

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

1a Briefly describe each of the following terms and give examples of how each could occur in a catering environment:

- Vehicle of contamination
- Cross contamination

1b Write a checklist for microbial contamination control within a catering business

2 Identify, providing examples of the main characteristics of the following types of food: and outline the dangers associated with microbiological contamination of each food type

- a high risk
- b raw
- c low risk
- d ready to eat raw foods

- 3 Staff at a town centre restaurant have reported signs of rodents around the back yards of adjacent business.
- a What steps could be taken to minimise the likelihood of pest infestation at the restaurant?
 - b What are the possible consequences of such a pest infestation occurring?
 - c Outline the key points to include in a briefing to staff to ensure they help minimise the risks of a pest infestation