

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

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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 be 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. All the 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.



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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