

CULINARY QUIZ

SAFETY & SANITATION

1. True or False. Wet hands are more easily contaminated than dry hands.

Wet hands. The moisture is a breeding ground for bacteria.

[<http://culinaryarts.about.com/od/safetysanitation/ht/handwashing.htm>]

2. Cross contamination occurs when bacteria from one food item are transferred to another food item. What are examples of cross contamination?

- a. using unwashed kitchen tools
- b. using the same cutting board for produce & protein
- c. Not washing hands
- d. all of the above

Correct answer: D Proper washing of hands & tools is critical to food safety

[<http://culinaryarts.about.com/od/safetysanitation/ht/handwashing.htm>]

3. Which of the following is NOT a critical factor in the growth of dangerous food-borne bacteria?

- a. temperature
- b. time
- c. moisture
- d. altitude
- c. ph level (acidity)

Correct answer: D Altitude has nothing to do with bacteria growth. Time, temperature, moisture & ph level (acidity) all contribute to bacteria growth.

[<http://culinaryarts.about.com/library/quizzes/foodsafety/>]

4. Which of the following signs indicates that food has been contaminated by a dangerous bacteria such as e. coli or salmonella?

- a. bad smell
- b. discoloration
- c. slimy surface
- d. off taste
- e. none of the above

Correct answer: E Dangerous bacteria don't announce their presence thru outward signs. The above are signs of food spoilage .

[<http://culinaryarts.about.com/library/quizzes/foodsafety/>]

5. When ammonia & bleach are mixed together they create toxic fumes.

- a. True
- b. False

Correct answer: True

<http://busycooks.about.com/od/organizingandbasics/a/cleankitchen.htm>

6. When cooking meats on the grill, which of the following should you always do?

- a. Cook ground meats to 160F
- b. Put cooked meats on a clean platter
- c. Wash any utensils that have touched the raw meat before removing it from the grill
- d. All of the above

Correct answer: D all of the above

<http://busycooks.about.com/library/quizzes/blsummerquiz.htm>

7. On a hot day, how long can grilled food sit before being consumed?

- a. Consume immediately
- b. 30 minutes
- c. 1 hour
- d. 2 hours

Correct answer: 1 Hour

[<http://busycooks.about.com/library/quizzes/blsummerquiz.>]

8. When packing an insulated cooler, where should you put the uncooked foods you intend to grill?

- a. Top of cooler
- b. Bottom of cooler
- c. Middle of cooler
- d. Next to the ice packs on top.

Correct answer: B on the bottom of the cooler

[<http://busycooks.about.com/library/quizzes/blsummerquiz>]

9. Wash all produce before you eat it, even peeled cantaloupes, fruits & vegetables.

- a. True
- b. False

Correct answer: A True

10. At a picnic, before eating, you should always:

- a. Wipe your hands with a warm towel
- b. Rinse your hands in a lake or stream, then dry well.
- c. Use antibacterial wet wipes to clean your hands
- d. All of the above

Correct answer: C Use antibacterial wet wipes

[<http://busycooks.about.com/library/quizzes/blsummerquiz>]