

000000EXCELL FILE TEMPLATE
for
2019/1 TMA UPLOAD

SN CRSCODE

1 HCM431
2 HCM431
3 HCM431

4 HCM431
5 HCM431
6 HCM431
7 HCM431
8 HCM431
9 HCM431
10 HCM431

000000SAVE THE EXCLE FILE
AS
CRSCODETMA00

000000EXCELL FILE TEMPLATE
for
2019/1 TMA UPLOAD

l handling food to stop or slow down spoilage is known as _____

tritional value, texture and flavour is an important aspect of _____

ood in an edible anti-microbial liquid is known as _____

sterile cans or jars, and boiling the containers to kill or weaken any remaining bacteria as a form of
cells by means of brief pulses of a strong electric field is known as _____

it due to all expect _____

at pathogens in food products can be eliminated or controlled by combining more than one approach
ow the rate of oxidation and, if used properly, they can extend the shelf life of the food in which they
disadvantage of food fermentation?

000000SAVE THE EXCLE FILE
AS
CRSCODETMA00

000000EXCELL FILE TEMPLATE
for
2019/1 TMA UPLOAD

OPTION A

Food treatment
Food treatment
Drying

Pickling
Pickling
Pulsed electric field
lack of light
Hurdle technology
Oxidation
Enrichment of the diet

OPTION B

Food preservation
Food preservation
Refrigeration

Lye
Lye
Modified atmosphere
lack of oxygen
Modified atmosphere
Preservatives
Preservation of substantial amounts of food

000000EXCELL FILE TEMPLATE
for
2019/1 TMA UPLOAD

OPTION C	OPTION D	ANS
Food management	Food handling	B
food management	Food handling	B
Salting	Roasting	A
sealing	Canning	A
sealing	Canning	D
Irradiation	Canning	A
lack of water	cool temperatures	C
Irradiation	pulsed electric field	A
Antioxidants	modified atmosphere	C
Elimination of anti-nutrients	Food spoilage	D

000000EXCELL FILE TEMPLATE
for
2019/1 TMA UPLOAD

TMANO

TMA3
TMA3
TMA3

TMA3
TMA3
TMA3
TMA3
TMA3
TMA3
TMA3

000000SAVE THE EXCLE FILE
AS
CRSCODETMANO