**Chapter 1 Study Session**

1. What is a foodborne illness and what is a foodborne illness outbreak?
2. What are TCS and ready-to-eat food?
3. What are the five risk factors for foodborne illness?

4. Which populations have a higher risk for foodborne illness?

1. How can you help to keep food safe in your operation?
2. What are the roles of government agencies in keeping food safe?

**Chapter 2 Study Session**

1. What are biological, chemical, and physical contaminants and how can you prevent food from being contaminated by them?

1. How can the deliberate contamination of food be prevented?
2. What is the correct response to a foodborne-illness outbreak?
3. What are the most common food allergens and how can you prevent exposure to food allergens?