## **Pre-/Post-Assessment**

- 1. Which of the following does the brain require for energy?
  - a. amino acids
  - b. *trans* fat
  - c. glucose
  - d. biotin
- 2. How much physical activity is recommended per week?
  - a. 60 minutes
  - b. 75 minutes
  - c. 90 minutes
  - d. 150 minutes
- 3. Why is breakfast considered the most important meal of the day?
  - a. Breakfast breaks the fast to give the body fuel to start the day.
  - b. Breakfast provides students the energy to misbehave in class.
  - c. Breakfast provides students with a short attention span.
  - d. Breakfast from a convenient store is more nutritious than breakfast at school.
- 4. What is nutrition?
  - a. The process of eating the right kind of food so the body can grow properly
  - b. The research of food and beverage to cure cancer
  - c. The process of preparing and consuming a healthful diet to cure all diseases
  - d. The study of food to help farmers determine what to grow and provide healthy food for Americans to eat
- 5. The *Dietary Guidelines for Americans* encourage Americans to \_\_\_\_\_\_.
  - a. eat half their foods each day from grain sources
  - b. limit fat, sodium, and fiber intake
  - c. increase intake of whole grains, fruits, vegetables, and low-fat milk
  - d. drink fruit juice everyday
- 6. How are the ingredients on the Nutrition Facts label required to be listed?
  - a. In alphabetical order
  - b. In descending order by weight
  - c. The manufacturer can list the ingredients the way they want
  - d. It does not matter how the ingredients are listed
- 7. Which of the following are whole grains?
  - a. Brown rice, old-fashioned oats, and stoneground whole oats
  - b. Stoneground oats, durum flour, and brown rice
  - c. Enriched bread flour, wheat germ, and wheatberries
  - d. Amaranth, graham flour, and semolina
- 8. Vegetables are organized into five subgroups. Which of the following fall under the dark green category?
  - a. Green cabbage, poi, and parsley
  - b. Zucchini, soybeans, and escarole endive
  - c. Beet greens, collard greens, and kale
  - d. Mustard greens, okra, and Swiss chard

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- 9. Health experts recommend limiting added sugars to \_\_\_\_\_ in the diet.
  - a. 35% of total daily calorie needs
  - b. 10% of total daily calorie needs
  - c. 30% of total daily calorie needs
  - d. 25% of total daily calorie needs
- 10. What are the functions of protein?
  - a. Protein supplies energy to the heart, lungs, and brain.
  - b. Protein is the building blocks of muscles, body tissues, and blood cells.
  - c. Protein cushions the organs, supplies energy, and is the building blocks of muscles.
  - d. Protein has a chemical structure that aids in digestion, enters the blood stream quickly, and provides quick energy.
- 11. The amount of calories per gram of energy nutrients is \_\_\_\_\_ for protein, \_\_\_\_\_ for carbohydrate, and \_\_\_\_\_ for fat.
  - a. 10,10, and 30
  - b. 20, 30, and 50
  - c. 2, 4, and 10
  - d. 4, 4, and 9
- 12. School menus reflect the *Dietary Guidelines for Americans* by providing students with the minimum amounts of nutrients needed for growth and health. Which of the following is one way school nutrition programs can achieve this goal?
  - a. Adding more protein to the menus
  - b. Limiting saturated fat to less than 10% of total calories
  - c. Limiting the amount of fruit and vegetables to the menu
  - d. Purchasing foods with 25% protein and 20% trans fats
- 13. What are the best sources of vitamin A?
  - a. Whole grains, grits, and wheatberries
  - b. Dried beans, peas, and lentils
  - c. Bananas, onions, and garlic
  - d. Milk, dark green/orange fruits and vegetables
- 14. Which of the following are fat-soluble vitamins?
  - a. Vitamins A, D, E, and K
  - b. Vitamins B, C, D, and E
  - c. Vitamins A, B, C, and D
  - d. Vitamins J, K, L, and M
- 15. There are three types of blood cholesterol. What are they?
  - a. HDL, BMI, and MUFA
  - b. HDL, LDL, and VLDL
  - c. LDL, PUFA, and SFA
  - d. VLDL, TFA, and MUFA
- 16. How do school meals contribute to the health and school achievement of students?
  - a. Providing only low-fat foods
  - b. Providing fat-free foods to all students
  - c. Providing only those foods that are familiar to students
  - d. Providing a balance of vitamin and minerals

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## **Pre/Post Assessment**

- 17. Which of the following nutrients is not a nutrient of concern for plant-based diets?
  - a. Fiber
  - b. Vitamin B-12
  - c. Iron
  - d. Calcium
- 18. What are some healthy benefits of a vegetarian diet?
  - a. Lower blood cholesterol and blood pressure levels
  - b. Higher BMI and reduced risk of Type 2 diabetes
  - c. Lower BME and increased risk of Type 2 diabetes
  - d. Higher blood cholesterol and blood pressure levels
- 19. What is a complementary protein?
  - a. Two complete protein foods combined together to create a complementary protein
  - b. Two incomplete protein foods combined to create a complete protein
  - c. An essential food item that must be consumed at every meal
  - d. Two meat products combined to create a complementary protein
- 20. There are eight major allergens. Which of the following are three of them?
  - a. Gluten, milk, and clams
  - b. Milk, wheat, and soy
  - c. Eggs, beef, and peanuts
  - d. Shrimp, cashews, and pork
- 21. According to current labeling laws, where MUST the 8 big allergens be listed on the ingredient label?
  - a. In the body of the ingredient list
  - b. At the end after a contains statement
  - c. They are not required to be listed
  - d. Either place (a) or (b)
- 22. What is celiac disease?
  - a. It is an allergy to gluten, flour, wheat, barley, and rye.
  - b. It is a food intolerance that does not involve the immune system.
  - c. It is a genetic condition caused by amino acid.
  - d. It is a food intolerance that involves the immune system.
- 23. How can school nutrition professionals provide a positive perspective on nutrition trends and fads?
  - a. Provide short, informative food facts for school announcements and newsletter.
  - b. Provide research results of a study that was performed more than one time and produced different results.
  - c. Prepare a new food item and promote it as a cure-all for any disease.
  - d. Post nutrition information with false facts.
- 24. If an individuals has a family history of a disease, such as diabetes, how may they reduce their risk of developing the disease?
  - a. Limit the amount of calories consumed
  - b. Continue their current activity level since developing diabetes is inevitable
  - c. Live a healthful lifestyle with balanced food and activity choices
  - d. Adhere to a strict dietary restriction of all carbohydrate foods

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