

Algerian Democratic and Popular Republic
Ministry of High Education and Scientific Research
University of El Arbi Ben M'Hidi, Oum-El-Bouaghi
Department : Biological Engineering
Field: Food Science
Specialization : Product Quality and Food Safety
Level : L2
Date: January 15th, 2026

First semester exam of English 1 correction

I. Reading comprehension (8 pts)

A. Questions answers

1. Why is food quality control important?

Food quality control is important because it ensures that food products are safe, stable, and suitable for consumption.

2. What is tested in food samples?

Food samples are tested for microbial contamination, chemical residues, and physical defects.

3. Why are temperature and humidity controlled?

Temperature and humidity are controlled to prevent unwanted changes in the samples during testing.

4. What parameters are measured?

Parameters such as pH, moisture content, and microbial load are measured.

5. Why may results vary?

Results may vary because of differences in sampling methods and storage conditions.

6. What must be done to obtain reliable results?

Strict procedures must be followed to obtain reliable results.

B. Synonyms and opposites

Dangerous \neq **safe**

Assess = **evaluate**

Inappropriate ≠ **suitable**
Precise = **accurate**

I. Grammar (8 pts)

A. Scientific passive form

1. Technicians measure the moisture content.
→ **The moisture content is measured by technicians.**
2. Heat destroys microorganisms.
→ **Microorganisms are destroyed by heat.**
3. Researchers analyze the samples.
→ **The samples are analyzed by researchers.**

B. Correct Tense

1. Water **boils** at 100°C.
2. Yesterday, we **stored** the samples in the incubator.
3. Tomorrow, scientists **will test** the new packaging.

C. Comparative / Superlative

1. Plastic is **lighter** than glass.
2. Vacuum packaging is the **most effective** method.

D. Connectors

1. Oxygen accelerates oxidation; **therefore** vacuum packaging is used.
2. Plastic is light; **in contrast** glass is heavy.

E. Sequencing

First the product is placed in the container.

Then it is sealed.

Next it is labelled.

Finally it is stored.

F. Using *may / might / suggests that*

- I. High temperature reduces shelf life.
→ **High temperature may reduce shelf life.**
or
→ **High temperature might reduce shelf life.**
- II. The packaging improves food safety.
→ **The packaging suggests that food safety is improved.**
or
→ **Packaging may improve food safety.**

III. Written Expression (4 pts)

Model answer (≈90 words)

Packaging plays a very important role in food safety. It protects food from physical, chemical, and biological contamination. Proper packaging prevents the entry of microorganisms, oxygen, and moisture that can cause food spoilage. For example, vacuum and modified atmosphere packaging slow down microbial growth and oxidation. In addition, packaging provides important information such as expiration date, storage conditions, and ingredients. This helps consumers use food safely. Therefore, good packaging is essential to maintain food quality and to ensure public health.