

Module 11, Lesson 5 Quiz:

Food Waste

1. A staggering statistic is that 30 - 40% of food in the US winds up in landfills. This is due to:
 - a. Foods don't meet the standards of appearance
 - b. Portion sizes are too big
 - c. People impulse buy and are unable to consume their food before it expires
 - d. **All of the above**

2. True or false. The best way to store produce is usually how it is available for purchase at the supermarket. Refrigerated items should be refrigerated and non-refrigerated items should go on the counter.
 - a. **True**
 - b. False

3. Refrigeration temperatures should be set to _____ and freezers should be set to _____.
 - a. 0°F, -10°F
 - b. 10°F, -40°F
 - c. **40°F, 0°F**
 - d. 20°F, -50°F

4. Which is an absolutely true labeling guideline that should absolutely always be followed for all people, without fail?
 - a. Sell by
 - b. Use by
 - c. Best before
 - d. **None of the above**

5. The main reason to speak with a client about food waste is:
 - a. **To reduce climate change, global hunger, and economic losses**
 - b. To improve their health
 - c. To encourage composting
 - d. To reduce disparity