Pioneers of Nutrition and Food Science

Nutrition & Food Science · Practice Test · 18 Questions

1. Who is credited with the first successful isolation of a vitamin, specifically Vitamin B1 (thiamine) in 1911?

A) Casimir Funk
B) E.V. McCollum
C) Frederick Hopkins
D) Christiaan Eijkman

2. In 1895, who invented the first commercial pasteurization process specifically for milk?

A) Louis Pasteur
B) Nathan Straus
C) S.M. Babcock
D) Charles North

3. What was the first commercially successful synthetic sweetener, discovered by Constantin Fahlberg in 1879?

A) Aspartame
B) Saccharin
C) Cyclamate
D) Sucralose

4. Which scientist discovered the existence of 'accessory food factors' in 1906, which were later identified as vitamins?

A) Frederick Gowland Hopkins
B) Elmer McCollum
C) Joseph Goldberger
D) Linus Pauling

5. The first successful large-scale food freezing process using quick-freezing techniques was patented in 1924 by whom?

A) Clarence Birdseye
B) Carl von Linde
C) Frederick Tudor
D) William Cullen

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6. In 1809, who won the prize offered by the French government for developing a method to preserve food in glass jars?

A) Nicolas Appert
B) Peter Durand
C) Bryan Donkin
D) John Hall

7. What was the first commercially available margarine product, created by Hippolyte Mège-Mouriès in 1869?

A) Oleomargarine
B) Butterine
C) Blue Band
D) Flora

8. Which nutrient was the first to be mandated for fortification in flour by the US government in 1941 to combat pellagra and beriberi?

A) Vitamin C
B) Niacin
C) Calcium
D) Vitamin D

9. Who led the research team that first mapped the structure of Vitamin C (ascorbic acid) in 1933?

A) Albert Szent-Györgyi
B) Norman Haworth
C) Linus Pauling
D) Otto Warburg

10. The first commercial use of irradiation for food preservation was approved for which item in the 1950s?

A) Spices
B) Potatoes
C) Beef
D) Wheat

11. In 1913, E.V. McCollum and Marguerite Davis discovered the first fat-soluble vitamin, which they initially named what?

A) Fat-Soluble A
B) Vitamin D
C) Retinol
D) Vitamin E

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12. What was the first food product to be sold using an automated vending machine in the United States in 1888?

A) Chewing gum
B) Chocolate bars
C) Coffee
D) Peanuts

13. The first person to document the cause of scurvy as a dietary deficiency rather than a contagion was whom?

A) James Lind
B) Captain Cook
C) William Stark
D) Daniel Salmon

14. Which process, invented by Arthur Egel in 1954, enabled the industrial production of instant coffee?

A) Freeze-drying
B) Spray-drying
C) Agglomeration
D) Vacuum evaporation

15. The 'Atwater system' for calculating the caloric value of food was established in 1896 by which researcher?

A) Wilbur Olin Atwater
B) Harvey Wiley
C) Francis Benedict
D) Graham Lusk

16. Who is credited with inventing the first commercially viable vacuum-sealed tin can for food storage in 1810?

A) Peter Durand
B) Bryan Donkin
C) John Hall
D) Nicolas Appert

17. The first food additive to be regulated under the 1906 Pure Food and Drug Act was which of the following?

A) Borax
B) Benzoic acid
C) Saccharin
D) Formaldehyde

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18. Which scientist first demonstrated in 1928 that Vitamin D could be produced by irradiating ergosterol with ultraviolet light?

A) Adolf Windaus
B) Harry Steenbock
C) Alfred Hess
D) Robert Williams

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