

Level 4 Award in Managing Food Safety in Catering Sample Questions

Section 1 – Multiple Choice

- 1 Which of the following is most likely to result in food poisoning?
- A Pasteurised (heat treated) milk left at ambient temperatures for 4 hours
 - B Eating high-risk food on ambient display for 3 hours
 - C Eating food 2 weeks after the best-before date
 - D Eating food 1 day after the use by date
- 2 Viruses differ from food poisoning bacteria as they:
- A are more likely to be passed from person to person and require large numbers to cause illness
 - B require large numbers to cause illness and are much smaller than bacteria
 - C are more likely to be passed from person to person and only require small numbers to cause illness
 - D only require small numbers to cause illness and are much larger than bacteria
- 3 Which of these statements is true?
- A *Clostridium perfringens* is a salt tolerant aerobe
 - B *Staphylococcus aureus* has an onset period of 1 to 7 hours
 - C *Clostridium botulinum* is easy to destroy by normal cooking in restaurants
 - D Campylobacter multiply in food as low as 5°C
- 4 The safety of the cook chill process may be compromised if:
- A raw products are purchased frozen
 - B product is not cooked to a minimum core temperature of 78°C for a minimum of 2 minutes
 - C food is not cooled to below 3°C within two hours
 - D product depth during cooling exceeds 15mm
- 5 Which of the following are all recommended properties for floor surfaces in a high-risk food room?
- A Hard wearing, anti-slip, easy to clean and open jointed
 - B Jointless, hard wearing, anti-slip and easy to clean
 - C Smooth, easy to clean, jointless and hard wearing
 - D Absorb liquids, smooth, easy to clean and anti-slip

- 6 A step in a HACCP process is a Critical Control Point if:
- A corrective actions have been developed to control all hazards at the step
 - B measures are in place at the step to monitor control of all hazards
 - C there are control measures in place at the step to control all hazards
 - D control is essential to eliminate or reduce hazards to an acceptable level
- 7 What should a supervisor do when a food handler returns to work following an absence due to food poisoning?
- A Explain the need for extra care regarding personal hygiene controls
 - B Take faecal samples to send for microbiological analysis
 - C Ensure they have been symptom-free for at least 24 hours
 - D Inform the environmental health department
- 8 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

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)