

تم تحميل هذا الملف من موقع المناهج الإماراتية



مراجعة امتحانية اختيار من متعدد نموذج أول

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إعداد: ELHAMID ABD AHMED

التواصل الاجتماعي بحسب الصف الثاني عشر



اضغط هنا للحصول على جميع روابط "الصف الثاني عشر"

روابط مواد الصف الثاني عشر على تلغرام

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المزيد من الملفات بحسب الصف الثاني عشر والمادة علوم صحية في الفصل الثالث

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Rowad Al Dhafr Private School
مدرسة رواد الظفرة الخاصة

HEALTH SCIENCES

GRADE / 12

M.R/ AHMED ABD ELHAMID

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

- 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.2: What can cause antibiotic resistance? 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

Q.3: Which of the following is a characteristic of a food allergy?

- 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.4: Cooking food to ____°C can kill large groups of dangerous bacteria within 30 seconds and ensure it is safe to eat.

- a. 5
- b. 58
- c. 70
- d. 37

Q.5: Which of the following is an example of cross-contamination?

- 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.6: Ibrahim works at a burger restaurant. He took a break to use the bathroom and did not wash his hands when he returned to the kitchen. He continued to prepare burgers that caused the customers to develop a foodborne illness within	
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24 hours. Which type of cross-contamination is this?

- a. Food-to-food
- b. People-to-food
- c. Equipment-to-food
- d. Water-to-food

Q.7: The doctor has prescribed 200mg of a drug that is available in a stock strength of 40mg. How many tablets are needed? Calculate this using the basic formula: Prescribed dose ÷ stock strength = number of tablets needed.

- a. 5
- b. 20
- c. 8
- d. 100

Q.8: Creams, gels and ointments are usually administered by which route of drug administration?

- a. Oral
- b. Topical
- c. Intravenous

d. Intramuscular

Q.9: What is the difference between cleaning and sanitising?

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

- a. The receptor**
- b. The effector**
- c. The nucleus**
- d. The cell wall**

Q.11: Where should frozen food be thawed?

- a. In the fridge**
- b. At room temperature**
- c. In the freezer**
- d. In the microwave**

Q.12: If a thermometer is not available, how can you check that the meat you are preparing is fully cooked?

- a. The meat smells like it is burning**
- b. The meat looks cooked on the outside**
- c. The insides are pink and fleshy**
- d. The insides are not pink and juices are clear**

Q.13: In pharmacokinetics, how the body removes the medicine is called

- a. absorption**
- b. distribution**
- c. metabolism**
- d. excretion**

Q.14: What is the role of a clinical pharmacist?

- 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.15: Which route of drug administration involves placing the medicine between the gum and cheek?

- a. Sublingual
- b. Buccal
- c. Topical
- d. Parenteral

Q.16: What is the treatment for anaphylaxis?

- a. Cardiopulmonary resuscitation
- b. An injection of insulin
- c. An injection of adrenaline
- d. The Heimlich manoeuvre

Q.17: Which complication is caused by taking high doses of NSAIDs for a long period of time?

- a. Stomach ulcers
- b. Blood clots
- c. Low blood pressure
- d. Headaches

Q.18: A doctor told the nurse to prepare IV pain relief for a patient after surgery. Which route of administration should the nurse be preparing for the patient?

- a. Intravenous
- b. Intramuscular
- c. Topical
- d. Sublingual

Q.19: In which of the following cases should antibiotics be prescribed?

- 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.20: What four conditions do bacteria need to grow?

- 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.21: What is anaphylaxis?

- a. A severe allergic reaction
- b. An intolerance to dairy foods
- c. A mild allergic reaction
- d. An intolerance to wheat and barley

Q.22: Poultry is a high-risk food. Which of the following foods is poultry?

- a. Chicken
- b. Lamb
- c. Fish
- d. Vegetables

Q.23: The doctor prescribed a 200mg dose of solution. It is available in a stock strength of 200mg/5ml. How much solution is needed? Calculate this using the formula: Desired dose ÷ stock strength x stock volume = amount of solution needed.

- a. 5ml**
- b. 20ml**
- c. 1ml**
- d. 200ml**

Q.24: Which of the following is an illness-causing bacteria that is commonly found in food?

- a. Salmonella**
- b. Salmon**
- c. Salami**
- d. Salt**

Q.25: Which of the following is an example of a generic name for a painkiller?

- a. Paracetamol**
- b. Ibuprofen**
- c. Amoxicillin**
- d. Penicillin**

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