

BOSS: DEEP-FRIED SPACE

SNACK DRAGON

40 POINTS

- 1) What are ingredients added to foods that allow them to stay edible for a longer time?
 - A. Molds
 - B. Preservatives
 - C. Salmonellas
 - D. Calories
- 2) What is a bacteria that can grow in meat, poultry and eggs if they are not cooked thoroughly?
 - A. Mold
 - B. Flu
 - C. Salmonella
 - D. Dirt
- 3) What is one way you should not test to see if foods have gone beyond their expiration date and/or are spoiled?
 - A. See
 - B. Touch
 - C. Smell
 - D. Taste
- 4) If you just cooked chicken and need to store it in the refrigerator to use later, what should you store it in for it last the longest?
 - A. Nothing
 - B. A bowl with no lid
 - C. Aluminum foil
 - D. An uncovered plate
- 5) Which of the following foods should always be cooked before being eaten?
 - A. Cabbage
 - B. Almonds
 - C. Beef
 - D. Apples
- 6) If you were to eat all four servings of Snack Dragon, how many grams of fat would you be eating total? (Hint: $4 \times 15 = ?$)
 - A. 10g
 - B. 30g
 - C. 50g
 - D. 60g
- 7) Which food must be cooked before being eaten?
 - A. Apple
 - B. Pork
 - C. Celery
 - D. Almonds
- 8) What can you check on the package of a food to make sure it is still healthy to eat?
 - A. Flavor type
 - B. Ingredients
 - C. Expiration date
 - D. Brand name

