

CDC SERVICES 7- LEVEL BLOCK 2 PRACTICE TEST (SAMPLE)

STUDY GUIDE



**SAMPLE STUDY GUIDE
WITH LIMITED QUESTIONS**

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THE FULL VERSION STUDY GUIDE**

<https://cdcservices7levelblock2.examzify.com>



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Introduction

Preparing for a certification exam can feel overwhelming, but with the right tools, it becomes an opportunity to build confidence, sharpen your skills, and move one step closer to your goals. At Examzify, we believe that effective exam preparation isn't just about memorization, it's about understanding the material, identifying knowledge gaps, and building the test-taking strategies that lead to success.

This guide was designed to help you do exactly that.

Whether you're preparing for a licensing exam, professional certification, or entry-level qualification, this book offers structured practice to reinforce key concepts. You'll find a wide range of multiple-choice questions, each followed by clear explanations to help you understand not just the right answer, but why it's correct.

The content in this guide is based on real-world exam objectives and aligned with the types of questions and topics commonly found on official tests. It's ideal for learners who want to:

- Practice answering questions under realistic conditions,
- Improve accuracy and speed,
- Review explanations to strengthen weak areas, and
- Approach the exam with greater confidence.

We recommend using this book not as a stand-alone study tool, but alongside other resources like flashcards, textbooks, or hands-on training. For best results, we recommend working through each question, reflecting on the explanation provided, and revisiting the topics that challenge you most.

Remember: successful test preparation isn't about getting every question right the first time, it's about learning from your mistakes and improving over time. Stay focused, trust the process, and know that every page you turn brings you closer to success.

Let's begin.

How to Use This Guide

This guide is designed to help you study more effectively and approach your exam with confidence. Whether you're reviewing for the first time or doing a final refresh, here's how to get the most out of your Examzify study guide:

1. Start with a Diagnostic Review

Skim through the questions to get a sense of what you know and what you need to focus on. Your goal is to identify knowledge gaps early.

2. Study in Short, Focused Sessions

Break your study time into manageable blocks (e.g. 30 – 45 minutes). Review a handful of questions, reflect on the explanations.

3. Learn from the Explanations

After answering a question, always read the explanation, even if you got it right. It reinforces key points, corrects misunderstandings, and teaches subtle distinctions between similar answers.

4. Track Your Progress

Use bookmarks or notes (if reading digitally) to mark difficult questions. Revisit these regularly and track improvements over time.

5. Simulate the Real Exam

Once you're comfortable, try taking a full set of questions without pausing. Set a timer and simulate test-day conditions to build confidence and time management skills.

6. Repeat and Review

Don't just study once, repetition builds retention. Re-attempt questions after a few days and revisit explanations to reinforce learning. Pair this guide with other Examzify tools like flashcards, and digital practice tests to strengthen your preparation across formats.

There's no single right way to study, but consistent, thoughtful effort always wins. Use this guide flexibly, adapt the tips above to fit your pace and learning style. You've got this!

Questions

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- 1. Which report does the DFAC manager need to utilize for financial accountability in food services?**
 - A. Expense report
 - B. Inventory report
 - C. Sent Receipt Report
 - D. Compliance report
- 2. Which is NOT a method the CDC uses to enhance global health systems?**
 - A. Providing health education and training
 - B. Ensuring direct provision of medical supplies
 - C. Collaborating with local governments
 - D. Performing health assessments
- 3. What are the two types of meal service offered in AF dining facilities?**
 - A. Traditional and a la carte
 - B. Cafeteria and buffet
 - C. Self-service and full-service
 - D. Quick service and sit-down
- 4. Which of the following is NOT a hazard addressed by HACCP guidelines?**
 - A. Chemical
 - B. Biological
 - C. Emotional
 - D. Physical
- 5. When the order is reconciled in Net-Chef, what is updated for each product from the vendor?**
 - A. Product description
 - B. Order quantity
 - C. Per-Unit Cost
 - D. Shipping method

- 6. What does the CDC's Youth Risk Behavior Surveillance System (YRBSS) monitor?**
- A. Economic factors affecting health
 - B. Health-risk behaviors among youth
 - C. Hospitalization rates for youth
 - D. Nutrition in school lunch programs
- 7. What updates the per-unit cost of each product from the vendor when the order is reconciled in Net-Chef?**
- A. Menu price
 - B. Shelf life
 - C. Per-unit cost
 - D. Name
- 8. What is the role of the CDC in food safety?**
- A. To educate the public about nutrition
 - B. To monitor foodborne illnesses and implement prevention strategies
 - C. To regulate food industry practices
 - D. To conduct agricultural research
- 9. In traditional meal service, patrons are charged a meal rate that is?**
- A. Flat rate regardless of menu selections
 - B. Standard regardless of menu items
 - C. Variable based on selections
 - D. A la carte pricing
- 10. What is the CDC's approach to promoting health equity globally?**
- A. Emphasizing socioeconomic status alone
 - B. Focusing only on wealthy nations
 - C. Addressing the needs of underserved populations
 - D. Ignoring regional differences

Answers

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1. C
2. B
3. A
4. C
5. C
6. B
7. A
8. B
9. B
10. C

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Explanations

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1. Which report does the DFAC manager need to utilize for financial accountability in food services?

- A. Expense report
- B. Inventory report
- C. Sent Receipt Report**
- D. Compliance report

The Sent Receipt Report is integral for the DFAC manager's financial accountability because it provides a detailed account of all transactions involving food and supplies. This report captures the specifics of what has been ordered, received, and consumed, allowing the manager to track expenses directly tied to food services. It not only aids in verifying that received items match the orders placed, but also assists in managing the budget by providing a clear snapshot of spending. This financial transparency is essential for effective oversight and accountability within the operation. In contrast, the other reports serve different purposes. The Expense Report typically focuses on overall operational costs rather than specific food service transactions. The Inventory Report mainly tracks stock levels and usage but does not inherently detail financial accountability. The Compliance Report is essential for ensuring that standards and regulations are met, but it does not directly address the financial transactions and visibility that the Sent Receipt Report does. Thus, utilizing the Sent Receipt Report provides the DFAC manager with the necessary data to maintain financial oversight effectively.

2. Which is NOT a method the CDC uses to enhance global health systems?

- A. Providing health education and training
- B. Ensuring direct provision of medical supplies**
- C. Collaborating with local governments
- D. Performing health assessments

The choice indicating that ensuring direct provision of medical supplies is not a method used by the CDC to enhance global health systems is correct. The CDC focuses on strengthening the capabilities of health systems, which involves building local resources and infrastructure rather than directly supplying medical provisions. By concentrating efforts on education, training, and collaboration with local governments, the CDC empowers communities and nations to develop their health systems sustainably. Performing health assessments is vital as it helps in understanding the existing health challenges and facilitates strategic planning for intervention. In contrast, simply providing medical supplies may create dependency rather than fostering an independent and efficient health system. Therefore, this approach aligns with the CDC's goal of promoting self-sufficiency and resilience in global health.

3. What are the two types of meal service offered in AF dining facilities?

- A. Traditional and a la carte
- B. Cafeteria and buffet
- C. Self-service and full-service
- D. Quick service and sit-down

The two types of meal service offered in Armed Forces dining facilities are indeed traditional and a la carte. In traditional service, meals are typically pre-planned with set menus, where the diners are served meals in courses, often similar to a restaurant experience. This service style provides a structured dining experience and ensures that all diners receive the same options and portions, supporting the efficiency of service and the management of food resources in a military setting. On the other hand, a la carte service allows diners more flexibility and choice. They can select individual items from a menu rather than a complete meal, which can be appealing for those who may desire specific foods at particular times. This option also accommodates varying dietary preferences and needs, allowing service members to customize their meals according to individual tastes. Both types of meal service are designed to meet the unique needs of military personnel and ensure that they receive adequate nutrition while fostering a sense of community and morale through shared dining experiences.

4. Which of the following is NOT a hazard addressed by HACCP guidelines?

- A. Chemical
- B. Biological
- C. Emotional
- D. Physical

HACCP, which stands for Hazard Analysis Critical Control Point, is a systematic approach used in food safety to identify, evaluate, and control hazards that could compromise food quality or safety. The three primary categories of hazards that HACCP addresses are biological, chemical, and physical hazards. Biological hazards refer to microorganisms such as bacteria, viruses, and parasites that can contaminate food and lead to foodborne illnesses. Chemical hazards include harmful substances, such as pesticides, food additives, or cleaning agents, that may pose a risk if they come into contact with food. Physical hazards consist of foreign objects, like metal shavings or broken glass, that could inadvertently be introduced into food products. Emotional hazards do not pertain to food safety nor are they relevant within the HACCP framework, which focuses solely on tangible risks associated with food safety and public health. Therefore, the choice indicating emotional hazards correctly identifies something that HACCP guidelines do not address. This helps reinforce the importance of focusing on measurable dangers that can directly impact food safety, rather than subjective factors.

5. When the order is reconciled in Net-Chef, what is updated for each product from the vendor?

- A. Product description
- B. Order quantity
- C. Per-Unit Cost**
- D. Shipping method

When the order is reconciled in Net-Chef, the per-unit cost for each product from the vendor is updated. This is because reconciliation typically involves verifying the accuracy of the priced items and ensuring that the costs match the agreed-upon rates with the vendor. It is crucial for maintaining accurate financial records and ensuring that inventory is valued correctly. The per-unit cost adjustment reflects any price changes that may have occurred since the order was placed, allowing for more accurate budgeting and reporting. The other options pertain to aspects of product management that may not necessarily change during the reconciliation process. For instance, product descriptions are usually static and would not change unless there is a need for an update from the vendor. Order quantities are decided upon at the time of order placement and typically aren't altered in reconciliation unless there is a discrepancy that needs addressing. Similarly, the shipping method is related to logistics and not a factor in the reconciliation of the order itself. Therefore, the updating of the per-unit cost stands out as the primary focus during the reconciliation process in this context.

6. What does the CDC's Youth Risk Behavior Surveillance System (YRBSS) monitor?

- A. Economic factors affecting health
- B. Health-risk behaviors among youth**
- C. Hospitalization rates for youth
- D. Nutrition in school lunch programs

The CDC's Youth Risk Behavior Surveillance System (YRBSS) is specifically designed to monitor health-risk behaviors among youth. This comprehensive surveillance system collects data related to significant risk factors that can impact the health and well-being of adolescents. These behaviors include, but are not limited to, issues such as substance use, sexual behaviors, physical inactivity, and poor dietary habits. Monitoring these behaviors is crucial for public health because they are often linked to the leading causes of morbidity and mortality among youth. By identifying trends and patterns in these behaviors, the YRBSS provides invaluable data to inform public health initiatives and policies aimed at reducing health risks among young populations. Other options, while they may relate to public health, do not accurately represent the scope and focus of the YRBSS. For instance, economic factors and hospitalization rates can influence health outcomes but are not the primary focus of this specific surveillance system. Similarly, while school meal nutrition is important for youth health, it falls outside the direct monitoring goals established by the YRBSS.

7. What updates the per-unit cost of each product from the vendor when the order is reconciled in Net-Chef?

- A. Menu price**
- B. Shelf life
- C. Per-unit cost
- D. Name

The correct answer is that the menu price updates the per-unit cost of each product from the vendor when the order is reconciled in Net-Chef. The menu price is essentially a reflection of how much the restaurant intends to charge for the product. When orders are reconciled, the costs associated with the products can be adjusted to reflect the current market value or the negotiated pricing with vendors. This process ensures that the financial records accurately represent the expenses associated with the items being sold and allows managers to track profitability effectively. While other factors like shelf life, per-unit cost, and name are important properties of product management, they do not directly influence the adjustment of the cost during the reconciliation process. Shelf life pertains to how long a product remains viable for sale; the per-unit cost generally indicates the vendor's pricing prior to adjustments; and the name refers to the identification of the product itself. Each of these elements plays a role in overall inventory management, but the menu price specifically drives the updates needed to maintain accurate costing in response to vendor orders.

8. What is the role of the CDC in food safety?

- A. To educate the public about nutrition
- B. To monitor foodborne illnesses and implement prevention strategies**
- C. To regulate food industry practices
- D. To conduct agricultural research

The role of the CDC in food safety primarily involves monitoring foodborne illnesses and implementing prevention strategies. This involves collecting and analyzing data on foodborne diseases, identifying outbreaks, and collaborating with state and local health departments, as well as other federal agencies, to reduce the incidence of these illnesses. The CDC works to understand the sources and causes of foodborne diseases, allowing them to recommend effective public health responses and develop educational materials aimed at preventing future outbreaks. While educating the public about nutrition is an important function, it is not the main focus of the CDC in the context of food safety. Regulating food industry practices is typically the responsibility of the Food and Drug Administration (FDA) and the United States Department of Agriculture (USDA), rather than the CDC. Conducting agricultural research falls under the purview of agricultural and research organizations rather than the CDC's specific mission regarding public health and safety. Therefore, monitoring foodborne illnesses and prevention strategies is a key component of the CDC's overall efforts to protect public health.

9. In traditional meal service, patrons are charged a meal rate that is?

- A. Flat rate regardless of menu selections
- B. Standard regardless of menu items**
- C. Variable based on selections
- D. A la carte pricing

In traditional meal service, patrons are typically charged a standard meal rate that is set regardless of the specific menu items they choose. This means that whether they select a soup, salad, entrée, or dessert, the price they pay remains constant. This model simplifies the dining experience as guests do not need to worry about the individual costs of each menu item. While the other answer choices suggest alternatives such as variable pricing based on selections or a la carte pricing, these approaches imply that prices fluctuate based on what each patron chooses. However, traditional meal service emphasizes a set pricing structure, which typically covers a complete meal rather than assessing charges individually for each dish selected. This pricing strategy can enhance the convenience and predictability of the dining experience for patrons.

10. What is the CDC's approach to promoting health equity globally?

- A. Emphasizing socioeconomic status alone
- B. Focusing only on wealthy nations
- C. Addressing the needs of underserved populations**
- D. Ignoring regional differences

The CDC's approach to promoting health equity globally involves addressing the needs of underserved populations. This strategy recognizes that health disparities often exist due to various social determinants, including economic status, education, and geographic location. By focusing on these groups, the CDC aims to ensure that everyone, regardless of their background or circumstances, has access to the resources and opportunities necessary for good health. This approach is holistic and takes into account the multiple factors that contribute to health inequities. It also acknowledges the importance of tailored interventions that respond to the specific needs of different populations around the world. In doing so, the CDC is not merely providing one-size-fits-all solutions but rather working to eliminate barriers that prevent underserved communities from achieving optimal health outcomes. This commitment to inclusivity and comprehensive care is essential for fostering overall health equity on a global scale.

Next Steps

Congratulations on reaching the final section of this guide. You've taken a meaningful step toward passing your certification exam and advancing your career.

As you continue preparing, remember that consistent practice, review, and self-reflection are key to success. Make time to revisit difficult topics, simulate exam conditions, and track your progress along the way.

If you need help, have suggestions, or want to share feedback, we'd love to hear from you. Reach out to our team at hello@examzify.com.

Or visit your dedicated course page for more study tools and resources:

<https://cdcservices7levelblock2.examzify.com>

We wish you the very best on your exam journey. You've got this!

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