

Level 1 Award in Food Safety for Manufacturing Sample Questions

1. What is the **definition** of a hazard?
 - A A food which is left out of the fridge
 - B The potential to cause harm
 - C Food which has been cooled too quickly
 - D A visit by an enforcement officer

2. Which of these foods is **most** likely to contain food poisoning bacteria?
 - A High-risk food
 - B Low-risk food
 - C Raw food
 - D Cooked food

3. Which of these is most likely to result in a physical hazard from food handlers?
 - A Head lice
 - B Hair
 - C Shoelaces
 - D Failure to wash hands

4. What should food handlers with an ear, eye or nose discharge do before handling food?
 - A Advise the supervisor
 - B Wash the face in cold water
 - C Wipe away the discharge
 - D Stay at home in bed

5. Which of the following are all signs of pests?
 - A Damaged stock, droppings and food spillages
 - B Out-of-date stock, egg cases and droppings
 - C Broken equipment, droppings and food spillages
 - D Smear marks, mouldy food and blocked drains