

Level 2 Award in Food Safety for Retail Sample Questions

1. Which is the **most** important food safety problem arising from poor food hygiene?
 - A Food poisoning
 - B Reduced sales
 - C Food spoilage
 - D Higher training costs

2. In order to multiply (grow), food poisoning bacteria need:
 - A food, warmth and time
 - B food, soil and warmth
 - C food, dark and time
 - D warmth, time and soil

3. Which of the following statements is correct regarding food poisoning?
 - A Usually results in death
 - B Symptoms are difficult to detect
 - C All cases of diarrhoea are food poisoning
 - D It can be prevented by good hygiene practices

4. Serious contamination of high-risk food is most likely to occur if it is stored:
 - A next to ready-to-eat food
 - B next to raw meat
 - C in a freezer
 - D next to canned food

5. The **most** important reason for displaying high-risk food in chilled units is to:
 - A reduce the risk of cross-contamination
 - B prevent most food poisoning bacteria multiplying (growing)
 - C kill most food poisoning bacteria
 - D prevent bacteria forming spores

6. It is most important for food handlers to wash their hands after:
- A slicing cooked meats
 - B decanting prepared salads into display containers
 - C preparing raw chicken for cooking
 - D cutting, wrapping and labelling cheese
7. Which of the following is the **main** reason that external waste bins should have lids?
- A To shelter the contents from the sun and rain
 - B To reduce odours
 - C To help discourage theft from the bins
 - D To stop pests being attracted to the food business