POSTTEST

1. When selecting whole fish, fresh fish should have ______________.
   a. bright, clear, full eyes
   b. shiny skin with tight scales
   c. bright pink or red gills
   d. all of the above

2. Frozen seafood should be kept at temperatures below 0° F.
   a. true
   b. false

3. Frozen seafood can be thawed ________.
   a. under cold running water
   b. in the refrigerator
   c. in the microwave oven
   d. all of the above

4. For every inch of thickness, cook fish for ________.
   a. 20 minutes
   b. 10 minutes
   c. until it reaches a temperature of 160° F
   d. none of the above

5. Seafood should be used within 48 hours of purchase
   a. true
   b. false

6. Fish is best cooked over high heat 425° F to 450° F
   a. true
   b. false

7. Seafood that has been cooked should not be held at room temperature for longer than 4 hours.
   a. true
   b. false

8. You must keep smoked fish refrigerated.
   a. true
   b. false