

Authorised by	R. van Rensburg	Release Date – 26/07/2021	T003.3T - Rev No. 1
Revised by	M. van den Honert		

Name and Surname: _____

Date: _____

Complete all the multiple-choice questions by circling the correct answer.

1. What is the cold chain?

- a. It is a chain that you find in the freezer.
 - b. It refers to keeping the food product cold from the farm until it reaches the consumer.
 - c. It refers to keeping the food product warm from the farm until it reaches the consumer.
 - d. It is the link between the farm and the consumer.
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2. What is the last link in the cold chain?

- a. The farm
 - b. The consumer's house
 - c. The factory
 - d. The shop
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3. At each step/link in the cold chain, the product must be kept cold.

- a. True
 - b. False
 - c. Not applicable
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4. What can happen if we don't keep perishable food products cold?

- a. Quick spoilage
- b. Unhappy consumer
- c. Illness to the consumer
- d. All of the above

5. If a food product has spoiled (gone off), the following will happen:

- a. Customers won't want to buy the product.
- b. Customers will be happy.
- c. The company will make more money.
- d. Nothing

6. What are micro-organisms?

- a. It is dust on your hands and equipment.
 - b. It is small living cells that cannot be seen with the naked eye.
 - c. It is small dead cells that cannot be seen with the naked eye.
 - d. None of the above
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7. When do micro-organisms grow and multiply fast?

- a. In cold temperatures
- b. In warm temperatures
- c. In freezing temperatures
- d. In boiling temperatures

8. What will happen if there is a lot of micro-organisms in a food product?

- a. It will give the food a longer shelf-life.
- b. It will make the food more expensive.
- c. It will cause a bad taste and smell (spoilage).
- d. Nothing

9. What will happen to micro-organisms if they are exposed to cold temperatures?

- a. They will grow very slowly.
 - b. They will grow very fast.
 - c. They will die.
 - d. They will grow as normal.
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10. What will happen if there is not a lot of micro-organisms in a food product?

- a. It will keep fresh for longer.
- b. It will spoil quickly.
- c. It will taste bad.
- d. All of the above.

Total: 10