

Class: **import**
Description:

Test: **Microcontrol**
Test Points: **0**
Test Number: **30916**
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1) Which of the following would be considered "A treatment to kill bacteria"

- A bacteriocidal
- B Bacteriostatic
- C viriostatic
- D suicidal

2) What does antisepsis mean?

- A Kill microbes by inhibiting their growth on skin or other tissue
- B To kill microbes by stopping cell respiration
- C Kill Microbes by destroying their protein coat
- D To kill microbes by destroying the cell wall

3) What is the difference between "static" and "cidal" treatments?

- A "static" are treatments that inhibit rather than kill and "cidal" are treatments that kill.
- B "static" are treatments that help good bacteria survive, and "cidal" are treatments that inhibit bacteria cells.
- C "cidal" are treatments that keep cell growth to a minimum, and "static" are treatments that kill bacteria.

4) what is the definition of sterilization

- A treatment to destroy all microbial life.

5) Bacteriostatic can be classified as what?

- A Something that can inhibit bacteria
- B Something that can kill bacteria
- C Something that helps bacteria reproduce
- D Something that keeps bacteria alive for long periods of time.

6) what is the difference between sterilization and disinfection?

- A Sterilization inhibits bacteria from growing where as disinfection kills all harmful bacteria in the body.
- B There are degrees of sterility where as there are no degrees of sanitation.
- C Sterilization kills all microbial life and disinfection reduces the number of pathogens to where they pose no danger of disease.
- D Sterilization do not kill endospores and disinfectants do.

7) What are disinfectants used for?

- A _____ to kill microbes on inanimate objects
- B _____ reducing bacteria on food handling equipment
- C _____ to treat diseases
- D _____ to kill microbes on skin or other living tissues

8) What exactly does Heat play in when killing bacteria?

- A _____ it denatures proteins
- B _____ it makes them melt
- C _____ its makes the cell plasma boil until they pop
- D _____ it makes them suffer bad sun burn

9) Radiation will kill bacteria, but what is the problem with UV rays?

- A _____ All of these answers
- B _____ Mutations
- C _____ Harm to humans
- D _____ Kills only surface area

10) Why doesn't heating a bacteria kill all bacteria?

- A _____ Some bacteria thrive in hotter environments.
- B _____ Bacteria multiply too quickly and the heat wouldn't be able to get to them all.
- C _____ Heat kills all bacteria and this question is wrong.

11) what is the advatnage of heat control

- A _____ inexpensice, simple

12) What are two types of raditation that can kill bacteria directly?

- A _____ UV Light and Ionizing Radiation
- B _____ UVA Light and Alpha Radiation
- C _____ Beta Radiation and Gamma Raditation

13) Which is not a form of sterilizing by way of heat?

- A _____ Dry
- B _____ UV rays
- C _____ pasteurization
- D _____ Moist

14) Which is not used by moist heat sterilization?

- A _____ sterilize liquids and things easily charred.
- B _____ used in food canning
- C _____ sterilize glassware
- D _____ slow spoilage of wine

15) How do you kill a bacteria?

- A _____ Destroy the Cell Wall
- B _____ Eliminate its Cell Neucleus
- C _____ Stop its cell respiration

16) How does Chemical Control affect cell wall formation?

- A _____ It blocks newly divided cells from making new cell walls.
- B _____ It dissolves the cell wall of a bacteria.
- C _____ It keeps the bacteria from seperating and creating new cells.

17) what is the affct of cell wall formation

- A _____ block newly divided cells from making new cell wall

18) The two Affect Membranes are memebane protiens and lipids?

- A _____ True
- B _____ False

19) What is denaturation?

- A _____ affecting the cell wall
- B _____ affecting the nucleic acid structure
- C _____ the alteration of protein structure.
- D _____ affecting metabolism

20) Denaturation is

- A _____ the blocking of enzyme fuctions
- B _____ the alteration of protein structure
- C _____ the blocking of newly divided cells
- D _____ the damaging of DNA

21) Which one of these germicides more of which, eliminates food for bacteria? (Think about it)

- A _____ Surfactants
- B _____ Phenol And Phenolics
- C _____ Alcohols
- D _____ Halogens

22) Which Germicide is used in gas form?

- A _____ Ethylene oxide
- B _____ Glutaraldehyde
- C _____ Phenol and Phenolics

23) name a disinfectant from the phenol category

- A _____ lysol
- B _____ rubbing alcohol
- C _____ ethanol alcohol
- D _____ soap

24) What is the mode of action for a Surfactant?

- A _____ Dissolves oils and surface dirt
- B _____ Kills all living bacteria
- C _____ strips the surface

25) What type of germicide dissolves oils and surface dirt but do not kill the microbes?

- A _____ Phenol
- B _____ alcohols
- C _____ surfactants
- D _____ hydrogen peroxide

26) What is added to bread to eliminate fungi?

- A _____ Calcium propionate
- B _____ Sorbic acid
- C _____ Sodium Benzoate

27) Which of the following chemicals is NOT an antifungal agent?

- A _____ sodium nitrate (nitrite)
- B _____ calcium propionate
- C _____ sorbic acid
- D _____ sodium benzoate

28) True or False: In food preservation, the process of drying preserves food by making it able to support microbial growth for lack of water.

- A _____ False
- B _____ True

29) How does drying preserve foods?

- A** _____ Drying & Salting do not sterilize but preserve food by making it unable to support microbial growth for lack of water.
B _____ Drying out food will kill any bacteria that may already be on the food, and keep new bacteria from landing on it.
C _____ Dry food does not support life as well as moist.

30) What is an example of food preservation by drying?

- A** _____ Oatmeal
B _____ Milk
C _____ Ice
D _____ water

31) Should the pH of acidity be low or high in order to prevent the growth of most microbes?

- A** _____ High
B _____ Low

32) What does low PH do to bacteria?

- A** _____ Acidity prevents the growth of most microbes.

33) What factor is most often used to preserve food?

- A** _____ Temperature
B _____ drying
C _____ pH
D _____ chemicals

34) What is the problem with using the broad spectrum instead of Narrow when treating bacteria

- A** _____ the bacteria could perhaps gain a resistance
B _____ it may not effect the bacteria as much
C _____ it is waistful for the science community because it costs a lot to make the stuff

35) Why is it important for antibiotics to have selective toxicities?

- A** _____ The drug will be able to harm the bacteria in a system without hurting the patient.
B _____ The drug needs to be able to find the right bacteria and not kill the good kind.

36) What do most antibiotics do to the bacteria in your body?

- A** _____ Most antibiotics make the cells in your body static, and allows your immune system to clear it out.
B _____ Most antibiotics kills all bacteria in your body.
C _____ Most antibiotics create more good bacteria to fight off the bad.

37) what is selective toxicity