

Food Safety Quiz

Farm to Fork



FOOD SAFETY & QUALITY UNIT



1. What are the 5 main steps for the movement of Ready to Eat produce from Farm to Fork?
 - a. production, cleaning and packaging, transport and distribution, retail, and consumer.
 - b. production, packaging, distribution, retail, and consumer.
 - c. planting, harvesting, packaging, transport, and retail.
2. Where in the food chain can foods become contaminated?
 - a. primary production of animals, crops and/or seafood or in the harvesting thereof.
 - b. product processing: e.g., milk pasteurization or in the combining of mixed salads.
 - c. distribution and marketing of food, and its transport from production to the point of sale.
 - d. handling, storage and cooking of food in cafeterias, restaurants and in households.
 - e. All of the above
3. Which of the following represents the “Five Keys to Safer Food”?
 - a. keep clean; separate raw and cooked; cook thoroughly; keep food at safe temperatures; use safe water and raw materials.
 - b. keep clean; cook thoroughly; keep food at safe temperatures; use safe water; empty trash.
 - c. Clean; sanitize; separate raw and cooked; use safe raw materials; use a thermometer.
4. What does GAP refer to in food safety?
 - a. Global Action Plan
 - b. Good Aquaculture Practices
 - c. Good Agricultural Practices
 - d. Gap Analysis Program
5. Which of the following modern technologies may be used in the production of food?
 - a. AI
 - b. drones
 - c. robotics
 - d. IoT
 - e. blockchain
 - f. All(A-E)

