**Food Service Occupations 1 & 2 Term 1 Academic Assessment**

**Multiple Choice (1 pt. each)**

1. The good reputation of a food service establishment can be quickly *ruined* by which two factors?
   1. Location and price
   2. Food and service
   3. Poor hygiene and sanitation
   4. Price and food
2. Identify the proper personal hygiene habit.
   1. Wearing gloves over painted or acrylic nails while prepping food.
   2. Cooking food in the kitchen with hair not tied back or covered.
   3. Sneezing and coughing into your hands while chopping food.
   4. Wearing hand and arm jewelry while working in the kitchen.
3. Which level is responsible for revising and publishing the Food Code?
   1. Food and Drug Administration
   2. National level (United States Government)
   3. State level (Illinois)
   4. Local level (Peoria County Health Department)
4. Which agency is responsible for the safety of meat, poultry, and eggs?
   1. FDA
   2. FSIS
   3. CDC
   4. OHSA
5. Which agency is responsible for the investigating foodborne illness outbreaks?
   1. FDA
   2. FSIS
   3. CDC
   4. OHSA
6. Which agency is responsible for maintaining workplace safety standards?
   1. FDA
   2. FSIS
   3. CDC
   4. OHSA
7. Which definition best describes a potentially hazardous food?
   1. Any food that requires temperature control
   2. Any food capable of supporting rapid toxic bacteria growth
   3. Any cold food
   4. Both A & B
8. Which populations are considered “At Risk” for Food Borne Illness?
   1. Elderly
   2. Children under the age of 4
   3. Pregnant women
   4. All the Above
9. Identify the proper hand washing procedure.
   1. Wet hands/arms with warm water---scrub for 20 seconds---rinse with warm water---dry with paper towel.
   2. Wet hands/arms with hot water---scrub for 20 seconds---rinse with warm water---dry with paper towel.
   3. Wet hands/arms with cold water---scrub for 30 seconds---rinse with warm water---dry with paper towel.
   4. Wet hands/arms with hot water---scrub for 30 seconds---rinse with cold water---dry with paper towel.
10. How often can harmful bacteria divide and grow in contaminated food?
    1. Every20 seconds
    2. Every 20 minutes
    3. Every 30 seconds
    4. Every 1 minute
11. Transferring bacteria from one location to another would describe which term?
    1. Cross-contamination
    2. Microorganisms
    3. Sanitation
    4. Pathogens
12. Identify the most common vehicle for transmitting bacteria to food.
    1. Dirty cutting boards
    2. Dirty aprons
    3. Dirty hands
    4. Dirty knives
13. Which method is best for controlling bacterial growth in warm, moist foods?
    1. Hand washing
    2. Temperature control
    3. Time supervision
    4. Both B & C
14. Which statement correctly depicts the Danger Zone?
    1. Food left longer than 4 hours in the Danger Zone must be thrown out.
    2. Bacteria stops growing in food at 0 degrees F and is killed at 160 degrees F.
    3. Bacteria growth is slowed at or below 40 degrees F and at or above 140 degrees F.
    4. All the Above
15. Identify the minimum internal temperature for poultry.
    1. 135 degrees F
    2. 145 degrees F
    3. 155 degrees F
    4. 165 degrees F
16. Identify the minimum internal temperature for ground beef and ground pork.
    1. 135 degrees F
    2. 145 degrees F
    3. 155 degrees F
    4. 160 degrees F
17. Identify the minimum internal temperature for beef, pork, veal, and lamb.
    1. 135 degrees F
    2. 145 degrees F
    3. 155 degrees F
    4. 165 degrees F
18. If food is cooked to its minimum internal temperature how long must that temperature be held to kill the bacteria?
    1. 15 seconds
    2. 3 minutes
    3. 2 hours
    4. 4 hours
19. Identify the proper way to thaw out food.
    1. Food in a refrigerator at or below 41 degrees F.
    2. Food submerged under running cold water or an ice bath.
    3. Food under the defrost method in the microwave.
    4. All the Above.
20. Remembering this acronym is an easy way to remember the six hazardous conditions under which bacteria grow.
    1. FAT DON
    2. CAT TOM
    3. PAC TAM
    4. FAT TOM
21. Identify the proper cooling method for cooked foods?
    1. Cool cooked foods down to 41 degrees F in less than 4 hours.
    2. Cool cooked foods down to 41 degrees F in less than 8 hours.
    3. Cool cooked foods down to 70 degrees F in less than 2 hours and then to 41 degrees F in less than 4 hours.
    4. Cool cooked foods down to 70 degrees F in less than 2 hours and then to 41 degrees F in less than 6 hours.
22. Identify the proper way to cool down cooked foods quicker.
    1. Place food items in deep pans.
    2. Use an ice paddle or an ice bath.
    3. Rest on the counter.
    4. Use glass pans.
23. Identify the food source where the bacterium Salmonella is found.
    1. Cow feces
    2. Poultry
    3. Water
    4. Shellfish
24. Identify the food source where the bacterium E.Coli is found.
    1. Cow feces
    2. Poultry
    3. Water
    4. Shellfish
25. Identify what HACCP represents.
    1. Hazard Analysis Care Control Point
    2. Hazard Analysis Critical Control Point
    3. Hazard Analysis Conduct Critical Point
    4. Hazard Analysis Control Care Point
26. Identify the purpose of HACCP.
    1. To identify food safety hazards.
    2. To evaluate food safety hazards.
    3. To control food safety hazards.
    4. All the Above
27. Identify the first step of the dishwashing procedure.
    1. Wash
    2. Rinse
    3. Sort & Scrape
    4. Sanitize
28. Identify the reason why the *pretreatment* stage for dirty dishes is vital in the dishwashing process.
    1. Water temperature drops.
    2. Detergent loses its strength.
    3. Detergent’s concentration is too great.
    4. Food clogs the drains.
29. How must you dry dishes once they have been sanitized?
    1. Air dry.
    2. Cloth towel dry.
    3. Paper towel dry.
    4. All the Above
30. Identify the minimum *dishwasher* *washing* temperature and the minimum *dishwasher* *rinsing* temperature.
    1. 110 degrees F and 180 degrees F
    2. 180 degrees F and 110 degrees F
    3. 150 degrees F and 180 degrees F
    4. 180 degrees F and 150 degrees F
31. Which factor can cause accidents to occur in the commercial kitchen?
    1. Amount of activity
    2. Potentially dangerous tools
    3. Potentially dangerous equipment
    4. All the Above
32. What does the acronym OSHA represent?
    1. Occupational Supervisory Health Administration
    2. Occupational Supply Health Administration
    3. Occupational Safety and Health Administration
    4. Occupational Supply Handle Administration
33. Identify the common cause for cuts in the commercial kitchen.
    1. Can Opener Blade
    2. Broken Glass
    3. Knives
    4. Broken Equipment
34. Identify the proper procedure if a person has a minor cut.
    1. Treat cut immediately, bandage and then cover with glove
    2. Do nothing, since it’s minor
    3. Wash and cover with glove
    4. Apply pressure and cover with glove
35. Identify the item(s) that commonly causes minor burns.
    1. Hot Pans
    2. Steam
    3. Popping grease
    4. Both A & C
36. Which item do you NEVER apply to a burn?
    1. Running cold water
    2. Bandage
    3. Ice
    4. Antibiotic
37. Identify the proper procedure to minimize falls in the commercial kitchen.
    1. Clean up all types of spills immediately.
    2. Use non-slip mats.
    3. Wear closed toe non-slip shoes.
    4. All the Above
38. Identify how to avoid strains and sprains in the commercial kitchen.
    1. They are unavoidable
    2. Use proper lifting techniques (weight put on legs and arms)
    3. Lift heavy objects alone
    4. All the Above
39. Identify the correct fire extinguisher for vegetable or animal oils and fats.
    1. Class A
    2. Class B
    3. Class D
    4. Class K
40. Identify the correct fire extinguisher for wood, paper, cloth, trash, and other ordinary materials.
    1. Class A
    2. Class B
    3. Class D
    4. Class K
41. Identify the INCORRECT statement concerning fire safety rules.
    1. Grease build-up inside of stove ranges can cause fires.
    2. Always turn on the gas first then ignite with a lighted match.
    3. Always check gas and electricity to make sure it is shut off.
    4. Keep towels away from the stove range.
42. Identify the correct statement about commercial kitchen procedures.
    1. Remove the lids of hot pans towards your body.
    2. Always fill containers to the very top.
    3. Never allow pan handles to extend over the stovetop.
    4. Always drop foods into hot liquids.