

Cosmic Culinary Science

Culinary Arts · Answer Key · 15 Questions

1. What was the first solid food eaten by an American astronaut in space during the Mercury-Atlas 6 mission in 1962?

- A) Applesauce**
- B) Chocolate bar
- C) Beef jerky
- D) Dried strawberries

2. Which specific type of bread was banned from NASA space missions in the 1960s because of the dangerous crumbs it produced?

- A) Sourdough
- B) Rye
- C) White sandwich bread**
- D) Pumpernickel

3. What is the primary method used to preserve food for the International Space Station to ensure it remains shelf-stable for months?

- A) Freeze-drying**
- B) Canning in glass
- C) Pickling
- D) Deep freezing

4. Due to the lack of gravity in space, what physiological effect causes astronauts to crave spicy and flavorful foods?

- A) Increased thirst
- B) Loss of smell and taste sensitivity**
- C) Hyper-acidity
- D) Faster metabolism

5. Which common condiment was famously prohibited on early space flights because its particles could float and damage electronic equipment?

- A) Mustard
- B) Ketchup
- C) Salt and pepper**
- D) Hot sauce

6. In 1985, which soft drink company sent a specially designed pressurized can to space to test carbonation?

- A) Pepsi
- B) Coca-Cola**
- C) Dr Pepper
- D) Sprite

7. What is the main reason astronauts use tortillas instead of traditional leavened bread while in orbit?

- A) They are cheaper
- B) They produce fewer crumbs**
- C) They have more protein
- D) They are easier to toast

8. Which food item was the first to be grown and harvested in space as part of the VEGGIE experiment on the ISS?

- A) Zinnia flowers
- B) Red romaine lettuce**
- C) Cherry tomatoes
- D) Wheat

9. Which country's space agency developed the 'Space Ramen' (Space Ram) for consumption by astronauts in 2005?

- A) Russia
- B) USA
- C) Japan**
- D) China

10. How do astronauts effectively consume liquid beverages, such as coffee, in microgravity?

- A) Through a straw from a sealed pouch**
- B) From an open cup with a lid
- C) Using a syringe
- D) By cooling it to a gel state

11. What is the term for the process of removing moisture from food at low temperatures to keep it lightweight for space travel?

- A) Dehydration
- B) Lyophilization**
- C) Pasteurization
- D) Irradiation

12. Which of these fruits was famously smuggled onto the Gemini 3 mission by John Young, causing a minor controversy?

- A) Apple
- B) Banana
- C) Orange**
- D) Pear

13. What is the primary nutritional concern for astronauts spending long durations in space due to the lack of fresh food?

- A) Lack of Vitamin D**
- B) Iron toxicity
- C) Excess sugar intake
- D) Protein denaturation

14. How are most meat dishes prepared for the International Space Station to ensure they are safe to eat without refrigeration?

- A) Vacuum-sealed and heat-sterilized**
- B) Cured in salt
- C) Smoked
- D) Raw

15. In the 1970s, which space station featured an onboard food warmer to improve the quality of meals for long-duration missions?

- A) Mir
- B) Skylab**
- C) Salyut 1
- D) Tiangong