

Full Name:  
Email:  
Phone Number:  
Provider:

Note: It may take up to six weeks to process documents submitted to the training office. Name and contact information must be clearly written on all documents. Failure to do so may cause a delay in processing.



## ET 1: Managing Allergies in the Early Care Setting (FARE)

### QUIZ

1. Under the Americans with Disabilities Act (ADA) child care facilities are required to include and provide accommodations for children with food allergies.
  - a. True
  - b. False
2. According to information shared in the webinar, the majority of allergic reactions in the early care and education setting have been to what food? (Observational Food Allergy Study, 2012)
  - a. Milk
  - b. Eggs
  - c. Peanuts
3. When should children and staff exercise proper handwashing procedures?
  - a. After preparing, consuming, or handling food
  - b. Before preparing, consuming, or handling food
  - c. Before and after preparing, handling, and consuming food
4. Which recommended strategy can be implemented to keep children with food allergies included in child care?
  - a. Design food menus with consideration to children's dietary needs and restrictions
  - b. Have families bring food for their child with food allergies
  - c. Find alternate activities for children with food allergies during cooking and art projects

5. Which of the following *is a barrier* to providing proper care to a child with a food allergy?
  - a. Recognizing the severity of allergic reactions
  - b. Having epinephrine available for identified children
  - c. Fear of injecting epinephrine when needed
  
6. What are the routes of exposure of an allergen?
  - a. Eating, touching, and breathing
  - b. Oral exposure, skin exposure, and inhalation
  - c. Oral exposure and inhalation
  
7. \_\_\_\_\_ does not remove food proteins from hands.
  - a. Hand sanitizer
  - b. Soap and Water
  - c. Commercial wipes
  
8. Staff should be trained to \_\_\_\_\_.
  - a. Administer medication to children once another staff has identified a food allergy reaction
  - b. Recognize food allergy reaction and send them to appropriate staff to receive medication
  - c. Manage food allergies, to recognize signs and symptoms of food allergy exposure, and on how to administer medication to children with food allergy reactions
  
9. Facility menus that include children with food allergies should **NOT BE** \_\_\_\_\_.
  - a. Designed with consideration to children's individual dietary needs
  - b. Designed only based on the advice of parents
  - c. Approved by a trained dietician
  
10. According to the webinar, one of the biggest challenges for families with a child with a food allergy is \_\_\_\_\_.
  - a. Collaboration
  - b. Isolation
  - c. Lack of Resources