Orientation to School Nutrition Management
Pre/Post-Assessment with Answers

1. Which of the following is NOT required in food production records?
   a. Age group of students
   b. Raw food cost per serving
   c. Portion or serving size
   d. Amount of food used

2. Nutrition accountability deals with
   a. Meeting the USDA nutrition requirements that are based on the Dietary Guidelines and the RDA
   b. Providing accurate information on meals to support reimbursement from USDA
   c. Ensuring every household has the opportunity to apply for reduced or free meals
   d. Providing information on goal for nutrition education

3. Characteristics of food that are acceptable to consumers are referred to as
   a. Food Quality Standards
   b. Culinary Techniques
   c. Food Presentation Principles
   d. Nutrient Standards

4. Which of the following is a false statement about factors that influence student eating habits?
   a. Adolescent customers have strong social needs and are often influenced by their peers.
   b. The age of a child has no influence on their food likes and dislikes.
   c. The beliefs of parents about food customs influence student eating patterns.
   d. The environment of the dining room can have an effect on a student’s desire to participate in the school nutrition program.

5. Schools can serve
   a. Commercially prepared tofu and soy product as part of a reimbursable meal
   b. More fruit and vegetable servings than the weekly requirement
   c. More grain servings than the weekly ranges
   d. All of the above
6. Which of the following is **NOT** a common menu modification?
   a. Texture
   b. Sodium content
   c. Calories
   d. Consistency of liquids

7. Which of the following is **NOT** a recommended action for a child with a disability?
   a. Offering foods as a reward
   b. Longer than normal eating time
   c. Assistance with grasping and releasing eating utensils
   d. Placing children who are easily distracted behind a screen

8. Which of the following statements about leadership and the role of the School Nutrition Director is **false**?
   a. The superintendent is the leader of the school district, but leadership for the school nutrition program is assigned to the School Nutrition Director.
   b. The state school nutrition office is accountable for the district school nutrition program.
   c. School Nutrition Directors cooperate and work with the state office.
   d. Leadership encompasses both accountability and responsibility.

9. Most school nutrition programs have the goal of marketing healthy food choices, quality diet/nutritious food, and more nutrient dense foods to meet nutrient standards. These are examples of which principle of the marketing campaign?
   a. Product
   b. Price
   c. Policy
   d. Promotion

10. Which is **NOT** a benefit of a marketing campaign for school nutrition programs?
    a. It helps administrators and faculty see the value of child nutrition programs.
    b. It helps achieve nutrition-related education.
    c. It helps curtail disciplinary issues.
    d. It helps resolve issues some children face such as obesity and diabetes.
11. Which of the following is **NOT** a key step for effective inventory management?
   a. Knowing where and how much food you have on hand
   b. Controlling waste, loss and theft
   c. Maintaining only as much food as you need
   d. Utilizing Offer versus Serve

12. All of the following must be identified in RFP’s **EXCEPT**
   a. All parties being solicited
   b. Goods, products, and/or services needed
   c. Evaluation Factors
   d. How the needs will be met

13. All of the following key information should be included in product description specifications **EXCEPT**
   a. Case Pack/weight
   b. Minimum and Maximum Size and Pieces
   c. Quality Indicators
   d. Price

14. Material Safety Data Sheets (MSDS) must contain all of the following **EXCEPT**
   a. How to handle an accident using a chemical or toxic substance
   b. Ingredients in the chemical or toxic substance
   c. Possible side effects of exposure
   d. Emergency contact information

15. Offer versus Serve is
   a. Intended to reduce food waste
   b. Mandatory for senior high schools in the National School Lunch Program
   c. Mandatory for the School Breakfast Program and for the National School Lunch program at lower grades
   d. A and B

16. The conditions that favor the growth of most foodborne microorganisms (excluding viruses) are
   a. Food, acidity, temperature, time, oxygen, and moisture
   b. Food, time, and temperature
   c. Food, temperature, and moisture
   d. Food, acidity, and time
17. Which of the foods listed below would NOT be considered a potentially hazardous food?
   a. Lemon
   b. Sliced Melon
   c. Baked potato
   d. Cooked rice

18. When cooling a hot food from 135°F down to 41°F, it must be reheated immediately to 165°F for 15 seconds if it has not reached 70°F within
   a. 1 hours
   b. 2 hours
   c. 3 hours
   d. 4 hours

19. Which of the following describes food biosecurity?
   a. Limits cross contamination
   b. Limits presence of naturally occurring food contaminants
   c. Prevents growth of organisms caused by time/temperature abuse
   d. Prevents product tampering

20. It is imperative in an emergency situation that the director
   a. Understands the chain of command
   b. Establishes and communicates plans and procedures
   c. Monitors the inventory of food, equipment and supplies
   d. All of the above

Answers: 1(b); 2(a); 3(a); 4(b); 5(d); 6(b); 7(a); 8(b); 9(a); 10(c); 11(d); 12(a); 13(d); 14(c); 15(d); 16(a); 17(a); 18(b); 19(d); 20(d)