

Student Supplement 2

What did Kiera do right?	What did Kiera do incorrectly?
Washed her hands correctly before cooking	Used a wooden cutting board for raw meat
Didn't allow the puppy into the kitchen	Thawed the chicken breast at room temperature
Used a clean knife to cut the vegetables	Rinsed the cutting board after cutting raw meat instead of washing it with soap or using a different board to cut the vegetables
Made sure chicken was fully cooked before removing it from wok	Didn't wash her hands immediately after working with raw meat
Washed her hands before setting the table	Touched the knife blades and fork prongs when setting the table

Student Supplement 3

1. Biological contamination
2. Spoilage
3. Biological contamination
4. Foreign substance
5. Biological contamination
6. Foreign substance
7. Spoilage

Written Test

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|------|-------|-------|-------|
| 1. C | 8. D | 15. D | 22. A |
| 2. D | 9. B | 16. D | 23. D |
| 3. D | 10. C | 17. B | 24. D |
| 4. B | 11. D | 18. A | 25. B |
| 5. B | 12. D | 19. B | |
| 6. C | 13. D | 20. C | |
| 7. C | 14. C | 21. C | |