

Pre-Test
Train the Trainer Answer Key
Online Food Safety Training for New Mexico Food Manufacturing Employees
Good Manufacturing Practices: Personnel

Objectives:

- Demonstrate knowledge in hair restraints, disease control, handwashing, and trainer directed concepts.

Directions:

Circle the correct answer

1. Keeping records of all the training sessions an employee has completed is not necessary.

True

False

2. Which of the following hazard/hazards is likely to occur if a food worker fails to wear hairrestraints correctly?

- a) The loose hair can get caught in machinery/equipment.
- b) Loose hair in food can cause the consumer to have a bad experience.
- c) The loose hair can become a contaminant in food.
- d) **d) All the above answers are correct..**

3. What can you do to prevent the spreading of a foodborne illness?

- a. **Stay home**
- b. Take a pain relief pill
- c. Go to work even you feel sick
- d. Go for a walk

4. Common food borne illness symptoms are:

- a) Fever
- b) Dark urine/Dehydration
- c) Hair loss
- d) Vomiting
- e) **a, b, and d**

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5. The three levels of comprehension include:
- a. Understanding level, knowing level, action level
 - b. Written level, reading level, demonstration level
 - c. Learning level, comprehension level, achievement level
 - d. **Knowledge level, comprehension level, application level**
6. Below are four pictures. Draw a circle around the food workers who are wearing hair restraints correctly.



Answer:

Picture 1: Incorrectly- The food manufacturing employee should also be wearing a beard net.

Picture 2: Correctly- The food manufacturing employee is wearing the hairnet correctly.

Picture 3: Incorrectly- The food manufacturing employee should be wearing a hairnet.

Picture 4: Correctly- The food manufacturing employee is wearing the hairnet correctly.

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7. People that are sick can pass on their illness through food and objects that they touch.
 - a. True
 - b. False

8. Hand sanitizers are gels or liquids that can reduce or kill germs on your hands.
 - a. True
 - b. False

9. Can you wash your hands in a sink designated to wash food products?
 - a. Yes
 - b. No

10. How would a learner demonstrate acquiring the knowledge level from a module?
 - a. By translating material from one form to another
 - b. By demonstrating in a cause and effect situation
 - c. By using memory recall of information
 - d. By using the information in concrete situations