

**Full Name:**

### **Final Exam - Answer key**

**Question 1. Choose the correct option (Only one). Each question is worth 1 mark.**

**1. According to CAC, food safety means:**

- A. Food looks attractive
- B. Food will not cause harm when consumed as intended
- C. Food is cheap
- D. Food has a long shelf life

**2. Which of the following is an example of food suitability?**

- A. Absence of pathogens
- B. Cultural and religious acceptability
- C. Food hygiene
- D. Food safety

**3. Requirements related to origin, tradition, and organic farming are called:**

- A. Nutritional requirements
- B. Ethical requirements
- C. Context requirements
- D. Market requirements

**4. Ethical requirements mainly relate to:**

- A. Product composition
- B. Consumer values
- C. Sensory perception
- D. Packaging design

**5. The price-to-quality ratio influences:**

- A. Product composition
- B. Consumer choice
- C. Legal compliance
- D. Sensory quality

**6. In the dynamic model of food quality, consumers express:**

- A. Characteristics
- B. Performances
- C. Requirements
- D. Processes

**7. A histogram is used to:**

- A. Identify root causes
- B. Show data distribution
- C. Compare two variables
- D. Rank problems by importance

**8. The Pareto diagram combines:**

- A. Histogram and scatter plot
- B. Bar chart and cumulative line
- C. Flowchart and bar chart
- D. Pie chart and histogram

**9. Which of the following is NOT one of the seven basic quality tools?**

- A. Flowchart
- B. Histogram
- C. ANOVA test
- D. Pareto diagram

**10. Organic farming (AB) is characterized by:**

- A. Use of synthetic pesticides
- B. Respect for the environment and animals
- C. Unlimited allopathic treatments
- D. Use of GMOs

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**Question 2. Answer with true or false. Each question is worth 1 mark.**

1. Safety requirements refer to the absence of risk factors. **True**
2. Collective trademarks are mainly used by small or recent companies. **True**
3. Sensory requirements cannot be perceived by consumers. **False**
4. IGP requires that all stages of production occur in the same region. **False**
5. Biological quality results from the combination of nutritional and sensory requirements. **True**
6. Pareto diagrams are based on the principle that most problems come from a few causes. **True**
7. The Pareto principle is also known as the 80%–20% rule. **True**
8. The 4M + 1E categories include Methods, Machines, Manpower, Materials, and Environment. **True**
9. Guarantee requirements include certification and traceability. **True**
10. Specification limits (USL and LSL) are the same as control limits. **False**