

Chapter 2: Understanding the Microworld

Test Bank

1. Which type of food best supports the growth of bacteria?
2. Fats
3. Sugars
4. Starches
5. Proteins

Answer: d

Section: 2.2

Learning Objective: 2-1 Identity the conditions that affect the growth of foodborne bacteria. (FAT TOM)

1. Which food best supports the growth of bacteria?
2. Butter
3. Cooked rice
4. Loaf of bread
5. Chocolate cake

Answer: b

Section: 2.2

Learning Objective: 2-1 Identity the conditions that affect the growth of foodborne bacteria. (FAT TOM)

1. Bacteria grows best at which pH level?
2. 0
3. 2
4. 7
5. 12

Answer: c

Section: 2.2

Learning Objective: 2-1 Identity the conditions that affect the growth of foodborne bacteria. (FAT TOM)

1. Which food has the most available moisture for bacteria to grow?
2. Food with an aw of 0.0
3. Food with an aw of 0.2
4. Food with an aw of 0.5
5. Food with an aw of 1.0

Answer: d

Section: 2.2

Learning Objective: 2-1 Identity the conditions that affect the growth of foodborne bacteria. (FAT TOM)

1. Is vacuum-packed food safe from the growth of bacteria?
2. Yes, because the vacuum always destroys bacteria.
3. Yes, because all bacteria need oxygen to grow.
4. No, because bacteria can grow without oxygen.
5. No, because the vacuum increases the food’s water activity.

Answer: c

Section: 2.2

Learning Objective: 2-1 Identity the conditions that affect the growth of foodborne bacteria. (FAT TOM)

1. What are the two conditions for bacterial growth that you can control?
2. Oxygen and acidity
3. Acidity and moisture
4. Temperature and moisture
5. Time and temperature

Answer: d

Section: 2.2

Learning Objective: 2-1 Identity the conditions that affect the growth of foodborne bacteria. (FAT TOM)

1. What is the temperature range of the temperature danger zone?
2. 0°F to 41°F (-18°C to 5°C)
3. 31°F to 60°F (-1°C to 16°C)
4. 41°F to 135°F (5°C to 57°C)
5. 60°F to 165°F (16°C to 74°C)

Answer: c

Section: 2.2

Learning Objective: 2-1 Identity the conditions that affect the growth of foodborne bacteria. (FAT TOM)

1. In what temperature range does bacteria grow most rapidly?
2. 0°F to 38°F (-18°C to 3°C)
3. 41° to 65°F (5°C to 18°C)
4. 70° to 125°F (21°C to 52°C)
5. 126°F to 165°F (54°C to 74°C)

Answer: c

Section: 2.2

Learning Objective: 2-1 Identity the conditions that affect the growth of foodborne bacteria. (FAT TOM)

1. Which food is in the temperature danger zone?
2. Meat received at 40°F (4°C)
3. Chicken stored at 45°F (7°C)
4. Soup held at 140°F (60°C)
5. Chili cooked to 165°F (74°C)

Answer: b

Section: 2.2

Learning Objective: 2-1 Identity the conditions that affect the growth of foodborne bacteria. (FAT TOM)

1. Jaundice is a symptom of which foodborne illness?
2. Shigellosis
3. Hepatitis A
4. Hemorrhagic colitis
5. Norovirus

Answer: b

Section: 2.3

Learning Objective: 2-2 Describe the characteristics of major foodborne pathogens, their sources, resulting illnesses, and symptoms.

1. Which is a “Big Six” pathogen?
2. *Salmonella* Typhi
3. *Campylobacter jejuni*
4. *Staphylococcus aureus*
5. *Clostridium Botulinum*

Answer: a

Section: 2.1

Learning Objective: 2-2 Describe the characteristics of major foodborne pathogens, their sources, resulting illnesses, and symptoms.

1. Where is Shiga toxin-producing *Escherichia coli* found?
2. Cattle
3. Water
4. Poultry
5. Dirt

Answer: a

Section: 2.2

Learning Objective: 2-2 Describe the characteristics of major foodborne pathogens, their sources, resulting illnesses, and symptoms.

1. Bloody diarrhea is a common symptom associated with which pathogen?
2. *Shigella* spp.
3. *Listeria monocytogenes*
4. *Clostridium botulinum*
5. *Staphylococcus aureus*

Answer: a

Section: 2.2

Learning Objective: 2-2 Describe the characteristics of major foodborne pathogens, their sources, resulting illnesses, and symptoms.

1. A guest became ill with nausea and vomiting after eating shrimp, chicken, rice, and vegetables. Which food was the likely cause of the illness?
2. Shrimp
3. Chicken
4. Rice
5. Vegetables

Answer: c

Section: 2.2

Learning Objective: 2-2 Describe the characteristics of major foodborne pathogens, their sources, resulting illnesses, and symptoms.

1. A guest became ill with a high fever and a rash after eating at a salad bar. Which pathogen is the likely cause of the illness?
2. *Vibrio vulnificus*
3. *Anisakis simplex*
4. *Salmonella* Typhi
5. *Clostridium perfringens*

Answer: c

Section: 2.2

Learning Objective: 2-2 Describe the characteristics of major foodborne pathogens, their sources, resulting illnesses, and symptoms.

1. A guest became ill with vomiting and diarrhea a few hours after eating a lobster dinner. Which pathogen is the likely cause of the illness?
2. *Vibrio vulnificus*
3. *Giardia duodenalis*
4. Hepatitis A
5. Norovirus

Answer: d

Section: 2.3

Learning Objective: 2-2 Describe the characteristics of major foodborne pathogens, their sources, resulting illnesses, and symptoms.

1. Which bacteria is commonly linked to cooked rice dishes?
2. *Shigella* spp.
3. *Salmonella*
4. *Bacillus cereus*
5. *Vibrio vulnificus*

Answer: c

Section: 2.2

Learning Objective: 2-2 Describe the characteristics of major foodborne pathogens, their sources, resulting illnesses, and symptoms.

1. Which is a basic characteristic of a virus?
2. Is destroyed by freezing
3. Grows in food
4. Requires a living host to grow
5. Originates in cattle

Answer: c

Section: 2.3

Learning Objective: 2-2 Describe the characteristics of major foodborne pathogens, their sources, resulting illnesses, and symptoms.

1. What types of food are commonly associated with yeast?
2. Fatty
3. Acidic
4. Alkaline
5. Proteins

Answer: b

Section: 2.5

Learning Objective: 2-1 Identify the conditions that affect the growth of food-borne bacteria. (FAT TOM)

1. Which pathogen is one of the leading causes of foodborne illness?
2. Norovirus
3. *Clostridium botulinum*
4. *Listeria monocytogenes*
5. *Campylobacter jejuni*

Answer: a

Section: 2.3

Learning Objective: 2-2 Describe the characteristics of major foodborne pathogens, their sources, resulting illnesses, and symptoms.

1. Which parasite is linked to berries and lettuce?
2. Anisakis simplex
3. Giardia duodenalis
4. Cryptosporidium parvum
5. Cyclospora cayetanensis

Answer: d

Section: 2.4

Learning Objective: 2-2 Describe the characteristics of major foodborne pathogens, their sources, resulting illnesses, and symptoms.

1. People with this illness may cough up worms.
2. *Anisakiasis*
3. *Giardiasis*
4. *Cyclosporiasis*
5. *Cryptosporidiosis*

Answer: a

Section: 2.4

Learning Objective: 2-2 Describe the characteristics of major foodborne pathogens, their sources, resulting illnesses, and symptoms.

1. What are the most common symptoms of a foodborne illness?
2. Diarrhea, vomiting, fever, nausea, abdominal cramps, and dizziness
3. Diarrhea, vomiting, fever, nausea, abdominal cramps, and headache
4. Diarrhea, vomiting, fever, nausea, abdominal cramps, and jaundice
5. Diarrhea, vomiting, fever, nausea, abdominal cramps, and tiredness

Answer: c

Section: 2.1

Learning Objective: 2-2 Describe the characteristics of major foodborne pathogens, their sources, resulting illnesses, and symptoms.

1. Parasites are commonly linked with
2. rice.
3. poultry.
4. seafood.
5. canned food.

Answer: c

Section: 2.4

Learning Objective: 2-2 Describe the characteristics of major foodborne pathogens, their sources, resulting illnesses, and symptoms.

1. What is the most important measure to take for preventing *shigella* spp. from causing a foodborne illness?
2. Practicing good personal hygiene
3. Preventing cross-contamination
4. Preventing time-temperature abuse
5. Purchasing from approved, reputable suppliers

Answer: a

Section: 2.2

Learning Objective: 2-3 Describe ways to prevent viral, bacterial, parasitic, and fungal contamination.

1. What is the most important measure to take for preventing Hepatitis A from causing a foodborne illness?
2. Practicing good personal hygiene
3. Preventing cross-contamination
4. Preventing time-temperature abuse
5. Purchasing from approved, reputable suppliers

Answer: a

Section: 2.3

Learning Objective: 2-3 Describe ways to prevent viral, bacterial, parasitic, and fungal contamination.

1. What is the most important measure to take for preventing *Nontyphoidal* *Salmonella* from causing a foodborne illness?
2. Practicing good personal hygiene
3. Preventing cross-contamination
4. Preventing time-temperature abuse
5. Purchasing from approved, reputable suppliers

Answer: b

Section: 2.2

Learning Objective: 2-3 Describe ways to prevent viral, bacterial, parasitic, and fungal contamination.

1. Handwashing is an important measure for preventing which pathogen from causing a foodborne illness?
2. *Campylobacter jejuni*
3. *Listeria monocytogenes*
4. *Clostridium botulinum*
5. *Staphylococcus aureus*

Answer: d

Section: 2.2

Learning Objective: 2-3 Describe ways to prevent viral, bacterial, parasitic, and fungal contamination.

1. When cutting away mold from hard cheese, how much does the FDA recommend removing around the affected area?
2. ½ inch
3. 1 inch
4. 2 inches
5. 3 inches

Answer: b

Section: 2.5

Learning Objective: 2-3 Describe ways to prevent viral, bacterial, parasitic, and fungal contamination.

1. Which pathogens are linked to Aflatoxins?
2. Bacteria
3. Viruses
4. Parasites
5. Mold

Answer: d

Section: 2.4

Learning Objective: 2-4 Characterize naturally occurring toxins and ways to prevent illnesses caused by them.

1. Which toxin causes an illness with neurological symptoms such as the reversal of hot and cold sensations?

a. Histamine

b. Ciguatoxin

c. Domoic acid

d. Brevetoxin

Answer: b

Section: 2.6

Learning Objective: 2-4 Characterize naturally occurring toxins and ways to prevent illnesses caused by them.

1. A guest experienced a tingling in the mouth and face after eating oysters. What is the likely illness?

a. Ciguatera fish poisoning

b. Amnesic shellfish poisoning

c. Paralytic shellfish poisoning

d. Neurotoxic shellfish poisoning

Answer: c

Section: 2.6

Learning Objective: 2-4 Characterize naturally occurring toxins and ways to prevent illnesses caused by them.

1. Which fish are associated with ciguatoxin?

a. Tuna

b. Grouper

c. Mackerel

d. Mahi Mahi

Answer: b

Section: 2.1

Learning Objective: 2-4 Characterize naturally occurring toxins and ways to prevent illnesses caused by them.

1. What causes most foodborne illnesses associated with wild mushrooms?

a. Being stored for too long after being harvested

b. Being mistaken for edible ones when harvested

c. Not being stored at the correct temperature

d. Not being cooked at the correct temperature

Answer: b

Section: 2.6

Learning Objective: 2-4 Characterize naturally occurring toxins and ways to prevent illnesses caused by them.

1. Which plant food is toxic when undercooked?

a. Raw kidney beans

b. Fresh asparagus

c. Raw edamame

d. Raw sweetcorn

Answer: a

Section: 2.6

Learning Objective: 2-4 Characterize naturally occurring toxins and ways to prevent illnesses caused by them.

1. Scombroid poisoning can be prevented by

a. purchasing fish from approved, reputable suppliers.

b. cooking fish to the right internal temperature.

c. making sure food handlers wash their hands.

d. preventing cross-contamination.

Answer: a

Section: 2.6

Learning Objective: 2-4 Characterize naturally occurring toxins and ways to prevent illnesses caused by them.