

FNH 200 Jeopardy

Pizza	Yoghurt	Fruits	Instant Noodle	Chocolate
<u>Q \$100</u>	<u>Q \$100</u>	<u>Q \$100</u>	<u>Q \$100</u>	<u>Q \$100</u>
<u>Q \$200</u>	<u>Q \$200</u>	<u>Q \$200</u>	<u>Q \$200</u>	<u>Q \$200</u>
<u>Q \$300</u>	<u>Q \$300</u>	<u>Q \$300</u>	<u>Q \$300</u>	<u>Q \$300</u>
<u>Q \$400</u>	<u>Q \$400</u>	<u>Q \$400</u>	<u>Q \$400</u>	<u>Q \$400</u>
<u>Q \$500</u>	<u>Q \$500</u>	<u>Q \$500</u>	<u>Q \$500</u>	<u>Q \$500</u>

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 irradiated
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




\$100 Answer from Yoghurt

Simplese




\$200 Question from Yoghurt

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




\$200 Answer from Yoghurt

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.




\$400 Answer from
Yoghurt

Listeria monocytogenes




\$500 Question from
Yoghurt

Name one of the two genera of
probiotics found in yoghurt in
Vancouver




\$500 Answer from
Yoghurt

Lactobacillus and *Bifidobacterium*




\$100 Question from
Fruits

The D-value of *Clostridium
botulinum* spores in orange juice
(pH = 3.8) at 95 °C is 30 minutes. Its
Z-value is 5 °C. What is the process
time to completely eliminate
Clostridium botulinum spores at 105
°C?




\$100 Answer from
Fruits

1.5 minutes




\$200 Question from
Fruits

This storage method ensures
that 'fresh' apples are
available all year round.




**\$200 Answer from
Fruits**

Controlled atmosphere storage




**\$300 Question from
Fruits**

Strawberry preserved this way
retains much of its nutritive quality
to that of fresh, raw foods.



**\$300 Answer from
Fruits**


Freezing



**\$400 Question from
Fruits**


Ascorbic acid is often
added to juice box. Is it a
food additive?

(Sorry, I can't frame this
question in Jeopardy style.)




**\$400 Answer from
Fruits**

No




**\$500 Question from
Fruits**

Name the bacteria that can be
found in unpasteurized juice
responsible for causing bloody
diarrhea and kidney failure



\$500 Answer from Fruits


E. coli O157:H7



\$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



**\$300 Answer from
Instant Noodle**


Spray Drying



**\$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.




**\$400 Answer from
Instant Noodle**

Olestra




**\$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.




**\$100 Answer from
Chocolate**

Melting




**\$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.




\$400 Answer from
Chocolate

Descriptive Analysis Tests




\$500 Question from
Chocolate

Actions required when mould is
noticed on a piece of dark chocolate
stored at room temperature.





\$500 Answer from
Chocolate

???



Final Jeopardy

Name a dark-brown solid emulsion that
usually has a durable shelf life more than
90 days.



Final Jeopardy Answer

Chocolate

