**Agriculture in Society**

**Unit 4:** Food Science in Agriculture

Lesson 2 Quiz

1. What are some different variables that impact how we handle, store, and sanitize food?
2. What are some potential effects of NOT properly handling, storing, or sanitizing food products?
3. Provide the appropriate cooking temperature for each of the following products: hamburger meat, chicken, pork loin, ribeye steak
4. Name and describe three different things you can do at home to practice food safety.
5. What are the 4 steps in personal food safety?
6. What is food poisoning?
7. What does the sell by label mean?
8. What does the best by label mean?
9. What does the expiration date label mean?
10. What should you check food for when purchasing?