

## Pre/Post-Assessment Answers

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**