

J. Russell

Juniors HSC Off-Site Instruction Packet

Day 7

Juniors- Serve Safe 5 AND Advocacy 7

- 1. Read over the Serve Safe 5 Outline Notes from Day 6.**
- 2. Study notecards of the vocabulary list for a quiz. Study with somebody at home.**
- 3. Complete the Assignment of 15 multiple choice questions.**
- 4. Complete the Assignment pages for Advocacy Day 7.**

1. Which of the following is the correct way of thawing food?
 - a. In a refrigerator
 - b. Under running water
 - c. In a microwave oven
 - d. All of the above

2. A Salad that is often involved in foodborne-illness outbreaks contains:
 - a. Onions
 - b. Vegetables
 - c. Eggs

3. To prevent foodborne illness, make sure leftover ingredients are properly:
 - a. Cooked
 - b. Cooled
 - c. Stored
 - d. All of the above

4. The only way to reduce microorganisms in food to safe levels is to
 - a. Freeze it to the required temperature
 - b. Cook it to its required temperature
 - c. Boil it

5. To get an accurate reading of cooked food check the temperature in:
 - a. The middle of the food
 - b. The thinnest part of the food
 - c. the thickest part of the food

6. When cooling TCS foods temperature requirements include:
 - a. Foods must be cooled from 135° F to 70° F
 - b. Cooled within **two** hours
 - c. Cooled from 70° F to 41° F in the next **four** hours
 - d. All of above

7. Cooling foods in the first two hours is important because:
 - a. Mold will grow on the food
 - b. Microorganisms grow much faster between 125° F and 70°
 - c. Food will get stale

8. Large quantities of hot food should **not** be placed in a refrigerator to cool because
 - a. Refrigerators are not designed to cool hot food **quickly**
 - b. The food will freeze
 - c. This will break the refrigerator.

9. To help cool food faster you should-
 - a. Cut large food items into **smaller** pieces
 - b. Divide **large** containers of food into smaller containers or shallow pans

10. There are _____ safe methods for cooling food--
 - A. 5
 - B. 8
 - C. 3

11. Check the temperature of food being held for service-
 - a. At least every 8 hours
 - b. At least every 4 hours
 - c. Once per day

12. What should you do if after four hours the food is not at the proper temperature?
 - a. Throw it out
 - b. Eat it
 - c. Re-cook it

13. Prevent contamination when handling cups and silverware by holding them at:
 - A. the top
 - B. anywhere you touch them is fine
 - C. At the waiste

14. To Prevent contamination of ice:
 - a. Use ice scoops or tongs
 - b. Store ice scoops in a sanitary location and not in the ice
 - c. Both a and b

15. To prevent contamination on food bars and buffets--
 - a. Customers should use the same plate each time they get more food
 - b. Install sneeze guards
 - c. Customers use their own spoon to serve the buffet food

JUNIOR ADVOCACY LESSON, DAY 7

Transportation, PARTA

Lesson 7 introduces you to services provided by PARTA. Turn to pages 48 and 49. Read about Dial-a-Ride, Fixed Routes, Campus Bus Service, and Boarding/Exiting the bus. You can also find more information at www.partaonline.org.

Turn to PARTA assignment #1 on page 53. You will see 12 questions based on what you read on pages 48 and 49. Write the answer to each question in your booklet.