Chapter 6 Quiz – Safeguarding Health

1. Most \_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_ are caused by contaminates including microorganisms such as bacteria. (5 Points)
2. Food can be contaminated at any point from the \_\_\_\_\_\_\_\_ to the \_\_\_\_\_\_\_\_\_. (10 Points)
3. \_\_\_\_\_\_\_\_\_\_\_\_, \_\_\_\_\_\_\_\_\_\_\_\_, and \_\_\_\_\_\_\_\_\_\_\_ governments help keep the food supply safe. (15 Points)
4. Foodborne illnesses are a greater risk to \_\_\_\_\_\_\_\_\_\_\_\_, \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_, \_\_\_\_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.

(20 Points)

1. List the 4 steps to food safety. \_\_\_\_\_\_\_\_\_\_\_\_\_, \_\_\_\_\_\_\_\_\_\_\_\_\_, \_\_\_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_\_. (20 Points)
2. Separate cooked and ready-to-eat foods from raw foods to prevent \_\_\_\_\_\_\_\_\_\_\_\_\_\_-\_\_\_\_\_\_\_\_\_\_\_\_\_\_. (5 Points)
3. When cooking for a crowd, be sure appliances can keep cold foods \_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_ and hot foods \_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_. (10 Points)
4. Keep knives \_\_\_\_\_\_\_\_\_\_\_. (5 Points)
5. Ensure pot handles are turned \_\_\_\_\_\_\_\_\_\_ from the front of the cooktop. (5 Points)
6. Learn how to perform the \_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_ to save a choking victim. (5 Points)