

Name: _____ Class: _____ Date: _____

CHAPTER 02—FOOD SYSTEMS AND SUSTAINABILITY

True / False

1. What constitutes a food system and what sustainable means can both vary.

- a. True
- b. False

ANSWER: True

POINTS: 1

REFERENCES: INTRODUCTION

2. Food is a global commodity.

- a. True
- b. False

ANSWER: True

POINTS: 1

REFERENCES: FOOD-SYSTEM DEFINITIONS.

3. The food industry is low volume and high-markup.

- a. True
- b. False

ANSWER: False

POINTS: 1

REFERENCES: FOOD-SYSTEM DEFINITIONS

4. Consumer food expenditures in recent years have shown a shift toward the consumption of higher value food products by high-income consumers but not lower-income consumers.

- a. True
- b. False

ANSWER: False

POINTS: 1

REFERENCES: FOOD-SYSTEM TRENDS

5. Urbanization, like the economy, goes in cycles.

- a. True
- b. False

ANSWER: False

POINTS: 1

REFERENCES: FOOD-SYSTEM TRENDS

6. Packaged food products account for large shares of total food expenditures among consumers in high-income countries because of demand for convenience.

- a. True
- b. False

ANSWER: True

POINTS: 1

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REFERENCES: FOOD-SYSTEM TRENDS

7. Technical innovations such as ingredient modifications, new processing methods, new packaging methods, and cooking advances create change in a food system.

- a. True
- b. False

ANSWER: True

POINTS: 1

REFERENCES: FOOD-SYSTEM TRENDS

8. Scientists and leaders understand that sustainable food production is about feeding the world's population rather than focusing on the environment and social issues.

- a. True
- b. False

ANSWER: False

POINTS: 1

REFERENCES: DEFINING SUSTAINABILITY

9. There are 13 standards that a sustainable system of food production must meet.

- a. True
- b. False

ANSWER: True

POINTS: 1

REFERENCES: STANDARDS OF SUSTAINABLE FOOD PRODUCTION

10. Water is a critical resource for all agricultural production and food processing.

- a. True
- b. False

ANSWER: True

POINTS: 1

REFERENCES: SUMMARY

Multiple Choice

11. _____ refers to anything that can be maintained at a certain rate or level.

- a. Ecological food system
- b. Standard protocols
- c. Sustainable
- d. Invariable

ANSWER: c

POINTS: 1

REFERENCES: INTRODUCTION

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12. Food systems can be divided into five major segments; a potential sixth segment would be _____.

- a. consumption
- b. waste and disposal
- c. consumer feedback
- d. research and development

ANSWER: b

POINTS: 1

REFERENCES: FOOD-SYSTEM DEFINITIONS

13. The _____ segment of a food system includes such industries as farming, ranching, orchard management, fishing, and aquaculture.

- a. administration
- b. research
- c. management
- d. production

ANSWER: d

POINTS: 1

REFERENCES: FOOD-SYSTEM DEFINITIONS

14. _____ is an example of an allied industry.

- a. Packaging
- b. Production
- c. Manufacturing
- d. Distribution

ANSWER: a

POINTS: 1

REFERENCES: FOOD-SYSTEM DEFINITIONS

15. Global food retail sales are about _____ annually.

- a. \$1 trillion
- b. \$4 trillion
- c. \$33 billion
- d. \$450 billion

ANSWER: b

POINTS: 1

REFERENCES: FOOD-SYSTEM DEFINITIONS

16. As income grows, consumers in lower income countries shift their food purchases _____.

- a. away from high-fat products toward carbohydrate-rich food products
- b. away from meat and dairy products toward carbohydrate-rich foods
- c. away from carbohydrate-rich food toward vegetarian/vegan products
- d. away from carbohydrate-rich foods toward meat and dairy products

ANSWER: d

POINTS: 1

REFERENCES: FOOD-SYSTEM TRENDS

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17. Scientists working in the food system _____.

- | | |
|---|---|
| a. can never be absolutely certain that an experiment has eliminated all of the variables that might influence its results | b. must continue their experiments until they have eliminated all of the variables that might influence the results |
| c. are required by the FDA to perform, identify, and document all of the possible variables that could influence the results of an experiment | d. rely on absolute certainties in their experiments to ensure food safety in the products that they test and approve |

ANSWER: a

POINTS: 1

REFERENCES: STANDARDS OF SUSTAINABLE FOOD PRODUCTION

18. _____ is the process of planning and executing the conception, pricing, promotion, and distribution of ideas, goods, and services to create exchanges that satisfy individual and organizational objectives.

- | | |
|-----------------|--------------|
| a. Production | b. Research |
| c. Distribution | d. Marketing |

ANSWER: d

POINTS: 1

REFERENCES: STANDARDS OF SUSTAINABLE FOOD PRODUCTION

19. _____ risk-management options include production risks and marketing risks.

- | | |
|--------------|-----------------|
| a. Insurance | b. Noninsurance |
| c. Assurance | d. Nonassurance |

ANSWER: b

POINTS: 1

REFERENCES: STANDARDS OF SUSTAINABLE FOOD PRODUCTION

20. _____ control is the use of living organisms such as parasites, predators, and pathogens to maintain pest populations below economically damaging levels.

- | | |
|---------------|-------------|
| a. Mechanical | b. Physical |
| c. Biological | d. Chemical |

ANSWER: c

POINTS: 1

REFERENCES: STANDARDS OF SUSTAINABLE FOOD PRODUCTION