



Spécialités : Valorisation et qualité des produits agroalimentaires

Module : Technical English

Niveau : Licence 3^{ème} année

Exam

Model Answer

Section A: Vocabulary and Terminology (5 points)

1. Match the following terms to their correct definitions (2 points):

- a. High-Pressure Processing (HPP) → **iii**
- b. Pulsed Electric Fields (PEF) → **iv**
- c. Shelf Life → **i**
- d. Sensory Qualities → **ii**

2. Fill in the blanks with the appropriate terms from the list below (3 points):

pasteurization, microorganisms, nutritional value

- a. **Microorganisms** are tiny organisms, such as bacteria and fungi, that can cause food spoilage.
- b. **Pasteurization** is a heat treatment process that destroys pathogenic microorganisms in foods and beverages.
- c. Maintaining the **nutritional value** of food is essential to ensure it provides health benefits to consumers.

Section B: Grammar and Structure (5 points)

1. Identify and correct the grammatical errors in the following sentences (2 points):

- a. "The new preservation methods **is** effective in extending shelf life."
→ "The new preservation methods **are** effective in extending shelf life."
- b. "Consumers **prefers** foods with high nutritional value and good taste."
→ "Consumers **prefer** foods with high nutritional value and good taste."

2. Rewrite the following sentences in passive voice (3 points):

- a. "Scientists have developed innovative food preservation techniques."
→ **"Innovative food preservation techniques have been developed by scientists."**
- b. "The industry is adopting new methods to ensure food safety."
→ **"New methods are being adopted by the industry to ensure food safety."**
- c. "Researchers will present their findings at the conference."
→ **"Their findings will be presented by researchers at the conference."**

Section C: Reading Comprehension (5 points)

1. According to the reference text, what are two modern food preservation methods mentioned? (2 points)

→ **High-Pressure Processing (HPP) and Pulsed Electric Fields (PEF)**

2. Explain how these modern preservation methods benefit consumers. (3 points)

→ These methods inactivate microorganisms effectively, ensuring food safety while preserving the sensory and nutritional qualities of food products. This provides consumers with safer and more appealing food options that retain their health benefits.

Section D: Writing (5 points)

Discuss the importance of balancing traditional and modern food preservation techniques in the food industry.

→ Balancing traditional and modern food preservation techniques is vital for meeting diverse consumer needs. Traditional methods like canning and freezing are cost-effective and well-established, while modern methods such as HPP and PEF offer advanced solutions to maintain nutritional value and sensory qualities. Combining these techniques ensures both safety and quality, catering to consumer preferences while addressing contemporary challenges like food waste reduction and health-conscious demands.