b. It is illegal not to do so
- c. It determines the type of thermal treatment needed to kill microorganisms**
- d. We want to know if the product is acid or alkaline