

Level 4 Award in Food Safety Management for Manufacturing Sample Questions

Section 1 – Multiple Choice

1 Which of the following is a control measure used to prevent the contamination of high-risk food with pathogens?

- A Cooling food rapidly
- B Minimising the time of food preparation at room temperature
- C Effective cleaning and disinfection
- D Adding vinegar or salt to food during production

2 When considering the structure of a bacterium, what is the capsule?

- A A gel like secretion surrounding many bacteria, protecting them against desiccation and harmful chemicals
- B The major part of the cell and the medium within which the metabolic reactions occur
- C A hair like structure, present in some bacteria for locomotion
- D A selectively permeable membrane which controls the passage of nutrients and waste products both in and out of the cell

3 Which of the following are all correct regarding *Bacillus cereus* type (toxins in food)?

- A Usual onset time of 12 to 36 hours, common source includes dust and soil
- B Food vehicles commonly include raw egg products and chicken, typical symptoms include bloody diarrhoea
- C Sources include rice and dairy products, main symptom is diarrhoea
- D Main symptom is vomiting, common food vehicles include rice products

4 Managers should ensure hot holding of food is monitored by training supervisors and staff to:

- A regularly check the temperature of products being hot held
- B ensure all hot products are placed into a pre heated hot hold equipment
- C accurately record the temperature of products as they are placed into the hot hold equipment
- D identifying potential hazards in hot products and implementing suitable controls

- 5 Which of the following all set food safety standards applying to your workplace?
- A Food safety authorities, trade associations, the Food Standards Agency and your company
 - B Food safety authorities, the police, trade associations and your company
 - C The government, your company, the stock exchange and local authorities
 - D The fire service, trade associations, the government and your company
- 6 Which is the **best** way of keeping physical contaminants out of food?
- A Using cleaning chemicals according to manufacturers' instructions
 - B Having a separate area outside the food room to remove food from boxes
 - C Have a linear workflow within the food room
 - D Using colour-coded chopping boards
- 7 Which of the following statements is **true**?
- A Cloths can be disinfected by laundering at 65°C
 - B Raw food areas must always be cleaned before high-risk food areas
 - C Food room floors should be disinfected at least once a day
 - D Food handlers should mix chemicals very carefully
- 8 When conducting a hazard analysis which of the following procedures are used?
- A Identifying the controls
 - B Establishing records
 - C Identifying corrective actions
 - D Identifying critical limits

Section 2 – Short Written

1. An area manager has been informed that there is no standard policy within a food business regarding personal hygiene.
 - a) Outline the benefits to a food business of having such a policy in place (4.5 marks)
 - b) Outline four main headings in such a procedure. (4 marks)
 - c) Outline the main characteristics of 3 pathogenic bacteria which can be transmitted by food handlers. (9 marks)

2.
 - a) Why is strict temperature control essential when storing high-risk foods? (5 marks)
 - b) Outline the systems and practical measures that can be put into practice in a food production area to ensure temperature control is maintained. (12.5 marks)

3.
 - a) List the preliminary steps necessary to introduce a Hazard Analysis Critical Control Point (HACCP) system into a food business (6 marks)
 - b) Explain, using two different examples, what is meant by the term 'Critical Control Point' (6 marks)
 - c) What are the advantages of implementing a HACCP system into a business? (5.5 marks)

4.
 - a) Outline the actions and investigations that an Environmental Health Practitioner (EHP) will carry out when investigating an alleged incident of food poisoning. (7.5 marks)
 - b) How should the management prepare for the visit of the EHP? (5 marks)
 - c) In the event that a business has legal action taken against it, outline how it might provide a successful defence. (5 marks)

5. Effective cleaning and disinfection systems are an important prerequisite in any food business
 - a) Outline the main features included in a schedule (5 marks)
 - b) Explain how the manager can ensure that a cleaning schedule is effectively implemented and maintained (12.5 marks)

6. The manager of the business decides that the food safety culture within the business needs to be improved. Explain how this could be achieved. (17.5 marks)