

# **OU STUDY QUIZ**

#### Test Your Knowledge of Kosher Supervision

Circle the correct answer. (Each question is 3 points plus one free point.)

- 1. From the list below, select the step that is not part of the process of setting up a new hashgacha?
  - a. Ingredients review
  - b. Inspection
  - c. Production process review
  - d. Tasting the food
- 2. To determine if an ingredient is kosher it is necessary to:
  - a. Check the subunits
  - b. Test the product in the lab
  - c. Review the USP code
  - d. X-ray to find impurities
- 3. The first step to set up a new hashgacha is to:
  - a. Inspect the plant
  - b. Draw up a contract
  - c. Submit a list of ingredients
  - d. Print labels with an OU
- 4. A person who visits plants to check if everything is kosher is called a:
  - a. Mashgiach
  - b. Masmid
  - c. Mechanech
  - d. Mekubal
- 5. In an OU contract, a Schedule A and Schedule B are lists of:
  - a. Equipment and machinery
  - b. Appointments and cancellations
  - c. Ingredients and products
  - d. Plant addresses and phone numbers
- 6. There are more than \_\_\_\_\_ Kosher symbols. (Choose the most accurate number.)
  - a. 100
  - b. 500
  - c. 1000
  - d. 2000

#### 7. A product will be labeled OU-D

- a. Only if it contains dairy ingredients
- b. Only if made on dairy equipment
- c If it contains dairy ingredients or is made on dairy equipment
- d. If it contains certain chemicals which are called OU-D
- 8. Which response is not true?
  You can't always tell if a food item is kosher by reading the ingredients because:
  - a. It is not necessary to list ingredients that are less than 2%
  - b. It may be prohibited because of bishul akum
  - Some ingredients are broad categories and it is not possible to know what is in that category
  - d. Certain ingredients can be kosher and non-Kosher, depending on the source
- 9. How complicated is kosher supervision?
  - a. Very simple
  - b. Moderate
  - c. Very complicated
- 10. How do we generally know who certifies a product?
  - a. Find a "K" symbol on the label
  - b. Call the Better Business Bureau
  - c. Look for the unique kosher symbol of the Rabbi or certifying agency on the label
  - d. Contact your Rabbi
- 11. How do you determine if a kosher certification is reliable?
  - a. Check if the Rabbi's name appears in Hebrew letters on the product
  - b. Ask your friends if they rely on that supervision
  - c. Check with your Rabbi
  - d. Do a Google search on the Internet



### **OU STUDY QUIZ cont.**

# 12. What skills are not necessary for reliable kosher supervision?

- a. Halachic
- b. Knowledge of ingredients
- c. Detective
- d. Math

#### 13. A good Mashgiach must be like:

- a. Albert Einstein
- b. Babe Ruth
- c. Sherlock Holmes
- d. Abraham Lincoln

### 14. In the realm of kashrus, "red flag ingredients" are:

- a. Ingredients with a red color
- b. Ingredients that may be kosher or nonkosher
- c. Ingredients that are shaped like flags
- d. Ingredients manufactured by the Red Flag Company

### 15. Which statement is not true? Enzymes are derived from:

- a. Animals
- b. Plants
- c. Bacteria
- d. Earth

# 16. Which item below is a surfactant that helps water and oil mix?

- a. Enzymes
- b. Emulsifiers
- c Flavors
- d. Vinegar

# 17. True or false? Artificial grape juice flavor cannot contain grape juice.

- a. True
- b. False

# 18. Vinegar made from the following source is generally not kosher:

- a. Sugar
- b. Beets
- c. Potatoes
- d. Grape juice

### 19. Which ingredient is not produced from animal sources?

- a. Emulsifiers
- b. Glycerin
- c. Gelatin
- d. Whey powder

# 20. An insect derived red color that is commonly used in the food industry is called:

- a. Carmine
- b. Bloody Mary
- c. Red Rover
- d. Red Ants

#### 21. Pure vegetable oil may contain some:

- a. Insects
- b. Animal oil
- c. Emulsifiers
- d. Milk

#### 22. Gelatin comes from what animal part?

- a. Lungs
- b. Heart
- c. Bones and hides
- d. Tail

#### 23. Whey powder is what status?

- a. Dairy
- b. Pareve
- c. Meat
- d. Fish

# 24. Stearic acid does not come from which source?

- a. Animal oil
- b. Vegetable oil
- c. Fusel oil
- d. Soybean oil

#### 25.To be kosher, fish must have:

- a. A tail
- b. Fins and scales
- c. Ridges
- d. Shiny skin



### **OU STUDY QUIZ cont.**

- 26. Fish prepared in a non-kosher fish store is problematic for all of the reasons below except:
  - a. Knives are greasy
  - b. Tables are greasy
  - c. Animal oil may be injected into the fish
  - d. The consumer does not see the scales on the fish
- 27. Bedikas tolaim means:
  - a. Checking ingredients
  - b. Kashering
  - c. Ritual slaughtering known as shechita
  - d. Inspecting for insects
- 28. Teruma and Ma'aser is separated for:
  - a. Moroccan figs
  - b. Italian olive oil
  - c. American pasta
  - d. Israeli fruits and vegetables
- 29. Which one of the following is not prohibited because of Rabbinic decree?
  - a. Bishul Akum
  - b. Gevinas Akum
  - c. Cholov Akum
  - e. Cholov Yisrael
  - a. Stam Yainum

- 30. Is there a problem of Bishul Akum for apples that are cooked by a non-Jew?
  - a. Yes
  - b. No
- 31. Rav Moshe Feinstein allowed consuming this food when there is government inspection:
  - a. Applesauce
  - b. Milk
  - c. Fish
  - d. Hard Cheese
- 32. Which answer is not true? Gevinas Yisrael is:
  - a. Made with microbial rennet
  - b. Supervised by a Jew
  - c. A requirement for hard cheese
  - d. Is made in Israel
- 33. Stam Yainum is typically sold in a:
  - a. Fish store
  - b. Liquor store
  - c. Grocery store
  - d. Candy store

·	rief essay to answer the following question. After watching the video, "Outer Space Kosher," and reading the
Basics of Kashrus," what c	do you know about kosher supervision that you did not know before?



### **ANSWERS**

1. d 2. a 3. c 4. a 5. c 6. c 7. c 8. a 9. c 10. c 11. c 12. d 13.c 14. b 15. d 16. b 17. b 18. d 19. d 20. a 21. b 22. c 23. a 24. c 25. b 26. c 27. d 28. d 29. d 30. b 31. b 32. d 33. b