MANAGEMENT FOR FOOD MANUFACTURERS Training Course













MODULE 9

Self-Evaluation

• Answers



QUESTIONS & ANSWERS

1.What type of data is necessary for quantitative risk assessment, comparatively to qualitative risk assessment?

- **a**.Categorical
- b.Numerical

C.None of the above

2.What information is needed to conduct a quantitative risk assessment? **a.** Allergen protein concentration in the food under assessment **b**.Amount of food consumed in one eating occasion C.Reference eliciting dose d.All of the above

3.In quantitative assessment, worst-case scenarios are assumed to add a margin of safety to the risk estimates a.True b.False

4.Allergen exposure dose can be estimated from (i) the allergen protein concentration in the food, and (ii) the amount of food consumed in one eating occasion a.True b.False



QUESTIONS & ANSWERS

5. All commercial allergen test kits provide results in the same units a.True b.False

6.Portion sizes are always an accurate reflection of the food quantity consumed in one eating occasion a.True

b.False

7.What is the total dose of protein from an allergenic source that is estimated to protect a percentage of the allergic population? a.Allergen protein exposure dose b.Reference eliciting dose C.None of the above





QUESTIONS & ANSWERS

- 8. What is the amount of allergen protein expected to be in an amount of finished product representing an eating occasion?
 - a.Allergen protein exposure dose
 - b.Reference eliciting dose
 - C.None of the above
- dose is greater than the reference eliciting dose?
 - a.PAL is strongly recommended
 - b.PAL is not recommended



9. In quantitative risk assessment for PAL, what would the conclusion be if the estimated exposure