

Level 2 Award in Food Safety and Hygiene

IMPORTANT READ THE FOLLOWING INSTRUCTIONS CAREFULLY.

- 1.This paper must be left on your desk at the end of the examination.**
- 2.You should enter your answers on the accompanying answer sheet.
Each question has only ONE correct answer.**
- 3.You are allowed 45 minutes to complete the examination.**
- 4.This exam paper consists of 30 questions.**
- 5.You should answer all of the questions.**
- 6.The Pass mark for this paper is 20/30.**

Specimen examination Paper

- 1) **Which ONE of the following statements about bacteria is correct?**
 - A) Most food poisoning bacteria grow well in “danger zone” temperatures
 - B) A single bacterium can be seen without a microscope
 - C) All bacteria are harmful to human health
 - D) All food poisoning bacteria can form spores

- 2) **Most food poisoning is caused by a failure to control:**
 - A) Physical hazards
 - B) Allergenic hazards
 - C) Chemical hazards
 - D) Bacterial hazards

- 3) **Which ONE of the following is needed by all bacteria to grow?**
 - A) Light
 - B) Salt
 - C) Acid
 - D) Food

- 4) **The presence of a disinfectant in food is an example of:**
 - A) Physical contamination
 - B) Biological contamination
 - C) Chemical contamination
 - D) Cross-contamination

- 5) **Good food hygiene is a process which:**
 - A) Prevents contamination of food
 - B) Makes food look good to eat
 - C) Lowers the price of food for the customer
 - D) Makes food look clean

- 6) **If you have a cut on your finger what should you cover it with?**
 - A) A clean bandage
 - B) A skin coloured dressing
 - C) It should not be covered to let the air get to it
 - D) A detectable waterproof dressing

- 7) **Food Law:**
 - A) Applies to food cooked at home for yourself
 - B) Includes personal hygiene requirements
 - C) Stops people working part time
 - D) Includes health and safety regulations

- 8) **An Authorised Officer has powers to close a food business:**
 - A) After pests are seen by the waste bin
 - B) If someone reports they are ill
 - C) When there is an imminent risk to health
 - D) If cleaning schedule is not available

- 9) **Which ONE of the following is the MAIN objective of a Food Safety Management System?**
 - A) To ensure food is produced at low cost
 - B) To find out what problems might arise in food production and prevent them from happening
 - C) To assist security guards when food premises have been broken into
 - D) To ensure staff do not work longer hours than permitted by law

- 10) **Checking food for physical contaminants is an example of:**
 - A) Reporting
 - B) Supervising
 - C) Monitoring
 - D) Recording

- 11) The **MOST IMPORTANT** reason for food handlers to wear protective clothing is to:
- A) Keep their own clothes clean
 - B) Reduce the risk of contaminating food
 - C) Look smart in front of customers
 - D) Show they are following regulations
- 12) Cooked chicken which has been left out of refrigeration overnight should be:
- A) Frozen for future use
 - B) Chilled to serve later
 - C) Thrown away at once
 - D) Used in sandwiches
- 13) What is the longest time that food should be left to cool after cooking?
- A) Overnight
 - B) 90 minutes
 - C) 30 minutes
 - D) 3 hours
- 14) At which temperature should frozen food be stored?
- A) 0° C
 - B) -6°C
 - C) 8°C
 - D) -18°C
- 15) Which **ONE** of the following is correct?
- A) The refrigerator should be kept very full with food
 - B) Raw meat should be stored on the top shelf of the refrigerator
 - C) The refrigerator temperature should be kept between 10–14°C
 - D) The temperature of the refrigerator should be checked at least once a day
- 16) High risk foods should be:
- A) Stored above raw food in a refrigerator
 - B) Stored wherever there is space in a refrigerator
 - C) Put in the bottom of a refrigerator because that is the coldest part
 - D) Unwrapped before placing in the refrigerator
- 17) Which **ONE** of the following could be introduced into a food preparation area to reduce the risk of cross-contamination?
- A) A new wooden floor
 - B) A green wash-hand basin in place of a white one
 - C) Colour-coded chopping boards
 - D) Wooden work-tops
- 18) Why **MUST** wash hand basins **NOT** be used for cleaning equipment?
- A) To prevent contamination
 - B) To prevent damage to the basin
 - C) The basin is too small
 - D) The water will not be hot enough
- 19) The **MOST** important reason for a catering business to have high standards of cleaning is to:
- A) Prevent food contamination
 - B) Help to stop pests entering the premises
 - C) Reduce the risk of allergies
 - D) Help in maintaining product quality
- 20) Which **ONE** of the following is a cleaning agent which removes dirt, grease and food waste but does **NOT** kill bacteria?
- A) Disinfectant
 - B) Sanitizer
 - C) Detergent
 - D) Sterilant

- 21) Which ONE of the following statements is correct?
- A) 'Clean-as-you-go' is the last clean before you go home
 - B) 'Scheduled cleaning' refers to cleaning carried out at specified intervals
 - C) 'Cleaning-in-Place' (CIP) refers to operations where staff climb into equipment to clean it
 - D) 'Cleaning-out-of-Place' (COP) is cleaning the pavement outside the restaurant
- 22) What should you do if you find that the freezer stopped working during the night?
- A) Call the engineer
 - B) Tell the person in charge
 - C) Cook all the food
 - D) Put the food in the refrigerator
- 23) Which ONE of the following is a significant hazard in a food safety management system?
- A) Temperature control
 - B) Delivery of raw meat
 - C) Food storage
 - D) Multiplication of bacteria
- 24) Which ONE of the following statements about food safety hazards is CORRECT?
- A) They are never caused by trained staff
 - B) They only occur after food is cooked
 - C) They never arise during the storage of foods
 - D) They may come in with raw materials
- 25) Food spoilage may be caused by:
- A) Low temperatures
 - B) High temperatures
 - C) Some types of bacteria
 - D) Adding preservatives
- 26) How often should waste be removed from the kitchen?
- A) At the end of the day
 - B) On a regular basis
 - C) Only after the kitchen has been cleaned
 - D) Every other day
- 27) Outside waste bins should be:
- A) Where they will get as much sunlight as possible
 - B) Filled completely before they are collected
 - C) A safe distance from the food area
 - D) Left uncovered so it is easier to put the rubbish in
- 28) A problem with pests getting into food preparation areas can be dealt with by:
- A) Leaving food outside the kitchen for the pests to eat
 - B) Preventing access to pests
 - C) Good temperature controls
 - D) Using cats to control the pests
- 29) The BEST way to prevent flying insects from entering food premises is to:
- A) Turn the lights off so insects are not attracted
 - B) Install fly screens at doors and windows
 - C) Keep food covered and use insecticides
 - D) Use a fly spray in the food preparation area
- 30) What is the FIRST thing a food handler should do if a mouse is seen in the dry goods store?
- A) Tell the supervisor or owner
 - B) Set some mouse traps
 - C) Throw all the food in store away
 - D) Sweep the floor and lay some poison bait

END OF PAPER