

Food Technology 1 Australian Food Industry: Sectors and

Quizlet

Aspects

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1. agriculture	the cultivation of land to produce food and fibre	19. quality control	the conducting of tests to check the standards of raw materials or products before, during or after production
2. agri-food chain	the production and supply of food for the consumer	20. quality management	a system to ensure that standards of quality are met
3. AQIS	a government body whose main role is to protect Australia's agriculture and environment from exotic pests and diseases	21. sustainability	the ability of ecological systems, including agriculture, industry, forestry and fisheries, to be preserved for future generations
4. aquaculture	the production of plants or animals in water	22. value adding	the processing of goods to increase their selling price
5. automation	a method of production that relies on mechanical or electronic technologies as a replacement for human labour		
6. CSIRO	a government body that undertakes significant research in several areas, including the food industry		
7. economies of scale	the efficiencies that can be gained from operating on a large rather than a small scale e.g. buying products in bulk may be cheaper		
8. fisheries	the cultivation of various aquatic species for commercial or scientific purposes		
9. food processing	turning raw food into different food products		
10. free trade agreement	an agreement between countries to trade without the use of trade barriers such as tariffs, subsidies and embargoes		
11. FSANZ	a independent agency that works with the government to achieve a safe food supply by developing food standards and codes of practice, and standardising food law		
12. functional foods	foods that surpass the basic nutrients found in foods that have proven health benefits		
13. globalisation	the interdependence of people throughout the world and the creation of a unified global community		
14. gross domestic product	the value of all goods and services produced within a nation in a given year		
15. HACCP	a systematic method for identifying, monitoring and controlling hazards		
16. niche market	a section of the market that is usually quite small and with specific needs		
17. organic farming	an agricultural production system with limited or no use of synthetic pesticides or fertilisers		
18. probiotics	types of bacteria that are normally found in a healthy human gut and which are incorporated into foods to provide health benefits		