Food Allergies in Early Childhood Settings

1. 90\% of food allergies are caused by just eight (8) food items.
   a. True          b. False

2. Food allergies can affect anyone.
   a. True          b. False

3. Lactose intolerance is a type of food allergy.
   a. True          b. False

4. It is possible to have a serious reaction to a food ingredient, even if previous reactions were mild.
   a. True          b. False

5. Anaphylaxis is a potentially life-threatening reaction; it can occur within seconds or minutes of exposure to the food allergen.
   a. True          b. False

6. Peanut exposure can occur if art materials are stored in empty peanut-butter jars.
   a. True          b. False

7. To prevent cross-contamination, foods for allergic children should be prepared last.
   a. True          b. False

8. Food manufactures are required by law to clearly identify ingredients from the eight allergic foods and food groups.
   a. True          b. False

9. Eggs are a main ingredient in meringue, divinity, and custards.
   a. True          b. False

10. An allergy action plan is needed only if the child has had a severe food allergy reaction.
    a. True          b. False
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Training Evaluation

Please circle the number on the right that corresponds to the question.

1 = Not at all       2 = Somewhat       3 = Yes, Good work       4 = Yes, this was Excellent!

The content of this training was important to my job.            1     2     3     4
The information presented was easy to understand.             1     2     3     4
This training provided me with new knowledge and/or skills.             1     2     3     4
The trainer was knowledgeable and answered questions.           1     2     3     4
I felt as though the trainer really welcomed my questions.          1     2     3     4
The handouts provided were helpful to me.            1     2     3     4
The length and format of the training was appropriate.            1     2     3     4
The overhead transparencies were appropriate and helpful.            1     2     3     4
There was an appropriate amount of hands-on activities.            1     2     3     4
The training session was interesting.             1     2     3     4

List three things you learned during this training.

What did you enjoy most about the training?

What did you enjoy least about the training?

Based on what you learned during this training, what will you implement in your classroom?

Please include any comments or ideas to make this training more effective.

Please list other topics that you would like to learn more about.