

## أوراق عمل اختيار من متعدد الوحدة التاسعة Pharmacy مع الحل



### تم تحميل هذا الملف من موقع المناهج الإماراتية

موقع المناهج ← المناهج الإماراتية ← الصف الثاني عشر ← علوم صحية ← الفصل الثالث ← ملفات متنوعة ← الملف

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ملفات اكتب للمعلم اكتب للطالب الاختبارات الكترونية الاختبارات ا حلول ا عروض بوربوينت ا أوراق عمل  
منهج انجليزي ا ملخصات وتقارير ا مذكرات وبنوك الامتحان النهائي للمدرس

المزيد من مادة  
علوم صحية:

إعداد: Abdelmoneim Arwa

### التواصل الاجتماعي بحسب الصف الثاني عشر



صفحة المناهج  
الإماراتية على  
فيسبوك

الرياضيات

اللغة الانجليزية

اللغة العربية

التربية الاسلامية

المواد على تلغرام

### المزيد من الملفات بحسب الصف الثاني عشر والمادة علوم صحية في الفصل الثالث

أوراق عمل اختيار من متعدد الوحدة التاسعة Pharmacy بدون الحل

1

ملخص الوحدة الحادية عشرة Nutrition Clinical التغذية السريرية

2

ملخص الوحدة العاشرة Hygiene and Safety Food سلامة الغذاء والنظافة

3

حل أسئلة الامتحان النهائي المسار العام

4

حل أوراق عمل الوحدات التاسعة والعاشرة والحادية عشرة

5



**Health Sciences  
G12 – Term 3  
(Answers)  
2023 – 2024**

**Believe in yourself, stay strong, do the impossible**  
**Arwa Abdelmoneim**

## Unit 9 (Pharmacy)

1.	Fatima is a clinical pharmacist who specializes in pediatrics. What does her job involve?	
	(A)	Working in the community to provide mental health medications.
	(B)	Working in a hospital to provide medications to cancer patients.
	(C)	Working in a laboratory to create new medicines for infants and children.
	(D)	Working in a hospital to provide medications to infants and children.

2.	Which level of response is being described: When a drug connects to a receptor and produces the maximum effect.	
	(A)	Full agonist
	(B)	Partial agonist
	(C)	Semi agonist
	(D)	Antagonist

3.	Strong drugs that are designed to treat diseases caused by bacteria are called_____.	
	(A)	Anti-inflammatories
	(B)	Painkillers
	(C)	Antibiotics
	(D)	Antihistamines

4.	Antibiotics are administered by which route of administration?	
	(A)	Orally
	(B)	Topically
	(C)	Parenteral
	(D)	All of the options are correct

5.	Read the following prescription and identify how often the person should take the medication.	
	"Rx Dexamethasone 4mg, ii, PO, bid, cancer Sx"	
	(A)	Once a day
	(B)	Twice a day
	(C)	When needed
(D)	Four times a day	

6.	Interpret the Latin abbreviations in the following prescription by re-writing it in full.  Rx Zofran 4mg, IV, bid, PRN, nausea
	<b>Prescription: Zofran 4 milligrams, Intravenous, twice a day, as needed. This medication should be administered if the patient experiences nausea.</b>

7.	The Latin abbreviation 'stat' means _____.
	(A) Before meals
	(B) After meals
	(C) As needed
	<b>(D) Give now</b>

8.	Calculate the number of tablets needed for the following prescription based on the formula given. Prescribed dose ÷ Stock strength = Number of tablets needed Dr Shaima prescribed a 50mg dose of a drug that comes in a stock strength of 25mg. How many tablets should be given to the patient?
	<b>Prescribed dose = 50 mg , Stock strength = 25 mg</b>
	<b>Number of tablets needed = Prescribed dose ÷ Stock strength</b> <b>Number of tablets needed = 50 ÷ 25 = 2 mg</b>

9.	Which type of pharmacist develops new drugs?
	(A) Clinical pharmacist
	(B) Home Care pharmacist
	<b>(C) Research pharmacist</b>
	(D) All of the above

10.	What is pharmacodynamics?
	(A) The study of what the body does to the drug.
	<b>(B) The study of what the drug does to the body.</b>
	(C) How the medicine gets into the body
	(D) How the body removes the medicine

11.	What is an excipient?
	(A) It is a chemical substance that is taken from plants, animals, microorganisms or minerals. Its considered ingredient and is not used directly as treatment
	(B) It's a substance used directly for treatment
	<b>(C) It's a substance used when making medicines. Helps in formulating, protecting or supporting a medicine.</b>
	(D) A receptor that a drug can bind into.

12.	Which medicine should be given to a patient who has a bacterial infection that could spread if it is not treated?	
	(A)	Antihistamines
	(B)	Antiviral
	(C)	Antibiotics
	(D)	Painkillers

13.	Which of the below is a common side effect of antibiotics?	
	(A)	Kidney stone
	(B)	Diarrhea
	(C)	Blood clotting
	(D)	Bowel inflammation

14.	Which route of drug administration is known by the abbreviation 'PO'?	
	(A)	Topical
	(B)	By nose
	(C)	By mouth
	(D)	Sublingual

15.	What is the abbreviation for the intramuscular route of drug administration?	
	(A)	IV
	(B)	IM
	(C)	IT
	(D)	IS

16.	Convert 180 seconds to minutes.	
	(A)	1 minute
	(B)	2 minutes
	(C)	3 minutes
	(D)	4 minutes

17.	The doctor prescribed 500mg of a drug that is available in a stock strength of 100mg. Calculate how many tablets are needed using the basic formula.	
	(The basic formula: Prescribed dose ÷ stock strength = number of tablets)	
	(A)	2 tablets
	(B)	3 tablets
	(C)	4 tablets
	(D)	5 tablets

18.	The doctor prescribed 120ml of IV liquid medicine over a period of 3 hours. How much liquid is administered per hour?	
	(Use the formula: Total IV volume ÷ time (hours or minutes) = ml administered per hour or minute)	
	(A)	4 ml per hour
	(B)	40 ml per hour
	(C)	40 ml per minute
(D)	14 ml per hour	

19.	_____ is the science that studies everything related to drugs including what drugs are made of, how they work in the body, their effects and interactions.	
	(A)	Psychology
	(B)	Pharmacology
	(C)	Biology
	(D)	All of the options are correct

20.	Creams or lotions that are applied directly onto to the skin involve which route of drug administration?	
	(A)	oral
	(B)	sublingual
	(C)	intravenous
	(D)	topical

21.	Most medicines have _____ added to them to make them safer for use.	
	(A)	Excipients
	(B)	Drugs
	(C)	Metabolites
	(D)	Sublingual

22.	Which Latin abbreviation means “after meals”?	
	(A)	Rx
	(B)	bid
	(C)	prn
	(D)	pc

23.	Your prescription has ‘PO’ written on it, which route of administration is this?	
	(A)	Intravenous
	(B)	By mouth
	(C)	Topical
	(D)	Intramuscular

24.	Calculate the IV rate using the following formula.
	$\text{Total IV Volume} \div \text{Time (hours)} = \text{ml administered per hour}$
	90ml of fluid to be administered over a period of 3 hours. How much fluid should be administered per hour?

**Total IV Volume = 90 ml , Time = 3 Hours**  
**ml administered per hour = Total IV Volume  $\div$  Time (hours)**  
**ml administered per hour = 90  $\div$  3 = 30 ml per hour**

25.	Which of the following is a <b>common</b> side effect of antibiotics?
	<input checked="" type="radio"/> (A) Upset stomach
	<input type="radio"/> (B) Blood disorders
	<input type="radio"/> (C) Kidney stones
	<input type="radio"/> (D) Tachycardia

26.	What is medication error?
	<input type="radio"/> (A) When a patient takes the wrong medication
	<input type="radio"/> (B) When a patient takes their medication at the wrong time
	<input type="radio"/> (C) When a patient takes the wrong dose of medication
	<input checked="" type="radio"/> (D) All of the options are correct

27.	The doctor prescribed 120 ml of liquid ibuprofen over a period of 3 hours. How much liquid is administered per hour.
	Calculate IV rate using the formula:
	total IV volume $\div$ time = ml administered per hour
	<input type="radio"/> (A) 20 ml
	<input checked="" type="radio"/> (B) 40 ml
	<input type="radio"/> (C) 60 ml
<input type="radio"/> (D) 100 ml	

28.	Convert 5000 ml to liters
	<input type="radio"/> (A) 0.5 liters
	<input checked="" type="radio"/> (B) 5 liters
	<input type="radio"/> (C) 50 liters
	<input type="radio"/> (D) 500 liters

29.	Which route of drug administration is written by the abbreviation IV
	<input checked="" type="radio"/> (A) Intravenous
	<input type="radio"/> (B) Intramuscular
	<input type="radio"/> (C) Topical
	<input type="radio"/> (D) Sublingual

30.	An unwanted effect of a drug such as nausea, diarrhea or vomiting is known as _	
	(A)	Side effect
	(B)	Fault effect
	(C)	Desired effect
	(D)	Danger effect

31.	Salma has an infection caused by bacteria that could spread if it is not treated. Which drug group contains the medicine that Salma should take?	
	(A)	Painkillers
	(B)	NSAIDs
	(C)	Antihistamines
	(D)	Antibiotics

32.	The study of what a drug does to the body is called	
	(A)	Pharmacokinetics
	(B)	Pharmacodynamics
	(C)	Painkiller
	(D)	Pancreas

33.	Pills and capsules are usually taken by which route of drug administration?	
	(A)	Oral
	(B)	Topical
	(C)	Intravenous
	(D)	Intramuscular

34.	In pharmacy what is the meaning of the abbreviation RX?	
	(A)	Prescription
	(B)	Before meals
	(C)	Kilograms
	(D)	By mouth

35.	The doctor prescribed 200mg of a drug that is available in a stock strength of 100mg. Calculate how many tablets are needed using the basic formula.	
	(The basic formula: Prescribed dose ÷ stock strength = number of tablets)	
	(A)	1 tablets
	(B)	2 tablets
	(C)	3 tablets
(D)	4 tablets	

36.	What is excipient?	
	(A)	The result of a drug that is mixed with a medicine
	(B)	The chemical substance taken from a plant
	(C)	The substance that is added to a medicine to make it safe to use
	(D)	The oral route of administration

37.	When a drug enters the body, which part of the cell does it react with?	
	(A)	The receptor
	(B)	The effector
	(C)	The nucleus
	(D)	The cell wall

38.	Creams, gels and ointments are usually administered by which route of drug administration?	
	(A)	Oral
	(B)	Topical
	(C)	Intravenous
	(D)	Intramuscular

39.	A doctor has told you that you will receive the COVID-19 vaccine using the IM route of drug administration. What does this mean?	
	(A)	You will receive an intramuscular injection
	(B)	You will receive an intravenous injection
	(C)	You will receive a subcutaneous injection
	(D)	All of the above

40.	The doctor prescribed 500mg of a drug that is available in a stock strength of 250mg. Calculate how many tablets are needed using the basic formula.	
	(The basic formula: Prescribed dose ÷ stock strength = number of tablets)	
	(A)	250
	(B)	2
	(C)	50
	(D)	750

41.	Which route of administration involves placing the medicine under the tongue?	
	(A)	Sublingual
	(B)	Buccal
	(C)	Topical
	(D)	Parenteral

42.	What can cause antibiotic resistance?	
	(A)	When a patient does not use antibiotics to treat a bacterial infection
	(B)	When a patient takes all of the antibiotics they have been prescribed in the correct way
	(C)	When a patient stops taking their prescribed antibiotics as soon as their symptoms improved
	(D)	When a patient experiences mild side-effects from taking antibiotics

43.	A patient's prescription reads: Amoxicillin, 1 tsp, PO, bid x10 days. What does this mean?	
	(A)	Take one teaspoon of Amoxicillin, by mouth, twice a day for ten days
	(B)	Take one gram of Amoxicillin, three times a day, after meals, every day for 10 days
	(C)	Take one tablet of Amoxicillin, topically, twice a day for ten days
	(D)	Take one teaspoon of Amoxicillin, intravenously, after meals for ten days

44.	What is the role of a research pharmacist?	
	(A)	To work in hospitals with doctors and nurses
	(B)	To develop new drugs
	(C)	To teach pharmacy to university students
	(D)	To send medicines to people who are at home

45.	In pharmacokinetics, where the medicine goes in the body is called?	
	(A)	Absorption
	(B)	Distribution
	(C)	Metabolism
	(D)	Excretion

46.	In which of the following cases should antibiotics be prescribed?	
	(A)	A bacterial infection that could spread if it is not treated
	(B)	A viral infection that spread easily
	(C)	A medical emergency such as a heart attack
	(D)	All of the above

47.	The doctor prescribed a 500mg dose of solution. It is available in a stock of 250mg/5ml. How much solution is needed? Calculate this using the formula: Desired dose ÷ stock strength x stock volume = amount of solution needed	
	(A)	5ml
	(B)	10ml
	(C)	250ml
	(D)	50ml

## Unit 10 (Food safety and hygiene)

48.	Which of the following foods should not be washed?	
	(A)	Raw chicken
	(B)	Raw fruit
	(C)	Raw vegetables
	(D)	All of the options are correct

49.	In which part of eggs do bacteria live?	
	(A)	The white part
	(B)	The yolk (yellow part)
	(C)	The shell
	(D)	All of the options are correct

50.	How should you safely reheat liquid-based foods such as soup or curry?	
	(A)	Do not allow it to boil
	(B)	Allow it to boil for three seconds
	(C)	Allow it to boil for one minute
	(D)	Allow it to boil for ten minutes

51.	Leftover food should not be stored in the fridge for longer than	
	(A)	2 hours
	(B)	2 days
	(C)	3 hours
	(D)	3 days

52.	Where is the safest place to thaw frozen food?	
	(A)	Outside in direct sunlight
	(B)	In the freezer
	(C)	In the fridge
	(D)	In the oven

53.	One of the most common food intolerances happens when the body cannot digest the natural sugars found in milk, yogurt and soft cheeses. What is this intolerance called?	
	(A)	Gluten intolerance
	(B)	Lactose intolerance
	(C)	Caffeine sensitivity
	(D)	Histamine intolerance

54.	How many days should leftover food be stored in the fridge?	
	(A)	As many days as you like
	(B)	Leftover food should be stored for no more than 3 days
	(C)	Leftover food can be stored in the fridge for 7 days
	(D)	Leftover food should be stored for no more than 5 days

55.	Which of the following are safe raw materials?	
	(A)	Filtered bottle water
	(B)	Food that is rotting
	(C)	Canal water
	(D)	Unfiltered tap water

56.	Which of the following foods commonly cause allergic reactions.	
	(A)	Eggs
	(B)	Gluten
	(C)	Nuts
	(D)	All of the above

57.	What is food allergy?	
	(A)	When the body's digestive system responds unusually to certain foods
	(B)	A genetic condition which causes a dislike to certain foods
	(C)	When the body's immune system responds unusually to certain foods
	(D)	When the body's nervous system responds unusually to certain foods

58.	When cooking foods, what temperatures are safe and destroy bacteria?	
	(A)	5 – 60°C
	(B)	61 – 100°C
	(C)	0 – 60°C
	(D)	0°C

59.	Difficulty breathing, a rapid heart rate and nausea are symptoms of_____.	
	(A)	food intolerance
	(B)	foodborne illness
	(C)	histamine reaction
	(D)	anaphylaxis

60.	What is the ideal temperature zone for bacteria to grow?	
	(A)	100°C and above
	(B)	5°C – 60°C
	(C)	0°C – 3 °C
	(D)	-10°C – 0°C

61.	How can you protect food from pests?	
	(A)	Sanitize cutting boards before use
	(B)	Use a thermometer to check the temperature
	<b>(C)</b>	Store food in closed containers
	(D)	Store raw meat above cooked foods

61.	Sultan is preparing food in his kitchen. After cutting raw chicken he sanitizes the cutting board and knife. Sultan puts the empty food packaging into the bin and wipes his hands on his clothes before cutting vegetables.	
	What type of cross-contamination is described?	
	(A)	Food-to-food
	(B)	Equipment-to-food
	<b>(C)</b>	People-to-food
(D)	There is no cross-contamination described	

62.	_____ are when the body's immune system reacts to certain foods and tries to fight against it.	
	(A)	Foodborne illnesses
	<b>(B)</b>	Food allergies
	(C)	Food intolerances
	(D)	Food poisoning

63.	Fill in the blanks.	
	<p>Food intolerances can be hard to <u>  c  </u>. This is because the <u>  a  </u> that people experience are similar to those of many other conditions. The best way to diagnose food intolerance is to <u>  b  </u> symptoms alongside foods that are eaten. <u>  d  </u> suspected foods from the diet is also a good method.</p> <p style="text-align: center;">a. symptoms    b. monitor    c. diagnose    d. removing</p>	

64.	Which of the following is an example of good food safety?	
	(A)	Using the same plate for raw and cooked foods
	<b>(B)</b>	Washing hands after handling raw meat or poultry
	(C)	Cooking food until it reaches 50°C
	(D)	Cooling hot food on the counter overnight

65.	What is a lactose intolerance?	
	<b>(A)</b>	A digestive reaction after eating dairy products
	(B)	A digestive reaction after eating wheat or barley
	(C)	A digestive reaction after eating soy
	(D)	A digestive reaction after eating caffeine

66.	Separating raw and prepared food will prevent cross-contamination.	
	(A)	True
	(B)	False

67.	You can reheat leftovers as many times as you like.	
	(A)	True
	(B)	False

68.	Bacteria grows fast in damp places	
	(A)	True
	(B)	False

69.	Dana experiences mild digestive problems such as bloating when she eats bread, pasta and cookies. Which condition does this suggest Dana has?	
	(A)	Lactose intolerance
	(B)	Gluten intolerance
	(C)	Lactose allergy
	(D)	Gluten allergy

70.	Which of the following foods is high risk of contamination?	
	(A)	Eggs
	(B)	Seafood
	(C)	Rice
	(D)	All of the above

71.	What is anaphylaxis?	
	(A)	A severe allergic reaction
	(B)	An intolerance to dairy foods
	(C)	A mild allergic reaction
	(D)	An intolerance to wheat and barley

72.	Why is it important to cook foods to 70°C	
	(A)	This temperature kills large groups of bacteria
	(B)	This temperature makes food taste nice
	(C)	This temperature encourages the growth of bacteria
	(D)	All of the above

73.	What is food-to-food cross contamination?	
	(A)	When clean foods come into contact with contaminated food
	(B)	When clean foods come into contact with unclean equipment
	(C)	When clean foods come into contact with dirty kitchen towels
	(D)	When clean foods becomes contaminated from a person's sneeze

74.	Another name for foodborne illness is ____	
	(A)	Food poisoning
	(B)	Food allergy
	(C)	Food intolerance
	(D)	Food expiry

75.	Which of the following can cause food to become contaminated?	
	(A)	Bacteria
	(B)	Viruses
	(C)	Parasites
	(D)	All of the above

76.	Why is it important to keep raw and cooked foods separate?	
	(A)	To prevent cross-contamination
	(B)	To increase the spread of bacteria
	(C)	To ensure food is cooked to a safe temperature
	(D)	To prevent food from entering the temperature danger zone

77.	What happens to food in the temperature danger zone?	
	(A)	Bacteria multiply very quickly
	(B)	Bacteria cannot grow
	(C)	Food is fully cooked and safe to eat
	(D)	Bacteria are destroyed

78.	What is cross-contamination?	
	(A)	The process of bacteria moving onto food from equipment, people or other food
	(B)	The process of bacteria being destroyed due to cooking to high temperature
	(C)	The process of freezing food so bacteria become inactive and cannot multiply
	(D)	The process of storing cooked food separately from raw foods in a fridge

79.	A food intolerance is a response from the ____ System towards certain foods	
	(A)	Immune
	(B)	Digestive
	(C)	Nervous
	(D)	Circulatory

80.	The WHO created a global health message to help prevent foodborne illness. What is the name of this message?	
	(A)	The five keys to safer food
	(B)	The five keys of food handling and storage
	(C)	The five ways to prevent foodborne illness
	(D)	The five methods of cooking food

81.	Many people with severe allergies carry ___ with them in case they suffer from anaphylaxis?	
	(A)	An adrenaline auto-injector
	(B)	An injection of insulin
	(C)	A sugary drink
	(D)	A first aid kit

82.	What is the temperature that food should be cooked to in order to destroy dangerous bacteria and ensure it is safe to eat?	
	(A)	5°C
	(B)	54°C
	(C)	70°C
	(D)	37°C

83.	What is the rule for cooling hot food, such as rice, before storing it in the fridge?	
	(A)	Cool it at room temperature until the steam no longer rises from it
	(B)	Leave it to cool at room temperature for at least five hours
	(C)	Put it in the fridge as soon as it is cooked
	(D)	Cool it in the freezer for 20 minutes

84.	What is the difference between cleaning and sanitizing?	
	(A)	Cleaning removes dirt and crumbs, sanitizing kills germs
	(B)	Cleaning kills germs, sanitizing removes dirt and crumbs
	(C)	There is no difference between cleaning and sanitizing
	(D)	Sanitizing is always done before cleaning kitchen equipment

85.	What four conditions do bacteria need to grow?	
	(A)	Time, warmth, food and water
	(B)	Time, cold, darkness and dryness
	(C)	Water, food, darkness and cold
	(D)	Warmth, dryness, water and food

86.	How should you reheat soup so that it is safe to eat?	
	(A)	Boil the soup and allow it to remain boiling for one minute
	(B)	Put the soup on low heat for one minute
	(C)	It is not safe to reheat soup
	(D)	Boil the soup and allow it to remain boiling for ten minutes

87.	Which of the following is an illness-causing bacteria that is commonly found in food?	
	<input checked="" type="radio"/>	(A) Listeria
	<input type="radio"/>	(B) Hysteria
	<input type="radio"/>	(C) Mysteria
<input type="radio"/>	(D) Criteria	

88.	A severe allergic reaction called ___	
	<input checked="" type="radio"/>	(A) Anaphylaxis
	<input type="radio"/>	(B) Lactose intolerance
	<input type="radio"/>	(C) Gluten intolerance
<input type="radio"/>	(D) Adrenaline	

89.	Why should you never wash raw chicken?	
	<input type="radio"/>	(A) Washing it will change taste
	<input type="radio"/>	(B) Washing it will kill all bacteria
	<input type="radio"/>	(C) Washing it will cause it to cook faster than normal
<input checked="" type="radio"/>	(D) Washing it will spread bacteria around the kitchen	

90.	Which of the following is a characteristic of a food intolerance?	
	<input checked="" type="radio"/>	(A) A small amount of food can cause a reaction
	<input type="radio"/>	(B) It is usually not life-threatening
	<input type="radio"/>	(C) A reaction happens every time the food is eaten
<input type="radio"/>	(D) A reaction happened suddenly after eating food	

91.	Sara made a salad but she did not wash the lettuce before preparing her meal. She developed a foodborne illness within 24 hours. Which type of cross-contamination caused Sara to become ill?	
	<input checked="" type="radio"/>	(A) Food-to-food
	<input type="radio"/>	(B) Equipment-to-food
	<input type="radio"/>	(C) People-to-food
<input type="radio"/>	(D) Water-to-food	

92.	Which of the following is a characteristic of a food allergy?	
	<input checked="" type="radio"/>	(A) A small amount of food can cause a reaction
	<input type="radio"/>	(B) It is not life-threatening
	<input type="radio"/>	(C) A reaction only happens if a lot of the food is eaten
<input type="radio"/>	(D) A reaction happens slowly and gradually	

93.	Cooking food to ___°C can kill large groups of dangerous bacteria within 30 seconds and ensure it is safe to eat	
	<input type="radio"/>	(A) 5
	<input type="radio"/>	(B) 58
	<input checked="" type="radio"/>	(C) 70
<input type="radio"/>	(D) 37	

94.	Which of the following is an example of cross-contamination?	
	<input checked="" type="radio"/> (A)	When raw food touches cooked food
	<input type="radio"/> (B)	When food is stored at a safe temperature
	<input type="radio"/> (C)	When kitchen equipment is cleaning and sanitizing after use
	<input type="radio"/> (D)	When raw food is stored separately from cooked food

95.	Ibrahim works at a burger restaurant. He took a break to use the bathroom and did not wash his hands when he returned to the kitchen. He continued to prepare burgers that causes the customers to develop a foodborne illness within 24 hours. Which type of cross-contamination is this?	
	<input type="radio"/> (A)	Food-to-food
	<input type="radio"/> (B)	Equipment-to-food
	<input checked="" type="radio"/> (C)	People-to-food
	<input type="radio"/> (D)	Water-to-food

96.	Where should frozen food be thawed?	
	<input checked="" type="radio"/> (A)	In the fridge
	<input type="radio"/> (B)	At room temperature
	<input type="radio"/> (C)	In the freezer
	<input type="radio"/> (D)	In the microwave

97.	If a thermometer is not available, how can you check that meat you are preparing is fully cooked?	
	<input type="radio"/> (A)	The meat smells like it is burning
	<input type="radio"/> (B)	The meat looks cooked on the outside
	<input type="radio"/> (C)	The insides are pink and fleshy
	<input checked="" type="radio"/> (D)	The inside are not pink and juices are clear

98.	Poultry is a high-risk food. Which of the following foods is poultry?	
	<input checked="" type="radio"/> (A)	Chicken
	<input type="radio"/> (B)	Lamb
	<input type="radio"/> (C)	Fish
	<input type="radio"/> (D)	Vegetables

99.	Which of the following is an illness-causing bacteria that is commonly found in food?	
	<input checked="" type="radio"/> (A)	Salmonella
	<input type="radio"/> (B)	Salmon
	<input type="radio"/> (C)	Salami
	<input type="radio"/> (D)	Salt

100.	What is the high-risk foods among the following?	
	(A)	Leftover rice
	(B)	raw poultry
	(C)	leafy green vegetables
	(D)	All of the above

101.	What is cross-contamination?	
	(A)	When allergy containing food comes into contact with other foods.
	(B)	It's how the bacteria can spread in food
	(C)	It happens when bacteria from another object or piece of food, comes into contact with clean food
	(D)	All of the above

102.	What is people-to-food cross contamination?	
	(A)	When undercooked food comes into contact with cooked food.
	(B)	When unwashed cutting board and knife are used to cut food
	(C)	When coughing into the hand and cooking without washing them.
	(D)	When contaminated lettuce is added to a fresh salad

103.	Why is it important to store raw meat on shelves below other foods in the fridge?	
	(A)	To enhance cross-contamination
	(B)	To prevent cross-contamination
	(C)	Because lower shelves are colder.
	(D)	For the meat to taste better

104.	What is the temperature danger zone?	
	(A)	A temperature where bacteria stop its growth
	(B)	A temperature at which the bacteria slow down its growth
	(C)	A temperature zone where bacteria multiply very quickly
	(D)	A temperature where a bacteria get killed

105.	Which body system is affected by a food allergy?	
	(A)	The digestive system
	(B)	The immune system
	(C)	The nervous system
	(D)	The circulatory system

106.	A _____ is an illness that happens as a result of eating foods that contain disease-causing organisms.	
	(A)	dizziness.
	(B)	Foodborne illness
	(C)	heartburn
	(D)	contamination

107.	_____ and _____ be signs and symptoms of a foodborne illness.
	(A) swollen glands
	<b>(B) vomiting</b>
	(C) no headaches
<b>(D) diarrhea</b>	

108.	Foodborne illnesses can occur _____ after eating contaminated food.
	(A) 2-4 hours
	<b>(B) 6-72 hours</b>
	(C) After 72 hours
<b>(D) straightaway</b>	

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