

Food Safety, Health and Hygiene Certificate General Catering Examination Paper Level II

For Examiner's Use Only				
Has Pass Mark Been Achieved?	Yes	No		30
Examiners Signature				

INSTRUCTIONS TO CANDIDATE

1. Please PRINT your name in the space below

Full Name <small>Please use Capitals</small>			
Exam Venue			
Exam Date		Date of Birth	
Candidates Signature			
I certify that I have completed this test paper in exam conditions with no outside help			

- 2. There are a total of thirty questions. The pass mark is 21/30**
 - 3. There is only ONE correct answer for each question.**
- Read each question carefully!**

Q1.	Which of the following is an example of High Risk Food		
a)	Strawberry Jelly		
b)	Shellfish	X	
c)	Ice Cubes		
d)	Frozen Peas		

Clearly mark your chosen answer with "X" placed in the un shaded area (see example). Should you make a mistake please initial your final decision

Do not write in the red shaded area

- 4. Time allowed, one hour**
- 5. When you have finished please hand this paper in to the course tutor or exam supervisor then leave the room.**

Good Luck!

Q1.	Which of the following would occur from poor hygiene practices?		
a)	A blue or brightly coloured waterproof detectable plaster		
b)	A see through plaster that sticks even when wet		
c)	An increase in stock rotation and rise in fridge temperatures		
d)	A fall in business, low staff morale and customer complaints		

Q2.	What should your FIRST action be if you become unwell during service with sickness and diarrhoea?		
a)	Telephone a doctor for advice and act on their advice		
b)	Carry on working until the end of shift, then report to your supervisor		
c)	Tell your supervisor (who must send you home)		
d)	Wash your hands		

Q3.	When can you return to work following absence through gastric illness?		
a)	When you are able to eat again		
b)	The next day provided that symptoms have reduced		
c)	Forty eight hours after symptoms have ceased		
d)	When your manager tells you it is safe		

Q4.	Which one of the following best describes why a food business should have a Food Safety Management System (such as Safer Food Better Business in a smaller organisation)		
a)	To give everyone the proper hours and reduce work stress		
b)	To control hazards that may arise during the food process within an organisation		
c)	To ensure staff can complete all forms and documents in regard to hygiene management		
d)	To ensure correct ingredients are selected for the menu		

Q5.	As part of your food hygiene management system. Which one of the following best describes what a temperature chart should show?		
a)	Just the temperature		
b)	The temperature, time and date		
c)	The temperature, time, date and name of the person who checked the temperature		
d)	The name and address of the business		

Q6.	Which four requirements do bacteria need in order to grow?		
a)	Food, air, time and plastic		
b)	Moisture, air, chemicals and light		
c)	Food, light, moisture and colour		
d)	Food, moisture, warmth and time		

Q7.	Which of the following foods is most associated with E Coli 0157?		
a)	Salad Dressing		
b)	Pasteurized Milk		
c)	Raw beef mince		
d)	Cooked Carrots		

Q8.	Which of the following is often associated with raw poultry or eggs?		
a)	Clostridium Perfringens		
b)	Salmonella		
c)	Clostridium Botulinum		
d)	Staphylococcus Aureus		

Q9.	What is the purpose of spores that live within some bacteria?		
a)	To multiply		
b)	To give the food a sour taste		
c)	To survive high temperatures		
d)	To grow moulds		

Q10.	When should a new food handler receive hygiene induction training?		
a)	When the Environmental Health Officer deems it necessary		
b)	During the first full week at work		
c)	Before starting food handling duties		
d)	After their first shift		

Q11.	What is the minimum time and temperature control required to destroy most bacteria?		
a)	67 °c for one minute		
b)	68 °c for two minutes		
c)	69°c for two minutes		
d)	70 °c for two minutes		

Q12.	What is the best way to check the correct temperature of food?		
a)	By using a sanitised temperature probe		
b)	By looking and judging		
c)	By Touching with the back of your hand		
d)	By tasting the food		

Q13.	What is the best definition of Contamination		
a)	The presence in food of any harmful or objectionable substance or object		
b)	Anything that looks or tastes as if it is infected including meats		
c)	All organisms that have the ability to make an individual ill		
d)	Multiplication of spores and bacteria leading to contamination		

Q14.	Which is the best way of keeping rats and mice out of food premises?		
a)	Keeping a cat		
b)	Putting poisoned food down		
c)	Keeping everything clean and proofing the building		
d)	Putting up a "No Entry" sign		

Q15.	Which of the following would help to prevent Cross Contamination?		
a)	Use wooden chopping boards		
b)	Separate areas for raw and cooked meat		
c)	Keeping all meat stored together at the correct temperature		
d)	Wear suitable hats in the food preparation area		

Q16.	What is the ideal operating temperature for the inside of a freezer ?		
a)	Between -18°C and -22 °C		
b)	Between -1°C and -4°C		
c)	Between -10°C and -14°C		
d)	Any temperature below 0°C		

Q17.	The Freezer probe temperature is too high what action do you take?		
a)	Immediately report the matter to your supervisor		
b)	Unplug the freezer and check the records		
c)	Close the restaurant for 24 hours		
d)	Cook all food held in the freezer as soon as possible		

Q18.	If an enforcement officer found a food premises caused an imminent health risk, what powers would they have/be most likely to carry out?		
a)	Call the Police		
b)	Write a formal letter of warning		
c)	Take immediate action to close the premises		
d)	Place rodent traps and cameras in strategic areas of the kitchen		

Q19.	Which of the following could be described as <i>Physical Contamination</i>?		
a)	A pen top		
b)	Salmonella		
c)	Chemicals		
d)	Black rot		

Q20.	Which of the following statements is most important in the food room?		
a)	A food handlers clothes should be clean and hygienic		
b)	A food handlers clothes should be light coloured		
c)	A food handlers clothes should be tight fitting		
d)	A food handlers clothes should easy to clean		

Q21.	Which of the following contain protective spores that survive in conditions unsuitable for pathogens?		
a)	Salmonella		
b)	Clostridium Perfringens		
c)	E Coli 0157		
d)	Staphylococcus Aureus		

Q22.	How much bacteria does detergent kill?		
a)	All of it		
b)	Bacteria is reduced to a safe level		
c)	Approximately half		
d)	None of it		

Q23.	What is the best way to clean a food preparation area?		
a)	Sanitize the area		
c)	Use hot soapy water		
d)	Use bleach		
b)	Wipe down with sterile wipes		

Q24.	Why should rubbish bins be lined, kept clean and have tight fitting lids?		
a)	The rubbish rots more slowly		
b)	It save using bin liners		
c)	Flies are not attracted		
d)	They need emptying less often		

Q25.	What is the minimum temperature food should be hot held for?		
a)	Above 50 °c		
b)	Above 46.7 °c		
c)	Above 90 °c		
d)	Above 63°c		

Q26.	In ideal conditions, how often do bacteria double in number?		
a)	Twice an hour		
b)	Every ten to twenty seconds		
c)	Every half an hour		
d)	Every ten to twenty minutes		

Q27.	Which of the following is an example of spoilage bacteria?		
a)	Mould on bread		
b)	Chemicals in food		
c)	Undercooked meat		
d)	Rodent hair		

Q28.	Which of the following would be a safe method to cool food?		
a)	Put straight into the refrigerator and turn up to maximum		
b)	Divide into smaller portions		
c)	Put next to an open window which has a suitable fly screen		
d)	Spray with cold water		

Q29.	Which of the following is possible according to food legislation?		
a)	Every employee must clock in before starting work		
b)	An employee can be prosecuted for wearing dirty overalls		
c)	Chopping boards must be dark coloured		
d)	Hats and gloves must be worn at all times		

Q30.	In which part of the fridge should raw meat be stored?		
a)	Below high risk food		
b)	Above high risk food		
c)	On the same Level		
d)	It doesn't matter		

The End!

Please hand in your paper for marking, leave the room or sit quietly until Everyone Else has finished. Do not leave the room without returning this paper to the course supervisor

<i>I confirm that I took this test without help or aid from another person</i>	
<i>Signed</i>	
<i>Date of Exam</i>	
<i>Date of Birth (Optional)</i>	
<i>Candidate Address & Post Code</i>	
<i>If you are taking this exam as your place of work you may need your manager or supervisor to complete the section below, otherwise leave blank</i>	
<i>I confirm that the above mentioned person took the test in exam conditions</i>	
<i>Signature</i>	
<i>Name and Position</i>	
<i>Name of the venue where exam was taken (e.g. hotel name)</i>	
<i>Date of Exam</i>	

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