

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.

