NAME:

Points: /56

Directions: Read each statement carefully. Answer each completely to the best of your ability.

- 1. What are the 2 main colors of egg shell? (2pts)
- 2. What is the difference between the 2? What determines the color of egg? (2 pts)
- 3. List the 6 sizes of eggs. Which are the 3 most common sizes? (9 pts)
- 4. How long are eggs good in the refrigerator after purchase? (2 pts)
- 5. What is the food borne illness you are most at risk of contracting from eggs? (1 pt)
- 6. What are the three main Grades of eggs? (3 pts)
- 7. How are these Grades determined (what makes one Grade better than another)? (list 2) (2 pts)
- 8. What is the process called that eggs go through to Grade them? How do they do this? (3 pts)
- 9. What is the main nutritional component you get from eating eggs? (1 pt)
- 10. What came first, the chicken or the egg?
- 11. What is the color of the yolk? (1 pt)

- 12. What is the healthiest part of the egg? (1 pt)
- 13. How many calories are there in an average egg? (1 pt)
- 14. Where are most of the calories found? (1 pt)
- 15. What happens to egg proteins when they are heated? (1 pt)
- 16. What are 3 of the uses of eggs (why we add them to dishes like cakes and cookies)? (3 pts)
- 17. Name 3 ways eggs can be cooked? (3 pts)
- 18. What about eggs causes some people to consider them "bad" to eat? Where do we find most of this? (2 pts)
- 19. Draw and label the 9 parts of the egg. (18 pts)