

## **Food Allergy Training Quiz**

**Directions: Hand out at the end of the training session. Participants should be able to adequately respond. It is suggested that 4 of the 6 questions are answered completely in order to receive training certification.**

- 1.) Identify the 8 most common food related allergens**
  
- 2.) Name 3 symptoms of an allergic reaction to food.**
  
- 3.) Identify the ordering procedure wait staff should use for the restaurant's food allergic guests.**
  
- 4.) Explain how cross contact can occur.**
  
- 5.) Explain how cross contact can be avoided.**
  
- 6.) Identify 2 menu items on the restaurant's menu that could be recommended to an individual with wheat allergies.**