FNH 200 Jeopardy

Pizza	Yoghurt	Fruits	Instant Noodle	Chocolate	
Q \$100	Q \$100	Q \$100	Q \$100	Q \$100	
Q \$200	Q \$200	Q \$200	Q \$200	Q \$200	
Q \$300	Q \$300	Q \$300	Q \$300	Q \$300	
Q \$400	Q \$400	Q \$400	Q \$400	Q \$400	
Q \$500	Q \$500	Q \$500	Q \$500	Q \$500	

Final Jeopardy

\$100 Question from Pizza

Name the enzyme that can be obtained from the 4th stomach of calf and used for the production of cheese on pizza



\$100 Answer from Pizza

Rennin or Chymosin



\$200 Question from Pizza

Frozen pizza is commonly frozen by this method



\$200 Answer from Pizza

Cryogenic freezing



\$300 Question from Pizza

A newly open pizza place has decided to launch a new pizza to wow its consumers. This pizza is supposed to contain these irradiated ingredients.



\$300 Answer from Pizza

Potato, onion, seasonings, and wheat flour



\$400 Question from Pizza

In addition to irrdiated ingredients, this pizza also contains pink ham made with this ingredient to control *Clostridium botulinum*.



\$400 Answer from Pizza

Nitrites



\$500 Question from Pizza

An unusual ingredient was added to the pizza.

Unfortunately, sales of this novel pizza is slow. Customers have noticed a fishy smell and developed itchy skin and hives after consumption of this pizza.



Name the secret ingredient.

\$500 Answer from Pizza

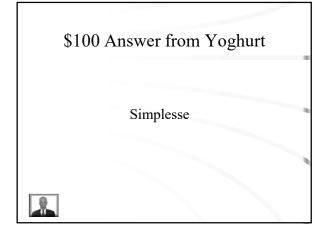
Scombroid fishes such as tuna, bonito and mackerel



\$100 Question from Microbiology

In low fat yoghurt, microparticulated milk protein is sold as a fat substitute with this trademark

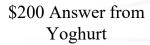




\$200 Question from Yoghurt

Dehydrated yeast and sample from a previous batch of yoghurt are examples of this





Starter Culture



\$300 Question from Yoghurt

Name two additional preservation methods to extend the shelf-life of yoghurt after fermentation.



\$300 Answer from Yoghurt

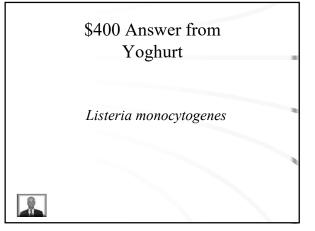
Pasteurization Refrigeration Packaging



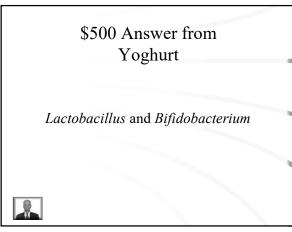
\$400 Question from Yoghurt

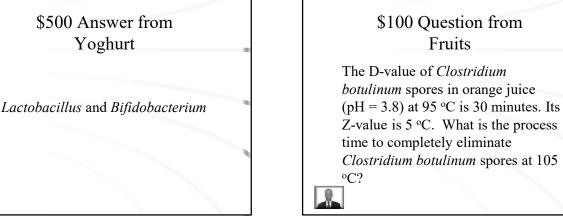
This bacteria is a major source of foodborne illness in ready-to-eat product, such as yoghurt, that may lead to birth defects.

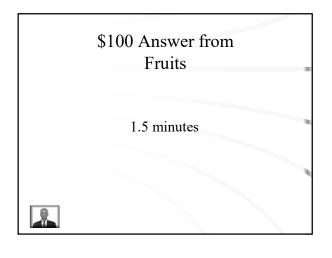


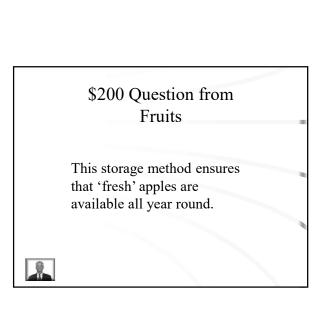


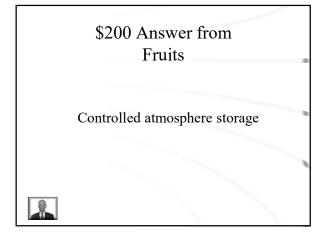
\$500 Question from Yoghurt Name one of the two genera of probiotics found in yoghurt in Vancouver

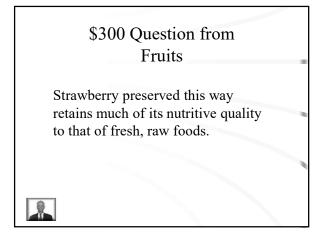


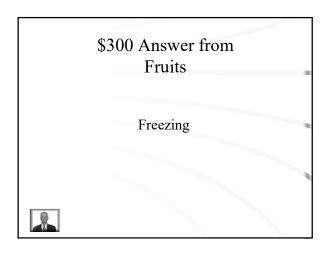


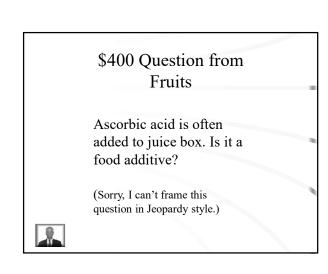


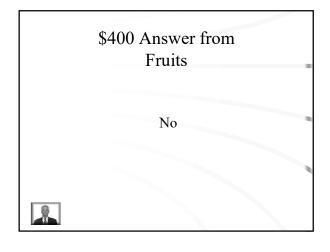


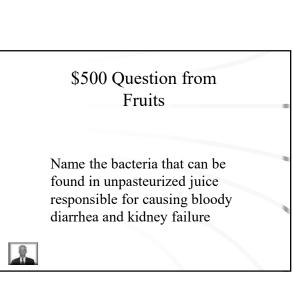


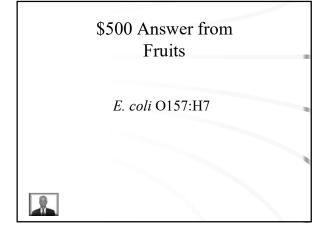












\$100 Question from Instant Noodle

At 2 am in the morning, you reach out for a cup noodle. After you pour hot water into the 'cup'. You wait for it to ___X___. The ease to ___X___ instant noodle is the key to make instant noodle 'instant'.

Name X



\$100 Answer from Instant Noodle

Rehydration



\$200 Question from Instant Noodle

A-choo! A cold has kicked in as you are eating this cup noodle and studying for the FNH 200 final. No wonder the instant noodle isn't as flavourful as it used to be.

Which part of your body is impacted and responsible for this?

\$200 Answer from Instant Noodle

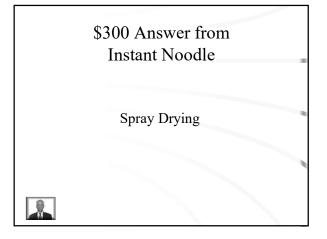
Olfactory System



\$300 Question from Instant Noodle

The package of instant soy sauce powder is probably prepared this way



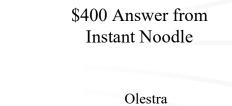


\$400 Question from Instant Noodle

Now that you've finished your cup noodle, you realized that you'd mistakenly eaten the noodle of your American roommate.

It actually contains this ingredient to make this deep-dried noodle fat free.







\$500 Question from Instant Noodle

Please recommend a packaging material for instant noodle



\$500 Answer from Instant Noodle

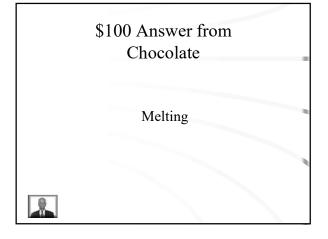
Answers may vary



\$100 Question from Chocolate

Pain au chocolat (chocolate croissant) is better than regular croissant due to this role of fat in chocolate.





\$200 Question from Chocolate

When you were enjoying a bar of chocolate, you bit into a piece of tin foil, the chocolate contains this type of hazard.



\$200 Answer from Chocolate

Physical hazards



\$300 Question from Chocolate

This Directorate establishes regulations and policies regarding flavonoids extracted from cocoa and sold in capsule form.



\$300 Answer from Chocolate

Natural and Non-Prescription Health Products Directorate



\$400 Question from Chocolate

Trained panelists are needed in this test to assess the sweetness, bitterness, creaminess, and colour profile when a new chocolate product is formulated.



