

Level 1 Award in Food Safety in Catering Sample Questions

1. Which of the following are all common causes of food poisoning?
 - A Poisonous chemicals, harmful bacteria and flowers
 - B Harmful bacteria, poisonous metals and fruit
 - C Poisonous chemicals, harmful bacteria and poisonous metals
 - D Harmful bacteria, peanuts and poisonous chemicals

2. Stock rotation of high-risk food is **most** important to:
 - A ensure stale food is placed at the back
 - B ensure that older food is used first
 - C ensure that there is no unacceptable increase in temperature
 - D prevent infestations of mice

3. Which of the following are examples of physical contamination?
 - A Bacteria and viruses
 - B Pesticides and herbicides
 - C Bolts and screws
 - D Mould and yeasts

4. Which of the following is **most** important when handling both raw and ready-to-eat foods?
 - A Wash hands well after handling ready-to-eat food
 - B Wear gloves when handling raw food
 - C Wash hands well before handling ready-to-eat food
 - D Wear gloves when handling ready-to-eat food

5. What is the most important food safety reason for keeping external waste containers covered?
 - A To stop theft
 - B To reduce access by pests
 - C To keep out the rain
 - D To make it easier to compact the waste food / rubbish