Sample Assessment Items

A series of sample test items is provided below. These items are not intended to serve as a study mechanism, but to familiarize candidates with the format, style and structure of the items that can be expected on the tests. Always choose the one BEST answer.

- 1. Wellness is defined as
 - a. the absence of illness or physical and mental disability.
 - b. the balance of physical activity, mental, positive attitudes, and spiritual health.

OBJ: 1A

OBJ: 1B

- c. integrating emotional, mental, physical, social, spiritual, and economic wellbeing.
- d. being absent of health disparities and chronic illness.

DIF: 2

DIF: 1

2.	Which of the following is an example of a social factor that does NOT affect nutrition and body weight?
	a. Estimatestand

Eating fast food

ANS: C

- b. Attending church
- c. Fewer home cooked meals
- d. Watching television

3. Simone is a 16-year old high school freshman. Her mother wants to make sure that Simone is getting daily adequate nutrition. Which of the following nutrients is generally **NOT** a nutrient that Simone's mother should be concerned about during her daughter's adolescence?

- a. Vitamin C
- b. Calcium
- c. Iron

ANS: B

d. Vitamin A

ANS: A DIF: 2 OBJ: 1C

- 4. Which of the following is **NOT** one of the physiological effects of regular physical activity?
 - a. Enhances the action of insulin in the body
 - b. Enhances gastric motility in the intestines
 - c. Maintains and/or increases lean body mass
 - d. Decreases high-density lipoprotein cholesterol

ANS: D DIF: 3 OBJ: 1F 5. According to the Dietary Guidelines for Americans and MyPlate, which of the following foods should you

- **REDUCE** for a healthier eating plan?
 - a. Fat-free milk, sugary drinks, and whole grains
 - b. Sugary drinks, saturated fats, and high-sodium foods
 - c. Whole grains, citrus fruits, and low-fat yogurt
 - d. Vegetables, lean protein, and saturated fats.

DIF: 2 OBJ: 1E ANS: B

What is one role the	hat vitami	n A does N	I OT pla	play in the human body?			
b. Acting as an ac. Maintaining an	ntioxidant nd regulati	t and scave ing a health	nging ny imm	g free radicals. mune system.			
ANS: A	DIF: 2		OBJ:	: 2A			
Healthier fat source	ces includ	e canola oi	l and	I			
a. butter.b. lard.c. margarine.d. olive oil.							
ANS: D	DIF: 1		OBJ:	: 2C			
Safe refrigerator for	ood stora	ge requires	follow	owing which food safety principle?			
 a. Place foods in the refrigerator after the hot foods cool. b. Wrap or cover all foods before storing them. c. Use deep dishes to store the hot foods. d. Keep the refrigerator temperature around 50°F. 							
ANS: B	DIF: 1		OBJ:	: 3A			
The PRIMARY pu	rpose for	setting nev	v lifest	style goals and developing behavior-change contracts is to			
 a. achieve and maintain a healthy weight and BMI. b. provide negative consequences for breaking the contract. c. make positive changes for improved personal health. d. reduce the negative effects of risk-taking behaviors. 							
ANS: C	DIF: 3		OBJ:	: 5D			
				t his work cafeteria. What is the recommended number of ude in the week's menu?			
a. 2-3 ouncesb. 4-6 ouncesc. 8-10 ouncesd. 12 - 14 ounces	6						
ANS: C	DIF: 2		OBJ:	: 4B			
	a. Making protein b. Acting as an ac. Maintaining and. Maintaining and. Maintaining he ANS: A Healthier fat source a. butter. b. lard. c. margarine. d. olive oil. ANS: D Safe refrigerator for a. Place foods in b. Wrap or cover c. Use deep dish d. Keep the refrige ANS: B The PRIMARY put a. achieve and mb. provide negation. c. make positive d. reduce the negation. The provide of the counces of cooked a. 2-3 ounces b. 4-6 ounces c. 8-10 ounces d. 12 - 14 ounces d. 12 - 14 ounces c.	a. Making proteins which pb. Acting as an antioxidant c. Maintaining and regulated. Maintaining healthy visited to the Maintaining healthy visited to the Maintaining healthy visited to the Maintaining healthy visited. ANS: A DIF: 2 Healthier fat sources included as butter. b. lard. c. margarine. d. olive oil. ANS: D DIF: 1 Safe refrigerator food storage and the maintain and the maintain and the provide negative consection. The PRIMARY purpose for a schieve and maintain and the provide negative changes and the maintain and the provide negative effects. ANS: C DIF: 3 Joe is planning a week's maintain and the provide negative effects. ANS: C DIF: 3 Joe is planning a week's maintain and the provide negative effects. ANS: C DIF: 3 Joe is planning a week's maintain and the provide negative effects. ANS: C DIF: 3 Joe is planning a week's maintain and the provide negative effects. ANS: C DIF: 3 Joe is planning a week's maintain and the provide negative effects. ANS: C DIF: 3 Joe is planning a week's maintain and the provide negative effects. ANS: C DIF: 3	a. Making proteins which promote blob. Acting as an antioxidant and scave c. Maintaining and regulating a health d. Maintaining healthy vision, including ANS: A DIF: 2 Healthier fat sources include canola of a. butter. b. lard. c. margarine. d. olive oil. ANS: D DIF: 1 Safe refrigerator food storage requires a. Place foods in the refrigerator after b. Wrap or cover all foods before store. Use deep dishes to store the hot food. Keep the refrigerator temperature at ANS: B DIF: 1 The PRIMARY purpose for setting new b. provide negative consequences for c. make positive changes for improved. reduce the negative effects of risk-ANS: C DIF: 3 Joe is planning a week's menu for adult ounces of cooked seafood should Joe a. 2-3 ounces b. 4-6 ounces c. 8-10 ounces d. 12 - 14 ounces	a. butter. b. lard. c. margarine. d. olive oil. ANS: D DIF: 1 OBJ Safe refrigerator food storage requires follo a. Place foods in the refrigerator after the b. Wrap or cover all foods before storing to c. Use deep dishes to store the hot foods. d. Keep the refrigerator temperature around ANS: B DIF: 1 OBJ The PRIMARY purpose for setting new life a. achieve and maintain a healthy weight abb. provide negative consequences for breach or reduce the negative effects of risk-taking ANS: C DIF: 3 OBJ Joe is planning a week's menu for adults a ounces of cooked seafood should Joe include. a. 2-3 ounces b. 4-6 ounces c. 8-10 ounces d. 12 - 14 ounces			

11.	Rosa is a stay-at-home mom who generally prepares the majority of meals for her household. Even though she always prepares meals that offer enough calories and nutrients for her family of four, she tends to make the same meals again and again.
	Which one of the characteristics of a healthy diet is Rosa NOT incorporating into her meal planning?
	a. Adequacyb. Balancec. Moderationd. Variety
	ANS: D DIF: 2 OBJ: 4D
12.	Brooke is a single parent of a young son. She has been having trouble being able to afford to purchase food.
	Which practice will provide Brooke the LOWEST cost for healthy foods?
	 a. Shop every day for fresh food. b. Purchase packaged foods with coupons. c. Plan each week's meals based on food ads. d. Purchase sodas and snacks when on sale.
	ANS: C DIF: 3 OBJ: 4E
13.	Fruits and vegetables are generally lower cost when they are in season. Which answer correctly identifies fresh fruits and vegetables for that season?
	 a. Winter - kale, collard greens, oranges and corn b. Spring - peas, kiwi fruit, greens, and blueberries c. Summer - kale, green beans, peaches and Brussels sprouts d. Fall - broccoli, kale, beets, apples, and cabbage
	ANS: D DIF: 2 OBJ: 4E
14.	Dietary supplements
	 a. are reviewed and approved by the FDA before being marketed. b. are tested by the FDA for safety before being marketed. c. have no rules to limit the amount of a nutrient contained in them. d. must meet federal guidelines for purity and composition before sold.
	ANS: C DIF: 2 OBJ: 2E
15.	Although most people get the nutrients they need from food, certain groups of people do benefit from taking supplements. Which of the following is NOT a recommended vitamin or mineral supplementation?
	 a. Vitamin B12 supplements for elderly individuals or vegans b. Multivitamin supplements for people on prolonged energy-restricted diets c. Vitamin C supplements for young children and adolescents d. Calcium and vitamin D supplements for people at risk for low bone mass
	ANS: C DIF: 3 OBJ: 2E

16.	All of the following	would b	be good adv	ice for	someone who is trying to gain weight, EXCEPT			
	b. skip everyday c. eat more frequ	physical ent mea	l activity to a als and snac	void bi ks duri				
	ANS: B	DIF: 2	2	OBJ:	2F			
17.	Which of the follow	ving is N	NOT a poten	tial sou	urce of contamination from Clostridium botulinum?			
	 a. Split or pierced bulging canned foods b. Foods improperly canned at home c. Raw or unprocessed honey d. Unpastuerized or raw milk 							
	ANS: D	DIF: 2	2	OBJ:	3D			
18.	The process that u	ıses gar	mma rays to	elimin	ate harmful bacteria is			
	a. irradiation.b. aseptic packagoc. genetic modific	cation.						
	d. pasteurization.							
19.	ANS: A Anna is designing	DIF:	or her studer		4F npleting a nutrition and wellness course. Which of the de to test at a HIGHER skills hierarchy?			
19.	ANS: A Anna is designing	DIF: a test for question	or her studer	nts con	npleting a nutrition and wellness course. Which of the			
19.	ANS: A Anna is designing following types of a. Factual knowle b. Comprehensio c. Application	DIF: a test for question	or her studer ns should sh	nts con	npleting a nutrition and wellness course. Which of the de to test at a HIGHER skills hierarchy?			
	ANS: A Anna is designing following types of a a. Factual knowled b. Comprehension c. Application d. Synthesis ANS: D	DIF: a test for question edge n	or her studer ns should sh	nts con e inclu OBJ:	npleting a nutrition and wellness course. Which of the de to test at a HIGHER skills hierarchy?			
	ANS: A Anna is designing following types of a a. Factual knowled b. Comprehension c. Application d. Synthesis ANS: D	DIF: a test for question edge n DIF: 2	or her studer ns should sh	nts con e inclu OBJ:	npleting a nutrition and wellness course. Which of the de to test at a HIGHER skills hierarchy? 5B			
	ANS: A Anna is designing following types of a a. Factual knowled b. Comprehension c. Application d. Synthesis ANS: D Which of the following a. Multiple-choice b. Pre-test c. Post-test	DIF: a test for question edge n DIF: 2	or her studer ns should sh 2 he BEST str	nts con e inclu OBJ:	npleting a nutrition and wellness course. Which of the de to test at a HIGHER skills hierarchy? 5B to determine if learners can apply nutrition principles?			
	ANS: A Anna is designing following types of a a. Factual knowled b. Comprehension c. Application d. Synthesis ANS: D Which of the following a. Multiple-choice b. Pre-test c. Post-test d. Case study	DIF: a test for question edge n DIF: 2 ving is the test	or her studer ns should sh 2 he BEST str	OBJ:	npleting a nutrition and wellness course. Which of the de to test at a HIGHER skills hierarchy? 5B to determine if learners can apply nutrition principles?			