

What Eating Rotten Food Really Does To Your Body

Answer:

1-5	
6-10	
11-15	

- What is the main reason the CDC's statistics on food poisoning are mentioned in the text?
 - To highlight the severity of food poisoning's impact on society.
 - To explain how food poisoning symptoms manifest.
 - To introduce the topic of proper food handling.
 - To demonstrate the effectiveness of the healthcare system.
- Why does *Staphylococcus aureus* often contaminate foods that are not cooked after handling?
 - Because it thrives in high temperatures.
 - Because it is resistant to most food preservation methods.
 - Because it survives well on unheated foods.
 - Because it is easily killed in low temperatures.
- What is the primary complication of food poisoning that the text warns about?
 - Loss of appetite.
 - Dehydration.
 - Overhydration.
 - Intestinal blockage.
- Which group of people is considered to be at higher risk for severe consequences from food poisoning?
 - Teenagers.
 - Middle-aged persons.
 - Tourists.
 - Pregnant women.
- Why is cooking meats and eggs to the correct temperature suggested as a preventative measure against food poisoning?
 - To make them more nutritious.
 - To improve their taste.
 - To kill potential bacteria.
 - To make them easier to digest.
- What type of toxin's production in the body is associated with *E. coli* according to the text?
 - Toxin that enhances protein production.
 - Toxin that helps with digestion.
 - Toxin that increases vitamin absorption.
 - Toxin that prevents protein production.

- According to the text, what is one reason it is important to keep fruits and vegetables separate from other foods during preparation?
 - To keep them fresh longer.
 - To avoid cross-contamination.
 - To preserve their natural flavor.
 - To reduce cooking time.
- How does *Staphylococcus aureus* cause vomiting according to the text?
 - By increasing body temperature.
 - By releasing toxins that stimulate a nerve.
 - By directly damaging stomach lining.
 - By blocking nutrient absorption.
- Which food item is humorously mentioned as something to avoid to prevent foodborne illnesses?
 - Gas station sushi.
 - Airport sandwiches.
 - Movie theater popcorn.
 - Street vendor hot dogs.
- The suggestion 'when in doubt, just throw it out' is based on what principle of food safety?
 - Maximizing food flavor.
 - Minimizing the risk of contamination.
 - Preventing food waste.
 - Following expiration dates strictly.
- According to the text, why is it particularly dangerous for babies to contract food poisoning?
 - They may experience slower growth.
 - They may prefer certain flavors afterwards.
 - They may require hospitalization.
 - They may develop food allergies.
- What is suggested as the primary reason to wash hands after coming in contact with raw foods?
 - To prevent skin irritation.
 - To avoid transferring bacteria to other foods or surfaces.
 - To keep food natural.
 - To reduce the necessity of using utensils.
- How does *Listeria* represent a significant threat according to the information in the text?
 - It can cause common cold symptoms.
 - It can be life-threatening for a fetus.
 - It can induce long-term lactose intolerance.
 - It can lead to nutritional deficiencies.
- What is the function of the 'vomiting center of the brain' as described in the text?
 - To enhance the taste of food.
 - To control emotions related to food.
 - To regulate nutrient distribution.
 - To trigger the vomiting reflex.

15. What is the reason that a swallowed watermelon seed will not grow into a watermelon in your stomach according to the text?
- A. Because seeds need sunlight to grow.
 - B. Because seeds cannot survive at body temperature.
 - C. Because of the stomach's enzymes and acids.
 - D. Because seeds cannot absorb nutrients in the stomach.