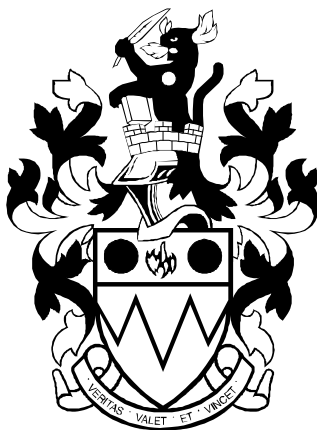


Food Safety, Health and Hygiene Certificate General Catering - Examination Paper



For Examiner's Use Only				
<i>Has Pass Mark Been Achieved?</i>	Yes	No		30
<i>Examiners Signature</i>				

INSTRUCTIONS TO CANDIDATE

- Please PRINT your name in the space below

<i>Name</i>			
<i>Course Venue</i>			
<i>Exam Date</i>		<i>Date of Birth</i>	
<i>Candidates Signature</i>			
<i>I certify that I have completed this test paper in exam conditions with no outside help; By signing above I accept the terms and conditions of this food safety exam</i>			

- There are a total of thirty questions. The pass mark is 21/30
- There is only ONE correct answer for each question – Read them carefully!

Q1.	Which of the following is an example of a High Risk Food?			
a)	Strawberry Jelly			
b)	Cooked Meat	X		
c)	Ice Cubes			
d)	Frozen Peas			

Clearly mark your chosen answer with a "X" in the un shaded area (see example).
Should you make a mistake please initial your final decision

Do not write in the red shaded area

- Time allowed, one hour
- When you have finished please hand this paper in to the course tutor or exam supervisor and leave the room

Good Luck!

Q1.	What type of covering would be most suitable for a cut finger in a food room or kitchen?		
a)	A blue or brightly coloured waterproof detectable plaster		
b)	A see through plaster that sticks even when wet		
c)	No covering		
d)	A clean tissue		

Q2.	You are unwell with sickness and diarrhoea before leaving for work, what action should you take?		
a)	Go to work and report to your line manager for a decision on whether you are fit for work		
b)	Take suitable medication and go to work as normal		
c)	Telephone your workplace and inform them of your symptoms and that you will not be at work for your next shift		
d)	Go to work but ensure you wash your hands regularly and report if symptoms persist		

Q3.	When do you return to work following absence through gastric illness?		
a)	When you are able to eat again		
b)	The next day provided that symptoms have reduced		
c)	Forty eight hours after symptoms of illness have stopped or when you have medical clearance		
d)	When your manager or first aid qualified person tells you it is safe to return		

Q4.	What is the ideal operating temperature for the inside of a freezer ?		
a)	Between -18°C and -22 °C		
b)	Between -1°C and -4°C		
c)	Between -10°C and -14°C		
d)	Any temperature below 0°C		

Q5.	Which one of the following best describes why a food business should have a Food Safety Management System (such as Safer Food Better Business in a smaller organisation)		
a)	To give everyone the proper hours and reduce work stress		
b)	To control hazards that may arise during the food process within an organisation		
c)	To ensure staff can complete all forms and documents in regard to hygiene management		
d)	To ensure correct ingredients are selected for the menu		

Q6.	As part of your food hygiene management system. Which one of the following best describes what a temperature chart should show?		
a)	Just the temperature		
b)	The temperature, time and date		
c)	The temperature, time, date and name of the person who checked the temperature		
d)	The name and address of the business		

Q7.	Which four requirements do bacteria need in order to grow?		
a)	Food, air, time and plastic		
b)	Moisture, air, chemicals and light		
c)	Food, light, moisture and colour		
d)	Food, moisture, warmth and time		

Q8.	Which of the following foods is most associated with E Coli 0157?		
a)	Salad Dressing		
b)	Pasteurized Milk		
c)	Raw beef mince		
d)	Cooked Carrots		

Q9.	Which of the following is often associated with raw poultry or eggs?		
a)	Clostridium Perfringens		
b)	Salmonella		
c)	Clostridium Botulinum		
d)	Staphylococcus Aureus		

Q10.	What is the purpose of spores that live within some bacteria?		
a)	To multiply		
b)	To give the food a sour taste		
c)	To survive high temperatures		
d)	To grow moulds		

Q11.	When should a new food handler receive hygiene induction training?		
a)	When the Environmental Health Officer deems it necessary		
b)	During the first full week at work		
c)	Before starting food handling duties		
d)	After their first shift		

Q12.	What is the minimum time and temperature control required to destroy most bacteria?		
a)	67 °c for one minute		
b)	68 °c for two minutes		
c)	69°c for two minutes		
d)	70 °c for two minutes		

Q13.	What is the best way to check the correct temperature of food?		
a)	By using a sanitised temperature probe		
b)	By looking and judging		
c)	By Touching with the back of your hand		
d)	By tasting the food		

Q14.	What is the best definition of Contamination		
a)	The presence in food of any harmful or objectionable substance or object		
b)	Anything that looks or tastes as if it is infected including meats		
c)	All organisms that have the ability to make an individual ill		
d)	Multiplication of spores and bacteria that may lead to an outbreak of food borne illness		

Q15.	Which is the best way of keeping rats and mice out of food premises?		
a)	Keeping a cat		
b)	Putting poisoned food down		
c)	Keeping everything clean and proofing the building		
d)	Putting up a "No Entry" sign		

Q16.	Which of the following would help to prevent Cross Contamination?		
a)	Use wooden chopping boards		
b)	Separate areas for raw and cooked meat		
c)	Keeping all meat stored together at the correct temperature		
d)	Wear suitable hats in the food preparation area		

Q17.	While taking delivery of some frozen food the temperature reading is - 5°C What course of action is best practice?		
a)	Refuse delivery and log in the food management system		
b)	Take delivery as normal and tell the manager		
c)	Put Straight in the Freezer		
d)	Cook all food immediately		

Q30.	If an enforcement officer found a food premises caused an imminent health risk, what powers would they have/be most likely to carry out?		
a)	Call the Police		
b)	Write a formal letter of warning		
c)	Take immediate action to close the premises		
d)	Place rodent traps and cameras in strategic areas of the kitchen		

Q19.	Which of the following could be described as <i>Physical Contamination</i>?		
a)	A pen top		
b)	Salmonella		
c)	Chemicals		
d)	Black rot		

Q20.	Which of the following is the most important for a kitchen worker's over clothing?		
a)	It should be clean		
b)	It should be light coloured		
c)	It should be tight fitting		
d)	It should be easy to clean		

Q21.	Which of the following contain protective spores that survive in conditions unsuitable for pathogens?		
a)	Salmonella		
b)	Clostridium Perfringens		
c)	E Coli 0157		
d)	Staphylococcus Aureus		

Q22.	How much bacteria does detergent kill?		
a)	All of it		
b)	Bacteria is reduced to a safe level		
c)	Approximately half		
d)	None of it		

Q23.	What is the best way to clean a food preparation area?		
a)	Sanitize the area		
b)	Wipe down with sterile wipes		
c)	Use hot soapy water		
d)	Use bleach		

Q24.	Why should rubbish bins be lined, kept clean and have tight fitting lids?		
a)	The rubbish rots more slowly		
b)	It save using bin liners		
c)	Flies are not attracted		
d)	They need emptying less often		

Q25.	What is the minimum temperature food should be hot held for?		
a)	Above 50 °c		
b)	Above 46.7 °c		
c)	Above 90 °c		
d)	Above 63°c		

Q26.	In ideal conditions, how often do bacteria double in number?		
a)	Twice an hour		
b)	Every ten to twenty seconds		
c)	Every half an hour		
d)	Every ten to twenty minutes		

Q27.	Which of the following is an example of spoilage bacteria?		
a)	Mould on bread		
b)	Chemicals in food		
c)	Undercooked meat		
d)	Rodent hair		

Q28.	Which of the following would be a safe method to cool food?		
a)	Put straight into the refrigerator and turn up to maximum		
b)	Divide into smaller portions		
c)	Put next to an open window which has a suitable fly screen		
d)	Spray with cold water		

Q29.	Which of the following is possible according to food legislation?		
a)	Every employee must clock in before starting work		
b)	An employee can be prosecuted for wearing dirty overalls		
c)	Chopping boards must be dark coloured		
d)	Hats and gloves must be worn at all times		

Q30.	In which part of the fridge should raw meat be stored?		
a)	Below high risk food		
b)	Above high risk food		
c)	On the same Level		
d)	It doesn't matter		

The End!

Please hand in your paper for marking, leave the room or sit quietly until Everyone Else has finished. Do not leave the room without returning this paper to the course supervisor