

Pre-Assessment

Answer each multiple choice question.

1. What medication should be used to treat anaphylaxis?
 - a. Antihistamines
 - b. Albuterol
 - c. Epinephrine
 - d. Acetaminophen
 - e. None of the above

2. According to current labeling laws, where must the eight major allergens be listed on the ingredient label?
 - a. In the body of the ingredient list
 - b. At the end as part of a “Contains” statement in parenthesis
 - c. They are not required to be listed
 - d. Either (a) or (b)
 - e. Both (a) and (b)

3. Which is the MOST common way to trigger an anaphylactic reaction?
 - a. Touching the food
 - b. Breathing in the food
 - c. Eating the food
 - d. Seeing the food
 - e. None of the above

4. When is a school nutrition program required to make accommodations for a child with a known food allergy?
 - a. When the teacher asks for a substitution
 - b. When the school nurse asks for a substitution
 - c. When a state licensed healthcare professional completes a form and lists the child as disabled from food allergies
 - d. The school nutrition staff doesn't have to make accommodations
 - e. All of the above

5. What is a best practice for the school nutrition department to store food labels?
 - a. Forever
 - b. For at least 24 hours
 - c. For the school year
 - d. There is no need to keep all the labels
 - e. 3 weeks

6. What method of cleaning or sanitizing a prep table will remove food allergen residue?
 - a. Wash with hot, soapy water, and friction
 - b. Wipe with a wet cloth
 - c. Sanitize the prep table
 - d. Rinse surface with clean water
 - e. Clean table if it looks dirty

7. What can be a symptom of anaphylaxis?
 - a. Difficulty breathing
 - b. Vomiting
 - c. Diarrhea
 - d. Widespread hives
 - e. 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 lettuce
 - c. Placing unwashed fruit on a cutting board then using the same cutting board to cut washed fruit
 - d. Using the same spatula to get peanut butter and jelly from their containers
 - e. None of the above

9. Which federal law prohibits discrimination against qualified persons with disabilities in programs or activities of any organization receiving federal financial assistance?
 - a. Rehabilitation Act of 1973
 - b. Individuals with Disabilities Education Act of 1975 (IDEA)
 - c. Americans with Disabilities Act of 1990 (ADA)
 - d. Family Educational Rights and Privacy Act of 1974 (FERPA)
 - e. The Health Insurance Portability and Accountability Act of 1996 (HIPPA)

10. The Centers for Disease Control and Prevention (CDC) recommends which of the following for food allergy training?
 - a. Provide professional development on food allergies for all school staff
 - b. In depth training for staff who come in contact with children with food allergies
 - c. Specialized training for staff responsible for managing the health of children with food allergies on a daily basis
 - d. Teach all children, parents, and families about food allergies
 - e. All of the above