

Q.1: How many stages of pharmacokinetics are there?

Mark(s): 5/5

Learning Outcomes Covered

- HSC.3.9.01.001

a. Two

b. Four

c. Ten

d. Twelve

Q.2: A doctor prescribed 500mg of a drug that is available in a stock strength of 250mg. How many tablets are needed? Calculate this using the basic formula: Prescribed dose ÷ stock strength = number of tablets needed. **Mark(s): 5/5**

Learning Outcomes Covered

- HSC.3.9.01.004

a. 250

b. 2

c. 50

d. 750

Q.3: A patient is receiving an intramuscular injection of a medicine. Where is the medicine being injected? **Mark(s): 0/5**

Learning Outcomes Covered

- HSC.3.9.01.002

a. Into the skin layers

b. Into the muscle

c. Into the fat layer under the skin

d. Into a vein

Q.4: Which of the following is an illness-causing bacteria that is commonly found in food?

Mark(s): 5/5

Learning Outcomes Covered

- HSC.4.2.01.001

a. Salmonella

b. Salmon

c. Salami

d. Salt

Q.5: The doctor prescribed a 45ml IV drip of liquid ibuprofen over a period of 1.5 hours. Calculate Mark(s): 5/5
how much liquid is administered per hour using the formula: Total IV volume ÷ time = mls
administered per hour.

Learning Outcomes Covered

- HSC.3.9.01.004

a. 30ml

b. 35ml

c. 70ml

d. 140ml

Q.6: In which of the following cases should antibiotics be prescribed?

Mark(s): 0/5

Learning Outcomes Covered

- HSC.3.9.01.003

- a. A condition that is not very serious but unlikely to clear up by itself
- b. A condition that is not very serious but could spread if not treated
- c. A condition where antibiotics could speed up the recovery time
- d. All of the above

Q.7: A severe allergic reaction is called _____.

Mark(s): 5/5

Learning Outcomes Covered

- HSC.4.2.01.005

a. anaphylaxis

b. lactose intolerance

c. gluten intolerance

d. adrenaline

Q.8: What is the treatment for anaphylaxis?

Mark(s): 5/5

Learning Outcomes Covered

- HSC.4.2.01.005

a. Cardiopulmonary resuscitation

b. An injection of insulin

c. An injection of adrenaline

d. The Heimlich manoeuvre

Q.9: How should you reheat soup so that it is safe to eat?

Mark(s): 5/5

Learning Outcomes Covered

- HSC.4.2.01.004

- a. Boil the soup and allow it to remain boiling for one minute
- b. Put the soup on low heat for one minute
- c. It is not safe to reheat soup
- d. Boil the soup and allow it to remain boiling for ten minutes

Q.10: What temperature should food be cooked to in order to destroy dangerous bacteria and ensure it is safe to eat?

Mark(s): 5/5

Learning Outcomes Covered

○ HSC.4.2.01.004

a. 5°C

b. 54°C

c. 70°C

d. 37°C

Q.11: Which of the following is a characteristic of a food allergy?

Mark(s): 5/5

Learning Outcomes Covered

- HSC.4.2.01.005

- a. A small amount of food can cause a reaction
- b. It is not life-threatening
- c. A reaction only happens if a lot of the food is eaten
- d. A reaction happens slowly and gradually

Q.12: What is the difference between cleaning and sanitising?

Mark(s): 5/5

Learning Outcomes Covered

- HSC.4.2.01.004

- a. Cleaning removes dirt and crumbs, sanitising kills germs
- b. Cleaning kills germs, sanitising removes dirt and crumbs
- c. There is no difference between cleaning and sanitising
- d. Sanitising is always done before cleaning kitchen equipment

Q.13: A patient's prescription reads: Amoxicillin, 1tsp, PO, bid x10 days. What does this mean?

Mark(s): 5/5

Learning Outcomes Covered

- HSC.3.9.01.007

- a. Take one teaspoon of Amoxicillin, by mouth, twice a day for ten days
- b. Take one tablet of Amoxicillin, topically, twice a day for ten days
- c. Take one gram of Amoxicillin, three times a day, after meals, every day for ten days
- d. Take one teaspoon of Amoxicillin, intravenously, after meals for ten days

Q.14: A patient's prescription shows that they should take pain relief medicine 'prn'. What does this mean? Mark(s): 5/5

Learning Outcomes Covered

○ HSC.3.9.01.007

a. Take the medicine three times a day

b. Take the medicine two times a day

c. Take the medicine four times a day

d. Take the medicine as needed

Q.15: Which of the following is an example of cross-contamination?

Mark(s): 0/5

Learning Outcomes Covered

- HSC.4.2.01.002

- a. When raw food touches cooked food
- b. When food is stored at a safe temperature
- c. When kitchen equipment is cleaned and sanitised after use
- d. When raw food is stored separately from cooked food

Q.16: What is the rule for cooling hot food, such as rice, before storing it in the fridge?

Mark(s): 5/5

Learning Outcomes Covered

- HSC.4.2.01.004

- a. Cool it at room temperature until the steam no longer rises from it
- b. Leave it to cool at room temperature for at least five hours
- c. Put it in the fridge as soon as it is cooked
- d. Cool it in the freezer for 20 minutes

Q.17: When a drug enters the body, which part of the cell does it react with?

Mark(s): 5/5

Learning Outcomes Covered

- HSC.3.9.01.001

a. The receptor

b. The effector

c. The nucleus

d. The cell wall

Q.18: Why might someone need to take antihistamines?

Mark(s): 5/5

Learning Outcomes Covered

- HSC.3.9.01.001

- a. To treat allergies
- b. To treat a reaction to an insect bite
- c. To help reduce the effects of motion sickness
- d. All of the above

Q.19: Creams, gels and ointments are usually administered by which route of drug administration? Mark(s): 5/5

Learning Outcomes Covered

- HSC.3.9.01.002

a. Oral

b. Topical

c. Intravenous

d. Intramuscular

Q.20: What is the role of a clinical pharmacist?

Mark(s): 5/5

Learning Outcomes Covered

- HSC.3.9.01.008

- a. To work in hospitals with doctors and nurses
- b. To teach pharmacy to university students
- c. To develop new drugs
- d. To send medicines to people who are at home

Q.21: In pharmacokinetics, where the medicine goes in the body is called _____.

Mark(s): 5/5

Learning Outcomes Covered

- HSC.3.9.01.001

a. absorption

b. distribution

c. metabolism

d. excretion

Q.22: What four conditions do bacteria need to grow?

Mark(s): 5/5

Learning Outcomes Covered

- HSC.4.2.01.001

a. Time, warmth, food and water

b. Time, cold, darkness and dryness

c. Warmth, dryness, water and food

d. Water, food, darkness and cold

Q.23: Poultry is a high-risk food. Which of the following foods is poultry?

Mark(s): 5/5

Learning Outcomes Covered

- HSC.4.2.01.001

a. Chicken

b. Lamb

c. Fish

d. Vegetables

Q.24: How can food-to-food cross contamination be prevented?

Mark(s): 5/5

Learning Outcomes Covered

- HSC.4.2.01.002

- a. Allow raw food to touch cooked food
- b. Allow the juices from raw food to drip onto other foods
- c. Use the same equipment to prepare raw and cooked foods
- d. Keep raw food separate from cooked food

Q.25: What can cause antibiotic resistance?

Mark(s): 0/5

Learning Outcomes Covered

- HSC.3.9.01.003

- a. When a patient does not use antibiotics to treat a bacterial infection
- b. When a patient takes all of the antibiotics they have been prescribed in the correct way
- c. When a patient stops taking their prescribed antibiotics as soon as their symptoms improve
- d. When a patient experiences mild side-effects from taking antibiotics