**Food Service Occupations 1& 2 Name\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Term 1 Assessment Review Period\_\_\_\_\_**

**Unit 1: Sanitation**

1. How can a restaurant’s reputation be ruined?
2. Identify proper personal hygiene habits in the restaurant.
3. Which governmental agency is responsible for the Food Code?
4. Which governmental agency is responsible for the safety of meat, poultry, and eggs?
5. Which governmental agency is responsible for investigating food borne illnesses?
6. Which governmental agency is responsible for maintaining safety standards in the workplace?
7. Describe a potentially hazardous food (and provide an example).
8. Which population is highly at risk for food borne illnesses?
9. Identify the proper hand washing steps.
10. How often can bacteria divide and grow in contaminated food?
11. Define cross contamination.
12. Identify the most common way to spread bacteria to food.
13. What are the two best ways to control bacterial growth in food?
14. Define the Danger Zone.
15. Identify the proper minimum internal temperatures when cooking for the following:
    1. Poultry:
    2. Ground Beef and Ground Pork:
    3. Pork, Veal, Lamb, and Fish:
16. How long should food be held at its internal temperature in order to kill bacteria?
17. Identify the 3 proper defrosting methods.
18. Identify what FAT TOM stands for.
19. Identify the proper steps for cooling food properly.
20. Describe the purpose of an ice paddle.
21. Identify the food source where each bacterium is found.
    1. Salmonella:
    2. E.Coli:
22. Identify what HACCP stands for.
23. Describe the purpose of HACCP.
24. Identify the first step in the dishwashing procedure.
25. Why is the pre-treatment dishwashing stage necessary?
26. Why do we air dry dishes after sanitizing?
27. Identify the minimum dishwashing and rinsing temperatures.

**Unit 2: Safety**

1. Which factor can cause accidents to occur in the commercial kitchen?
2. What does the acronym OSHA represent?
3. Identify the common cause for cuts in the commercial kitchen.
4. Identify the proper procedure if a person has a minor cut.
5. Identify the item(s) that commonly causes minor burns.
6. Which item do you NEVER apply to a burn?
7. Identify how to avoid strains and sprains in the commercial kitchen.
8. Identify the proper procedures to minimize falls in the commercial kitchen.
9. Identify the correct fire extinguisher for the following:
   1. Vegetable or animal oils and fats:
   2. Wood, paper, cloth, and trash:
10. Identify proper fire safety rules.
11. Identify at least 6 proper kitchen safety procedures, such as removing lids away from your body.