

Food Safety L4

Example Questions

- 1) A food business needs to ensure it has suitable procedures regarding personal hygiene and that these are effective in practice.
- a) Outline, with examples, four ways a food handler can contaminate food. (4 marks)
 - b) State four ways in which food handlers can be effectively informed of their responsibilities regarding personal hygiene. (2 marks)
 - c) Describe three ways management can monitor personal hygiene standards. (3 marks)
 - d) Describe three factors you would take into account when determining the number and location of hand washing facilities. (3 marks)
 - e) Outline ways management can improve standards of personal hygiene. (5.5 marks)
- 2) During a recent audit, cockroaches have been found in the food store.
- a) State seven potential consequences of a pest infestation in a food premises. (3.5 marks)
 - b) Describe how you would minimise the likelihood of future infestations. (6 marks)
 - c) Amongst other pathogens, cockroaches have been found to carry *Campylobacter*. Outline the main characteristics of this bacteria. (3 marks)
 - d) Outline the controls a food business can implement to avoid consumers suffering from *Campylobacter*. (5 marks)
- 3) You have been invited to give a talk to management students at a local college on the topic of "Effective Management of Food Safety".
- a) Describe the subjects you would include within your presentation. (6 marks)
- At the end of the session there is a question and answer session.
- b) Provide answers to the following questions you get asked by members of the audience:
 - i. Why is it safe to eat a rare steak but not rare chicken? (2.5 marks)
 - ii. The supermarket date labels are confusing. Can you explain what 'best before', 'display until' and 'use by' mean? (2.5 marks)
What is the difference between 'biodegradable' and 'bacterial'? (2.5 marks)
 - iii. Outline both good and bad points to look out for in a hotel's food hygiene standards to minimise the chances of contracting food poisoning while on holiday. (4 marks)

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- 4) You are reviewing your restaurant's procedures for assessing suppliers of foods and receipt of foods.
- a) Describe four methods you could use to determine reputable suppliers. (4 marks)
 - b) Outline the points you would include in a procedure for staff to use when accepting deliveries of food. (6 marks)
 - c) Outline how you will communicate these procedures to your staff. (4.5 marks)
 - d) How will you evaluate whether your revised procedures are operating effectively. (3 marks)
- 5) As the newly appointed manager of a large restaurant, you intend to review the food safety management system.
- a) Outline the methods and tests you could use to determine whether the existing food safety management system is effective. (6.5 marks)
 - b) Give five examples of HACCP documentation that you would expect to find in your review. (5 marks)
 - c) Apart from legal compliance, give twelve benefits to a business of implementing a food safety management system based on HACCP. (6 marks)
- 6) Controlling contamination is a key element in any food safety management system.
- a) Describe what is meant by the term 'vehicle of contamination' and identify seven common vehicles that may be found in a catering environment. (4.5 marks)
 - b) Describe what is meant by the term 'cross-contamination' and identify four ways in which this could happen in a catering environment. (5 marks)
 - c) Outline the content of a checklist for microbiological contamination control within a catering environment. (8 marks)