



Name: _____

Date: _____

Quiz

- To avoid food poisoning, people need to _____ foods properly.
 - sniff, handle, and eat
 - prepare, cook, and store
 - cut, chop, and dice
- Symptoms of food poisoning include
 - upset stomach, halitosis, premature balding, and joint pain
 - upset stomach, stomach cramps, diarrhea, and fever
 - upset stomach, hysterical blindness, anemia, and dandruff
- True or false: It's OK to eat chicken, turkey, or ground meat if it's a little pink inside.
- True or false: You should wash all fruits and vegetables before eating them.
- True or false: You should always wash your hands with soap and water **before** you begin preparing or cooking food, and **before** and **after** handling raw meat, poultry, egg, and fish products.
- Always use these when handling hot pots, pans, or baking trays:
 - magnets
 - potholders or oven mitts
 - dish towels
- You should never put _____ in a microwave.
- Types of germs are:
 - filth, muck, dirt, and grime
 - bacteria, fungi, protozoa, and viruses
 - infections, illnesses, sicknesses, and diseases
- True or false: If food doesn't touch the floor for more than 5 seconds, it's safe to eat.
- True or false: It's smart not to wear anything that's big and loose when you're cooking, because baggy sleeves or clothes could catch fire or get caught in mixer beaters or other equipment.