

Name: _____ Date: _____ Grade: _____

FOOD PREPARATION REVIEW

TRUE AND FALSE

Instructions: Tell whether the statement is True (T) or False (F).



1.	T	F
		You can transmit harmful bacteria by not washing your hands.
2.	T	F
		It is sanitary for cooks to prepare food without a hairnet.
3.	T	F
		Food contamination can cause vomiting and diarrhea.
4.	T	F
		It is not sanitary to come to work wearing your apron.
5.	T	F
		It is okay for chefs to prepare foods with acrylic nails on.
6.	T	F
		Eating raw foods can put you at risk for food poisoning.
7.	T	F
		Some utensils are used to save time and labor.
8.	T	F
		A clean surface is free from disease causing bacteria.
9.	T	F
		A sanitized surface is free from disease causing bacteria.
10.	T	F
		You should wash all equipment that has been in contact with meat.
11.	T	F
		Hands do not need to be washed after touching body parts.
12.	T	F
		Spray equipment with sanitizer liquid after rinsing.

