

## Level 1 Foundation Award in Food Hygiene Awareness

Examination Paper

SPECIMEN PAPER

### INSTRUCTIONS TO CANDIDATES

- 1 Attempt to answer every question.
- 2 Enter your answers on the accompanying answer sheet. Each question has only **ONE** correct answer
- 3 You have **20 MINUTES** to complete the examination. When you have finished give your question paper and answer sheet to the person in charge.
- 4 Throughout this paper °C refers to temperatures in degrees Celsius
- 5 The Pass mark for this examination is 12/16.

- 1 Which **ONE** of the following is a typical symptom of food poisoning?
- A difficulty in breathing
  - B diarrhoea
  - C nose bleeding
  - D a rash
- 2 Which **ONE** of the following groups of people would be **MOST** 'at risk' from food poisoning?
- A primary school children
  - B food handlers
  - C healthy 18-30 year olds
  - D pregnant women
- 3 Which **ONE** of the following causes **MOST** cases of food poisoning?
- A poisonous fungi
  - B poisonous plants
  - C peanut butter
  - D bacteria
- 4 Which **ONE** of the following **BEST** describes bacteria?
- A they are tiny living organisms which are everywhere around us
  - B they are tiny organisms which are only found in food
  - C they are tiny organisms which all cause illness
  - D they are very small organisms which can be seen without a microscope

- 5 Which **ONE** of the following actions could contaminate your hands with food poisoning bacteria?
- A washing your hands after using a handkerchief
  - B handling raw food
  - C taking customers' orders in a busy restaurant
  - D washing your hands after handling rubbish
- 6 Which **ONE** of the following statements is **RIGHT**?
- A high risk foods are high in protein and contain moisture
  - B all foods are high risk
  - C bacteria do not grow on high risk foods
  - D all high risk foods can be stored safely at room temperature
- 7 How soon should food be refrigerated after cooking if it is not to be eaten immediately?
- A as soon as it is cool, but within 90 minutes
  - B 4 hours
  - C 3 hours
  - D 10 minutes
- 8 Which **ONE** of the following statements is **RIGHT**?
- A the temperature of a fridge should be kept between 1° and 4° C
  - B the temperature of a fridge should be kept between 37° and 63° C
  - C the temperature of a fridge should be kept over 100° C
  - D the temperature of a fridge should be kept at minus 18° C

- 9 Which of the following is the **RIGHT** time to wash your hands:
- A before starting work
  - B after handling rubbish
  - C after going to the toilet
  - D all the above
- 10 Which **ONE** of the following is the **MAIN** reason why food handlers should wear protective over-clothing?
- A because it looks better
  - B it will stop your own clothes becoming dirty
  - C because their own clothing may carry bacteria
  - D so that customers will know you are a food handler
- 11 Which reason **BEST** describes why food handlers should **NOT** smoke in a food room?
- A the customers might smell the cigarette smoke
  - B it can lead to the food becoming contaminated
  - C there are no ash trays
  - D your boss is a non-smoker
- 12 Which **ONE** of the following is a way of preventing pests entering a food business?
- A open windows as often as possible to get fresh air into the premises
  - B make sure food is at the correct temperature when it is delivered
  - C do not cover dustbins as this makes them smell
  - D keep doors and windows closed as much as possible

- 13 Which **ONE** of the following is the safest way of using cleaning chemicals?
- A follow the maker's instructions
  - B mix them together in small amounts only
  - C use an extra strong solution
  - D keep them cool by storing in the refrigerator
- 14 Which **ONE** of the following actions should you take if there are pests on the premises?
- A tell your supervisor
  - B try to catch the pests and remove them from the premises
  - C sell any contaminated food at a reduced price
  - D keep a cat on the premises
- 15 Which **ONE** of the following statements **BEST** describes the conditions that bacteria need to grow?
- A suitable food, cold store-room, moisture and time
  - B moisture, dry foods, high temperatures and a short time
  - C time to grow, warm temperatures, suitable food, moisture
  - D cool temperatures, a long time, high risk foods and water
- 16 Which **ONE** of the following is the **RIGHT** action to take if you drop a plate of food out of sight of the customers?
- A re-arrange the food onto a clean plate and serve at once
  - B collect what food you can and ask the chef to add an extra portion
  - C clean the spillage immediately and throw away the food
  - D rinse the food under running water and re-heat before serving