Principles of Hospitality and Tourism

(8) The student explains how employees, guests, and property are protected to minimize losses or liabilities in the hospitality and tourism industry. The student is expected to:

(D) determine how environmental issues such as recycling and saving energy affect the hospitality and tourism industry

Integrated Physics and Chemistry

(5) Science concepts. The student recognizes multiple forms of energy and knows the impact of energy transfer and energy conservation in everyday life. The student is expected to:

(H) analyze energy conversions such as those from radiant, nuclear, and geothermal sources; fossil fuels such as coal, gas, oil; and the movement of water or wind

(I) critique the advantages and disadvantages of various energy sources and their impact on society and the environment

Assessment Questions

1. Sam and Sarah are trying to make their house as “green” as possible. Which recommendation below would **NOT** benefit their goal?
   a. Buying appliances with the Energy Star label
   b. Buying products that are in recyclable containers
   c. Choosing energy carriers who use gas as a fuel source
   d. Making sure the house is properly insulated
2. What is **NOT** a purpose of having insulation in a home?
   a. to reduce energy costs  
   b. to help keep a house warm in the winter  
   c. to help keep a house cool in the summer  
   d. to prevent rodents and pests from entering the house  

3. Based on the EnergyGuide label for a refrigerator-freezer below, what conclusions could be made?
   a. this is the least energy efficient model  
   b. this is the most energy efficient model  
   c. this appliance is better for the environment because it uses less energy than standard models  
   d. to get estimated cost per year, consumers should multiply the yearly electricity use by 10.65 cents per KWh

4. Susan and Tom are building a new home and want to purchase appliances that will help keep their utility bills low. Based on the label, what conclusion would **NOT** be correct regarding the refrigerator-freezer they are considering buying?
   a. This appliance is better for the environment because it uses less energy than standard models
   b. This appliance is the least energy efficient
   c. To get their actual rate, they should multiply the yearly electricity use by their local electricity rate
   d. This appliance cost range is based on models of similar capacity with automatic defrost, side-mounted freezer, and through-the-door ice

5. All of the suggestions below help a household conserve energy **EXCEPT**:
   a. planting large trees near the house
   b. making sure the attic has thin insulation
   c. buying energy efficient appliances
   d. unplugging electrical appliances when they are not being used

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(8) The student explains how employees, guests, and property are protected to minimize losses or liabilities in the hospitality and tourism industry. The student is expected to:
   (A) determine job safety and security
   (B) implement the basics of sanitation
   (C) understand and demonstrate procedures for cleaning, sanitizing, and storing equipment and tools
   (D) determine how environmental issues such as recycling and saving energy affect the hospitality and tourism industry

**Chemistry**
(4) Science concepts. The student knows the characteristics of matter and can analyze the relationships between chemical and physical changes and properties. The student is expected to:
   (A) differentiate between physical and chemical changes and properties

6. Heat denatures the protein in an egg. This type of change could be classified as
   a. Mechanical change
   b. Chemical change
   c. Physical change
   d. Thermal change
7. Foods that have an acid base should not be cooked in an aluminum pan because they will interact with the metal. This is an example of what type of change?
   a. Physical  
   b. Chemical  
   c. Mechanical  
   d. Thermal

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**Biology**

(10) Science concepts. The student knows that biological systems are composed of multiple levels. The student is expected to:
   (A) describe the interactions that occur among systems that perform the functions of regulation, nutrient absorption, reproduction, and defense from injury or illness in animals

8. Pasteurization
   a. Removes or kills all pathogens from living surfaces
   b. Heats food to high temperatures then cools them in order to slow down bacterial growth
   c. Prevents contact with hazardous wastes
   d. Reduces the number of pathogens from nonliving surfaces

9. Homeowners are encouraged to use disinfectants to
   a. Remove or kill all pathogens from living surfaces
   b. Control air pollution
   c. Prevent contact with hazardous wastes
   d. Reduce the number of pathogens from nonliving surfaces

10. Antiseptics are used in hospitals to
    a. Remove or kill pathogens from living surfaces
    b. Sedate patients
    c. Control room temperature in order to prevent disease
    d. Reduce the number of pathogens from nonliving surfaces
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