

SKILLS LIST and SAMPLE ITEMS

FOR

PRACTICE TEST FOR READING, GRADE 8

(Test items developed for skills measured in OCCT)

Skills

- | | |
|-----------------------------------|---|
| 1.0 Vocabulary | 3.0 Literature |
| 1.1 Words in Context | 3.1 Literary Genres |
| 2.0 Comprehension | 3.2 Literary Elements |
| 2.1 Literal Understanding | 3.3 Figurative Language/
Sound Devices |
| 2.2 Inferences and Interpretation | 4.0 Research and Information |
| 2.3 Summary and Generalization | 4.1 Accessing Information |
| 2.4 Analysis and Evaluation | 4.2 Interpreting Information |
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Number of questions: 50

Number of pages: 14

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(OVER)

OCCT PRACTICE TEST IN READING - GRADE 8

20. How does the author attempt to connect the reader to the subject of the passage?
- A. He gives several rules about safe ways to handle food.
 - B. He describes a study done by the F.D.A.
 - C. He tells the reader about real families observed in their cooking habits.
 - D. He writes the passage in easily understood words.

The results of the study showed the following:

1. While the kitchens that were observed looked clean, individuals involved did not know this was a safety study.
2. Scientists brought in the ingredients to be used.
3. Mistake No. 1 - Three-fourths of the families stored meat on upper shelves of the refrigerator, allowing juices to drip onto other foods.
4. Mistake No. 2 - Fifty-five percent did not wash their hands, and, of those who did, sixteen percent did not use soap.

A cook should wash his/her hands often while cooking. This was not done. Only one third of the cooks used soap, with the majority just rinsing their hands and drying them on a towel.

A cloth dish towel can be extremely unsafe if it is used to wipe the counter top and then dry hands. A paper towel, thrown away after one use, is the safest.

Lettuce should be washed, and salad ingredients should not be placed on areas where raw meat has been placed.

The message of this study: Wash your hands often (with soap) and clean food surfaces after handling raw meat.

21. What is the author's main purpose in writing this passage?
- A. to show people how food poisonings occur in restaurants because of cooks' mishandling of food
 - B. to educate people about food handling safety in the home
 - C. to discourage the consumption of meat by showing how dangerous it can be
 - D. to educate people about how much money the Food and Drug Administration spends on food safety studies
22. Becoming ill as a result of improper food handling is known as
- A. a malady
 - B. bacterial contamination
 - C. food poisoning
 - D. stomach virus
23. Which is the quickest way to access more information about food poisonings?
- A. Use the computerized card catalog.
 - B. Check out the newest books at the library.
 - C. Search on the Internet under the topic food poisoning.
 - D. Go to the local home extension agent for information.
24. This passage is most like a/an
- A. historical fiction
 - B. short story
 - C. informational text
 - D. mystery novel