

## Post-Assessment

Answer each multiple-choice question.

1. What medication treats anaphylaxis?
  - a. Acetaminophen
  - b. Albuterol
  - c. Antihistamines
  - d. Epinephrine
  
2. According to current labeling laws, where must the nine major allergens be listed on the ingredient label?
  - a. At the end, as part of a “Contains” statement
  - b. Common name in the ingredient list
  - c. In parenthesis after the ingredient
  - d. A, B, or C
  
3. Which of these foods is **NOT** one of the nine major allergens?
  - a. Corn
  - b. Fish
  - c. Sesame
  - d. Wheat
  
4. When is a school nutrition program required to make meal modifications for a student with a known food allergy?
  - a. The school nutrition staff doesn't have to make accommodations
  - b. When the school nurse asks for a substitution
  - c. When a State licensed healthcare professional completes a form and lists the student as disabled from food allergies
  - d. When the teacher asks for a substitution
  
5. When should employees read food labels for food allergens?
  - a. Beginning of the school year
  - b. Once a week
  - c. When the product is received
  - d. When there is a complaint
  
6. What method will remove food allergen residue from a prep table?
  - a. Clean the table if it looks dirty
  - b. Rinse the surface with clean water
  - c. Wash, rinse, sanitize, and air-dry
  - d. Wipe with a wet cloth

7. What can be a symptom of an allergic reaction?
  - a. Difficulty breathing
  - b. Vomiting
  - c. Widespread hives
  - d. Any of the above
  
8. Which of the following situations is an incidence of cross-contact?
  - a. Handling raw meat then handling fresh fruit without washing your hands in between
  - b. Storing raw chicken above the lettuce
  - c. Placing unwashed fruit on a cutting board and then using the same cutting board to cut washed fruit
  - d. Using the same spatula to get peanut butter and jelly from their containers without washing in between
  
9. Which scenario is an example of safely serving a student with food allergies Breakfast in the Classroom?
  - a. Have a student with a milk allergy scrape the cheese off their omelet
  - b. Provide all food items for breakfast in one container
  - c. Put breakfast sandwiches with and without cheese on opposite sides of the same tray
  - d. Wrap, label, and separate wheat-free bread from wheat bread
  
10. Which of these statements about food-related disabilities is true?
  - a. Celiac disease is an autoimmune disorder that involves the immune system in the small intestine.
  - b. Gluten-free and wheat-free foods are the same thing.
  - c. Oysters, mussels, and clams fall under crustacean shellfish, as they are in the mollusk family of shellfish.
  - d. People may be able to ingest some food related to their food allergy(s).