

Level 3 Award in Food Safety Supervision for Manufacturing Sample Questions

1. Which of the following is a benefit of good hygiene standards?
 - A Reduced costs of cleaning
 - B Reduced costs of training
 - C Increased customer confidence
 - D Increased number of food complaints

2. Which is the best method of controlling bacterial growth on food?
 - A Ensuring that the processing temperature is above 75°C
 - B Minimising the time of food preparation at room temperature
 - C Covering food stored within a food preparation area
 - D Purchasing food from reputable suppliers

3. Which of the following would be most effective for ensuring that chemical contaminants are absent from food?
 - A Have a separate area outside the food room to remove food from boxes
 - B Ensure staff always wash their hands before touching food
 - C Store detergents and disinfectants separately from food
 - D Clean thoroughly after food equipment maintenance

4. Which of the following statements is correct?
 - A Food poisoning always has a long incubation period
 - B Food poisoning symptoms are often difficult to detect
 - C All cases of diarrhoea and vomiting are food poisoning
 - D Food poisoning usually has a short incubation period

5. What is the most important reason for food handlers to wash their hands?
 - A To reduce the number of foodborne pathogens
 - B To keep the customers happy
 - C To reduce the risk of dermatitis
 - D To reduce the risk of contaminating food with spoilage bacteria

6. A food safety management system consists of:
- A the procedures to help ensure the production of safe food
 - B a document developed to ensure customers' health and safety
 - C the procedures to ensure good quality food is always produced
 - D a system to ensure all food costs are documented and approved
7. Which of the following would best assist in reducing air temperatures in a busy processing factory?
- A Conventional ovens and air conditioning
 - B Effective ventilation system and extract canopies
 - C Stainless-steel wall surfaces and air conditioning
 - D Through draught from open windows
8. Which of the following conditions is most likely to allow rodents into food premises?
- A Internal food/rubbish bins overflowing with fresh food waste
 - B External food/rubbish bins overflowing with fresh food waste
 - C Undisturbed external packaging storage rooms
 - D Gaps below external doors
9. Which of the following is most important to ensure effective disinfection of a work surface?
- A Removing food scraps and waste before disinfection
 - B Using a detergent after using disinfectant
 - C Visual inspection of the surface after disinfecting
 - D Rinsing off the disinfectant immediately
10. Which of the following is controlled by food safety legislation?
- A The temperature control of all raw foods
 - B The contamination of food or food equipment
 - C The implementation of ISO 9000
 - D The provision of nailbrushes at all hand washbasins