

# SNA Practice Test Questions and Answers

## 1. How should food temperatures be checked?

- A) By feeling the food with your hand.
- B) By checking the food visually.
- C) By using a food thermometer.
- D) By asking the customer.

## 2. Why is hand washing important in food safety?

- A) It makes the food look better.
- B) It helps prevent food contamination.
- C) It is required by law.
- D) It improves the taste of the food.

## 3. Why is budgeting important in program management?

- A) To increase meal variety.
- B) To ensure that resources are used effectively.
- C) To make meals more expensive.
- D) To reduce the quality of meals.

## 4. What is the role of a nutritionist in menu planning?

- A) To ensure meals meet state regulations.
- B) To ensure meals are prepared quickly.
- C) To help design balanced, nutritious menus that meet dietary needs.
- D) To monitor portion sizes.

**Answers: 1-C 2-B 3-B 4-C**

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