

Written Test

Name _____

Date _____ Score _____

Objective 1

Match the terms with their correct definitions. Write the corresponding numbers on the blanks provided. Definitions continue on the next page.

Part 1

- | | |
|----------------------|---|
| 1. Back of house | 9. Germs |
| 2. Bacteria | 10. Hazard Analysis and Critical Control Points |
| 3. Caustic | 11. Hygiene |
| 4. Chemical | 12. Infection |
| 5. Contaminant | 13. Infestation |
| 6. Foodborne illness | 14. Integrated Pest Management |
| 7. Food Code | |
| 8. Fungi | |

- _____ a. Document published by the United States Food and Drug Administration that is a reference for best practices in the retail and foodservice industries
- _____ b. Practices necessary for establishing and maintaining good health.
- _____ c. Microscopic organisms that reproduce rapidly; can cause infections and illness; examples: salmonella, botulism, staphylococcus, streptococcus
- _____ d. Concerning living things; relating to living organisms
- _____ e. Bacteria that can occur naturally in food or spread to food as a result of improper handling
- _____ f. Illness caused by the consumption of a contaminated food
- _____ g. Substance that has a defined atomic or molecular structure that results from, or takes part in, reactions involving changes in its structure, composition, and properties
- _____ h. Disease capable of being passed from one living organism to another; caused by bacteria, viruses, or other microorganisms
- _____ i. Plant-like organisms without chlorophyll, roots, leaves, stems, or vascular tissue; spore-forming; includes mushrooms, mold, and yeast

Written Test

- _____ j. A substance that makes an object or living thing impure, such as a toxin, bacteria, or virus
- _____ k. A plan for maintaining pest population below a level at which economic damage results by using the least toxic methods
- _____ l. Harsh, corrosive; can burn, dissolve, or eat away objects through chemical interaction
- _____ m. To overrun a place in large numbers and become threatening, harmful, or unpleasant
- _____ n. Risk management system for the foodservice industry that involves documenting potential and actual hazards and then developing a plan to avoid dangerous situations
- _____ o. Areas of the foodservice establishment that guests do not normally see, like the kitchen or storeroom

Definitions continue on the next page.

Part 2

- | | |
|--------------------------|-------------------------------|
| 1. Microorganism | 7. Pesticides |
| 2. Mold and yeast | 8. Poison |
| 3. Outbreak | 9. Spoilage |
| 4. Parasites | 10. Toxin |
| 5. Pathogens | 11. Temperature "Danger Zone" |
| 6. Pest Control Operator | 12. Viruses |
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- _____ a. Range of temperature (5-60°C), where bacteria and viruses can multiply to dangerous levels.
 - _____ b. Tiny plants that grow on or in food, changing the flavor and odor, and sometimes causing illness
 - _____ c. Organisms that occur naturally in some foods; requires a host; examples: trichinae parasite infecting pork, causing trichinosis
 - _____ d. Bacteria that cause disease
 - _____ e. Simple microscopic parasites that cause disease; must have a host cell to replicate; examples Norwalk, Hepatitis A, Rotavirus
 - _____ f. Substance that causes illness, injury, or death if taken into the body or produced within the body
 - _____ g. Substance that accumulates in the body that is considered harmful or poisonous to the system; a poison produced by a living organism, especially bacteria, that is capable of causing disease