

Food Safety in Catering

Specimen Questions

The specimen examination questions contained in this publication are representative of the type of questions used to assess candidates taking the Food Safety in Catering examination.

Candidates are assessed by a 20 question, 25 minute, multiple-choice examination. Candidates have to answer 14 out of 20 questions to pass.

The answers to each of these questions are shown on the last page.

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Specimen Questions

- 1 Which of these **must** a food handler report to their supervisor?
 - A An eye infection
 - B A headache
 - C An in-growing toenail
 - D A toothache

- 2 Where should frozen meat be placed while it is defrosting?
 - A In the warming drawer of the oven
 - B On the bottom shelf of a refrigerator
 - C In the dry goods storage area
 - D On a convenient kitchen worktop

- 3 Which of these is the **main** reason that pest control is essential in food preparation businesses?
 - A Staff may trip over pests and injure themselves
 - B Bacteria from pests can easily contaminate the food
 - C Pest-free workplaces are generally more efficient
 - D Pests are unsightly and will upset the customers

- 4 The **most** effective way of identifying food safety hazards is to:
 - A Routinely use chemical testing to check for bacteria build-up
 - B Stop suppliers entering the food preparation areas
 - C Identify the critical points by using a food management system
 - D Ask staff to regularly monitor the activities of their colleagues

- 5 It is an offence under the Food Hygiene Regulations Act 2005 to sell food that:
 - A Is not good value for money
 - B Contains any additives
 - C Does not look appealing
 - D Is labeled in a misleading way

- 6 Which of these can be an allergenic hazard?
 - A Nuts
 - B Glass
 - C Insects
 - D Bacteria

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- 7 Which of these is the **best** policy to follow in relation to stock control?
- A Last in, first out
 - B Oldest in, freshest out
 - C First in, first out
 - D Fresh in, fresh out
- 8 What is the **main** reason that food handlers **must** wash their hands thoroughly after handling raw food?
- A To allow them to have a break from working
 - B To reduce the levels of food wasted in the kitchen
 - C To ensure that they do not get their clothes dirty
 - D To prevent the contamination of other food items
- 9 Why is it important that the temperature of a food storage freezer is kept at -18°C or below?
- A Freezers run most economically at this temperature
 - B It will prevent the build up of ice inside the freezer
 - C Bacteria will be dormant and will not multiply on the food
 - D Food stored at this temperature will not get freezer burn
- 10 When **must** food preparation workstations be cleaned?
- A At the end of each day only
 - B After the food handler has had a break
 - C At the request of the supervisor only
 - D Before and after every task is carried out

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Answers

Q	Answer	Assessment Criteria
1	A	2.2 Describe effective personal hygiene practices, for example, protective clothing, hand washing, personal illnesses, cuts and wounds
2	B	4.3 Describe safe food handling practices and procedures for storing, preparing, cooking, chilling, reheating, holding, serving and transporting food
3	B	3.3 Outline the importance of pest control
4	C	1.2 Describe how to report food safety hazards
5	D	1.3 Outline the legal responsibilities of food handlers and food business operators
6	A	4.1 State the sources and risks to food safety from contamination and cross contamination to include microbial, chemical, physical and allergenic hazards
7	C	4.5 Describe stock control procedures including deliveries, storage, date marking and stock rotation
8	D	2.1 Explain the importance of personal hygiene in food safety including its role in reducing the risk of contamination
9	C	4.4 Explain the importance of temperature controls when storing, preparing, cooking, chilling, reheating, holding, serving and transporting food
10	D	3.1 Explain how to keep the work area and equipment clean and tidy to include cleaning and disinfection methods, safe use and storage of cleaning chemicals and materials, and waste disposal

The learning outcomes and assessment criteria can be found in the centre manual, Section 1.