RSPH Level 4 Award in Managing Food Safety and Hygiene

Controlled Assignment – Catering

Ofqual Accreditation Number 603/2407/7

Paper Two **Paper Number: Specimen**

IMPORTANT READ THE FOLLOWING INSTRUCTIONS CAREFULLY

1. You have 10 minutes, before the examination starts, to provide information on your current place of work or catering operation known to you, this can be completed on the following two pages.
2. Candidates should complete the candidate details section below.
3. This paper must be left on your desk at the end of the examination.
4. You should write all your answers in the space provided on this exam paper.
5. You are allowed 120 minutes to complete the examination.
6. This exam paper consists of two sections, each of five questions.
7. You should answer all of the questions.
8. The Pass mark for this paper is 50%.

Candidate details:	
First name:	Surname:
Exam date:	Cohort number/test series:

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Workplace Description

You have 10 minutes to write a brief outline of the type of work you undertake in either a current or previous working environment.

MUST BE COMPLETED BEFORE EXAM PAPERS ARE TURNED OVER

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DO NOT TURN OVER UNTIL TOLD TO DO SO BY THE INVIGILATOR

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Part 1 Operational Food Safety Management

Using examples from a workplace or catering operation you are familiar with, where applicable, answer the following questions.

1	**Identify FOUR food safety hazards, one from each hazard category, and for each hazard explain how it may enter the catering process.**	**10 marks**

Answer

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2 For TWO of the hazards you have identified above.

a) Describe the control measures. **4 marks**

Answer

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b) Explain the actions a food handler should take if monitoring shows that each hazard has not been properly controlled. **6 marks**

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3 a) Identify FOUR poor catering practices that could result in foods being contaminated with allergens. 2 marks

Answer

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b) For each poor practice that you have identified explain how the food would become contaminated. 8 marks

Answer

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4 a) Explain the legal requirements for the chill holding of food. 2 marks

Answer

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b) State, with an example of each, FOUR types of foods covered by the legal requirements. 2 marks

Answer

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c) Blast chillers are used in many catering operations to cool hot foods. Describe THREE alternative methods of cooling down hot foods if a blast chiller is not available. 6 marks

Answer

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5	**a)**	**Explain how the Food Hygiene Rating Scheme contributes to the production of Safe Food.**	**5 marks**

Answer

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b) Describe FIVE actions a manager can take to help them achieve a top food hygiene rating score of 5. **5 marks**

Answer

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Part 2 The Role of the Manager

In a catering operation familiar to you:

1	**Describe TWO events that would require a manager to review the food safety management procedures of the catering operation.**	**10 marks**

Answer

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2	**Describe how a manager would ensure that any changes identified as a result of a review of food safety management procedure are implemented.**	**10 marks**

Answer

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3 Explain how a manager would assess the effectiveness of cleaning procedures in a catering operation familiar to you. 10 marks

Answer

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4 Explain FIVE procedures that a manager should implement to ensure that temperature controlled storage facilities and monitoring equipment maintain food safety. **10 marks**

Answer

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5	**A manager has received complaints about physical contamination of food in the cold buffet servery. Describe FIVE actions a manager should take to prevent physical contamination of foods in the servery.**	**10 marks**

Answer

END OF PAPER

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