

Name: _____

Unit 2 Assessment: Food Quality Evaluation

Food Product Specification and Compliance Section

DIRECTIONS:

Carefully read the information below. For each sample, answer the 5 questions provided by circling the correct answer.

DO NOT EAT any samples.

DO NOT TAMPER WITH samples (remove items, etc.).

If samples are not open, do not open them!

For the purpose of this exam, if the samples are open, that DOES NOT make them unsafe to eat.

You may handle items carefully for evaluation purposes.

SAMPLE 1: Applesauce

- 1) This sample meets proper, stated weight requirements.
True OR False
- 2) This sample contains the proper labeling. True OR False
- 3) This sample should not be consumed due to it being unsafe.
True OR False
- 4) This sample is filled to the correct level. True OR False
- 5) This sample is not in the appropriate packaging. True OR False

SAMPLE 2: Pasta Sauce

- 1) This sample meets proper, stated weight requirements.
True OR False
- 2) This sample contains the proper labeling. True OR False
- 3) This sample should not be consumed due to it being unsafe.
True OR False
- 4) This sample is filled to the correct level. True OR False
- 5) This sample is not in the appropriate packaging. True OR False

SAMPLE 3: Total Cereal

- 1) This sample meets proper, stated weight requirements.
True OR False
- 2) This sample contains the proper labeling. True OR False
- 3) This sample should not be consumed due to it being unsafe.
True OR False
- 4) This sample is filled to the correct level. True OR False
- 5) This sample is not in the appropriate packaging. True OR False

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Food Contamination Customer Inquiry Letters: Chemical, Physical, Biological Hazards Section

DIRECTIONS:

Carefully read each letter provided. For each letter, select if the situation described is a food safety or food quality issue. Next, determine if the issue is a chemical, physical or biological hazard.

Letter 1:

Kroger

358 Kroger Way

Krogerland, IN 48909

Dear Kroger,

I recently purchased 35 packages of Jell-O brand pudding cups from your store for our youth group. After giving the children the pudding cups, they began to complain about the odd consistency and texture of the pudding. I looked at the expiration date on the packages and 10 of the 35 were outdated! I purchased the cups on June 1, 2017. The "Best By" date was January 15, 2017! How did your store manage to miss this many packages? I need to purchase additional pudding cups shortly but am considering taking my business elsewhere!

Thank you,

Sam Martin

- 1) The issue represented in the scenario is a (circle 1) ...
 - A. food safety issue.
 - B. food quality issue.

- 2) Is the concern or hazard primarily (circle 1) ...
 - C. biological?
 - D. chemical?
 - E. physical?

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Letter 2:

Sweet Treats Bakery
590 Sweet Treats Lane
SweetTreats, IN 89076

Dear Sweet Treats:

I recently purchased some of your gluten-free chocolate chip cookies and started having some issues concerning my Celiac disease. I couldn't pin point it to the cookies at first. That is until my husband brought me home another box of your gluten-free chocolate chip cookies, and as I was eating them, I noticed a white substance on the bottom of the cookies that resembled flour. Immediately after I ate the cookies I became quite sick for the next several hours. I am a bit concerned that your "Gluten Free" cookies have indeed come in contact with gluten somewhere in your bakery. I appreciate your quick attention to this matter to help prevent others in our community from becoming ill.

Concerned Citizen,
Amanda Mize

- 1) The issue represented in the scenario is a (circle 1) ...
 - A. food safety issue.
 - B. food quality issue.

- 2) Is the concern or hazard primarily (circle 1) ...
 - C. biological?
 - D. chemical?
 - E. physical?

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Letter 3:

Heinz Ketchup
2809 Heinz Drive
HeinzWay, IN 78906

Dear Heinz,

I have grown up using your ketchup because it simply is THE BEST! I never have understood why you have so many containers and labeling options, but I do appreciate you thinking of your customers and providing choices! However, I recently purchased a bottle of your “easy squeeze, organic” ketchup. My 3-year-old son squirted some on his hot dog and out it ran ... runny ketchup AND it had what appeared to be INSECTS and insect body parts. I understand that you have “limits” for these things, but I am pretty sure your limits all made it into my 1 bottle! I am terribly disappointed in your company and their standards.

Scared Parent,
Kaden Koft

- 1) The issue represented in the scenario is a (circle 1) ...
 - A. food safety issue.
 - B. food quality issue.

- 2) Is the concern or hazard primarily (circle 1) ...
 - C. biological?
 - D. chemical?
 - E. physical?

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KEY: Unit 2: Food Quality Evaluation

Assessment Set-up: Items needed and directions for Food Product Specification and Compliance Section.

- **1 jar regular applesauce (any brand):** Remove $\frac{1}{2}$ of the applesauce and add water but do not fill it full. Add cinnamon (to make it appear as cinnamon). Place lid back on.
- **1 jar regular pasta sauce (any brand):** Remove $\frac{1}{2}$ of the sauce and add water but do not fill it full. Remove part of the label (nutrition label part). Place lid back on.
- **1 box Total Cereal:** Remove $\frac{1}{2}$ of the cereal. Carefully fold down the bag and fold over the cardboard tabs on the box.
- **Be sure to place a digital kitchen scale at each station.**

KEY for Food Product Specification and Compliance Section

SAMPLE 1: Applesauce

- 1) This sample meets proper, stated weight requirements.
True OR **False**
- 2) This sample contains the proper labeling. True OR **False**
- 3) This sample should not be consumed due to it being unsafe.
True OR False
- 4) This sample is filled to the correct level. True OR **False**
- 5) This sample is not in the appropriate packaging. **True** OR False

SAMPLE 2: Pasta Sauce

- 1) This sample meets proper, stated weight requirements.
True OR **False**
- 2) This sample contains the proper labeling. True OR **False**
- 3) This sample should not be consumed due to it being unsafe.
True OR False
- 4) This sample is filled to the correct level. True OR **False**
- 5) This sample is not in the appropriate packaging. **True** OR False

SAMPLE 3: Total Cereal

- 1) This sample meets proper, stated weight requirements.
True OR **False**
- 2) This sample contains the proper labeling. **True** OR False
- 3) This sample should not be consumed due to it being unsafe.
True OR **False**
- 4) This sample is filled to the correct level. True OR **False**
- 5) This sample is not in the appropriate packaging. True OR **False**

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KEY for Food Contamination Customer Inquiry Letters: Chemical, Physical, Biological Hazards Section

Letter 1:

quality; biological (expired)

Letter 2:

safety; chemical (allergy)

Letter 3:

quality; physical (insects)