



Leftovers & Takeout Quiz

1. How long do you have to get your leftovers home and into the refrigerator (starting from the time the food gets to your table)?
 - a. 30 minutes
 - b. 1 hour
 - c. 2 hours
 - d. 4 hours
2. Where should leftovers be placed when you get home?
 - a. On the counter.
 - b. On the table.
 - c. In the refrigerator
 - d. In your room.
3. Why is it important to handle restaurant leftovers properly?
 - a. So you won't get sick.
 - b. So your kitchen at home won't be a mess.
 - c. So your refrigerator won't get too crowded.
 - d. So you won't have to out to eat as often.
4. What should you do when you want to eat restaurant leftovers?
 - a. Heat them to a safe temperature if they were originally served hot.
 - b. Heat them to a safe temperature if they were originally served cold.
 - c. Eat them right out of the refrigerator.
 - d. Both A and B
5. How quickly should you eat your restaurant leftovers?
 - a. Within a day
 - b. Some time that week.
 - c. Within 3 or 4 days
 - d. Before they start growing green mold.

6. What should you do with leftovers that have not been handled properly?
- a. Give them to a soup kitchen.
 - b. Take them to school for lunch.
 - c. Freeze them.
 - d. Throw them in the trash.