

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 A factory is extending its work area and workmen occasionally need access to services in the work area and there are disruptions in the water and electrical supply.
- a The owner is keen not to lose business by closing. What hazards could be foreseen and how could they be controlled?
 - b Explain the requirements regarding the selection of construction materials for work surfaces, floors and walls when briefing the contractor

2 A factory has had problems with local youths vandalising its external waste bins. To solve the problem a fence is put around the waste area with a padlocked gate. The staff get lazy and leave the lid off the bins and throw the rubbish bags over the fence. Rubbish is being spilt and left lying on the ground.

- a What problems could result from this practice?
- b What are the possible consequences?
- c What should be the design considerations of the external waste area?

3a Briefly state when a 'due-diligence' can be used by a company manufacturing food products

b What would the food business owner have to prove in order to use this defence successfully?

c Name and discuss five documents that would assist a factory producing high-risk food products if they were being prosecuted following a food poisoning outbreak associated with their factory.