

Food Allergy

Self-Testing Quiz



True or False Questions

An allergic reaction to food usually starts hours after eating		4
`amatimas a sac of food naisoning can be confirmed with a food allows.		
Sometimes a case of food poisoning can be confused with a food allergy		
The only way to treat a food allergy is by not eating the food		
An allergic reaction to peanuts can be serious or even fatal, but children often outgrow this allergy		
ood intolerance can be more serious than a food allergy		
nfants are at higher risk for fatal food-induced anaphylaxis than teenagers		
The results of food-specific IgE tests (skin prick test, serum levels) reliably predict the severity of future reactions to the food	/	
exercising after ingesting food may increase the severity of the reaction		
A patient with peanut allergy and asthma should be prescribed an epinephrine autoinjector		
Epinephrine injected deep into the muscle is a first-line treatment in Food Protein-Induced Enterocolitis Syndrome (FPIES)		
Allergy testing accurately identifies the food triggers in eosinophilic esophagitis (EoE)		
A child with peanut allergy has about a 20% chance of outgrowing peanut allergy		
Peanuts and tree nuts are the most common triggers in cases of fatal food-induced inaphylaxis		



Multiple Choice Questions

1)	Which	of the following conditions is a non-IgE-mediated reaction?
	A.	Anaphylaxis
	В.	Celiac disease
	C.	Lactose intolerance
	D.	Oral allergy syndrome
2)	Which	of the following symptoms is commonly associated with true food allergy?
	A.	Itchiness
	В.	Vomiting
	C.	Heartburn
	D.	Gas/bloating
3)	How r	nany named allergens are there that must be displayed on food labels and menu boards?
	A.	10
	В.	23
	C.	5
	D.	14
4)	Which	allergen causes a reaction in sufferers of coeliac disease?
	A.	Molluscs
	В.	Gluten
	C.	Dairy
	D.	Peanuts



) II son	neone is suffering from a severe allergic reaction (anaphylaxis), what should you do?
A.	Ask the customer to call a family member
В.	Call for an ambulance
C.	Send the customer home
D.	Give the customer a hot drink
6) Due t to:	o cross-reactivity, an individual with allergy to natural rubber latex may also have al
A.	Honey
В.	Parsley
C.	Avocado
D.	Egg Yolk
<i>7)</i> Food	allergy manifests itself most commonly with reactions in the?
A.	Cutaneous system
A. B.	Cutaneous system Respiratory system
A. B. C.	Cutaneous system
A. B. C. D.	Cutaneous system Respiratory system Cardiovascular system
A. B. C. D. 8) Asthreexpos	Cutaneous system Respiratory system Cardiovascular system Gastrointestinal system natic symptoms, such as bronchospasms and/or wheezing, occur most often with
A. B. C. D. 8) Asthreexpose	Cutaneous system Respiratory system Cardiovascular system Gastrointestinal system matic symptoms, such as bronchospasms and/or wheezing, occur most often with sure to:
A. B. C. D. 8) Asthreexpose A. B.	Cutaneous system Respiratory system Cardiovascular system Gastrointestinal system matic symptoms, such as bronchospasms and/or wheezing, occur most often with sure to: Wheat
A. B. C. D. 8) Asthreexpose A. B. C.	Cutaneous system Respiratory system Cardiovascular system Gastrointestinal system natic symptoms, such as bronchospasms and/or wheezing, occur most often with sure to: Wheat Peanuts
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A.	Skin prick test
В.	Elimination diet
C.	Atopy patch test
D.	Food allergen-specific IgE
10) Whic	ch of the following is a potential hidden source of soy?
A.	Ice cream
B.	Canned tuna
C.	Egg substitute
D.	Luncheon meat
	ndividuals with a food allergy, the most common cause of allergic reactions resulting
from a mo	eal in a restaurant is:
A.	eal in a restaurant is:
A. B.	eal in a restaurant is: Incorrect food item served
A. B. C.	Incorrect food item served Cross contamination of food item served
A. B. C. D.	Incorrect food item served Cross contamination of food item served Inhalation of fumes related to food allergen
A. B. C. D.	Incorrect food item served Cross contamination of food item served Inhalation of fumes related to food allergen Food allergen is ingredient of food item served
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True or False Questions Answer Key

Check true to the ones that are related or have ever been related for you or Fales for those that do	on't apply	
Question	True	False
An allergic reaction to food usually starts hours after eating		•
Sometimes a case of food poisoning can be confused with a food allergy	•	
The only way to treat a food allergy is by not eating the food	•	
An allergic reaction to peanuts can be serious or even fatal, but children often outgrow this allergy		•
Food intolerance can be more serious than a food allergy		•
Infants are at higher risk for fatal food-induced anaphylaxis than teenagers		•
The results of food-specific IgE tests (skin prick test, serum levels) reliably predict the severity of future reactions to the food		•
Exercising after ingesting food may increase the severity of the reaction	•	
A patient with peanut allergy and asthma should be prescribed an epinephrine autoinjector	•	
Epinephrine injected deep into the muscle is a first-line treatment in Food Protein-Induced Enterocolitis Syndrome (FPIES)		•
A detailed history can accurately identify food triggers in patients with atopic dermatitis (AD)		•
Allergy testing accurately identifies the food triggers in eosinophilic esophagitis (EoE)		•
A child with peanut allergy has about a 20% chance of outgrowing peanut allergy	•	
Peanuts and tree nuts are the most common triggers in cases of fatal food-induced anaphylaxis.	•	



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5) If som	eone is suffering from a severe allergic reaction (anaphylaxis), what should you do?
A.	Ask the customer to call a family member
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7) Food a	allergy manifests itself most commonly with reactions in the?
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B.	Respiratory system
C.	Cardiovascular system
D.	Gastrointestinal system
8) Asthmexposi	atic symptoms, such as bronchospasms and/or wheezing, occur most often with are to:
A	. Wheat
В	. Peanuts
C	. Seafood
D	. Monosodium glutamate



A	. Skin prick test
В.	Elimination diet
C.	Atopy patch test
D	. Food allergen-specific IgE
10) Which	n of the following is a potential hidden source of soy?
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В.	Canned tuna
C.	Egg substitute
-	
	. Luncheon meat
D 11) For in	dividuals with a food allergy, the most common cause of allergic reactions resulting al in a restaurant is:
Date of the Date o	dividuals with a food allergy, the most common cause of allergic reactions resulting
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