Chapter 8

Tic Tac Toe

Break the group into 2 teams. One is X’s and the other O’s. Using the PowerPoint for each chapter play the traditional game of Tic-Tac-Toe. The first slide is the game board. Have the teams pick a question based off of the location on the board they want to win. If they answer the question correctly, they win that spot on the board. There are X’s and O’s on slide one that you can move over on the correct location to play the game.

1. Food Safety Management Programs could include (name 5): (Personal hygiene program, Food safety training program, supplier selection and specification program, quality control and assurance programs, cleaning and sanitation program, standard operating procedures (SOPs), Facility design and equipment maintenance program, Pest control program) (8.2)
2. HACCP is one system you can implement to achieve active managerial control of food-borne illness risk factors. HACCP stands for (Hazard Analysis Critical Control Point) (8.3)
3. 5 common risk factors for food-borne illness: Purchasing food from unsafe sources, Failing to cook food correctly, Holding food at incorrect temperatures, Using contaminated equipment, Practicing poor personal hygiene. (8.3)
4. What does SOP stand for? (Standard Operating Procedure)
5. To implement an active managerial control system, you should: Identify risks, Monitor, ????? (Corrective) action. (8.4)
6. To implement an active managerial control system you should have: Management oversight, (Training), Re-evaluation. (8.4)
7. The FDA provides specific recommendations for controlling the common risk factors for food-borne illness. These are known as public health interventions.
8. One way for managers to show that they know how to keep food safe is to: A – become certified in food safety.
9. A manager asks a chef to continue cooking chicken breasts after seeing them cooked to an incorrect temperature. This is an example of which step in active managerial control? C – Corrective action.