

Level 2 Award in HACCP for Catering Sample Questions

1. What is HACCP?
 - A A way of ensuring good quality food
 - B A food safety management system
 - C A checking system for the environmental health practitioner/officer
 - D An end-product testing system

2. Which of the following statements is true?
 - A Risk assessment does not rely on product knowledge
 - B Customer complaints are irrelevant when undertaking a risk assessment
 - C A risk is the likelihood of a hazard occurring
 - D Thermometers are of little use for monitoring

3. Which one of the following is included in the seven principles of HACCP?
 - A Provide staff with suitable protective clothing
 - B Assemble a multidisciplinary team
 - C Increase the amount of bacteriological testing
 - D Establish corrective actions

4. Which of the following is not an example of a prerequisite?
 - A Pest control measures
 - B Using approved suppliers
 - C Cooking food to 75°C
 - D Routine cleaning programmes

5. A typical flow diagram would follow which of the following sequence of steps?
 - A Pest control, personal hygiene, cleaning and calibration
 - B Cooling, cooking, waste disposal and hand hygiene
 - C Delivery, storage, preparation and cooking
 - D Planned preventive maintenance, cooking, staff training and cooling

6. Which of the following is a control measure?
- A Throwing away contaminated food
 - B Using energy saving light bulbs
 - C Cooking food to a safe temperature
 - D Checking core temperatures of hot food
7. Which of the following high-risk food deliveries should be accepted?
- A Deliveries above 8°C
 - B Deliveries below 5°C
 - C Deliveries which are unwrapped in open boxes
 - D Deliveries in soiled packaging
8. Which of the following **best** describes a critical control point in a process?
- A Where the hazards must be controlled to ensure food safety
 - B Where food is destroyed to ensure customer safety
 - C Something that must be supervised by the manager
 - D Where additional training is always required
9. An example of monitoring would be:
- A carrying out regular stock checks to ensure sufficient supplies of food for the week's menus
 - B checking the cooling time of meat joints
 - C checking the pub beer garden for glasses
 - D making sure the accident book has been correctly completed
10. Which of the following statements is true?
- A Corrective action is not always needed when a critical limit is exceeded
 - B Corrective action always involves disposing the food involved
 - C Corrective action involves dealing with affected products and regaining process control
 - D Corrective action is only concerned with bringing the process back under control