Food Safety and Hygiene

Name */20*

Twenty Minutes Allowed – Please mark your answers clearly – Good Luck!

1. **What sort of covering should you use for a cut finger in a food room**? *(one mark)*

a) A blue waterproof detectable plaster b) A normal waterproof plaster
c) No covering d) A clean tissue

2. **What should you do if you become unwell during service?** *(one mark)*

a) Go home immediately b) Tell your supervisor
c) Carry on working d) Take a break

3. **At what temperature should the inside of a fridge normally be?** *(one mark)*

a) Between 4ºc and 9ºc b) Between 1ºc and 4ºc c) Less than 0ºc

4. **Describe in what condition should your nails be** *(one mark)*

a) Short & clean b) Clean nail varnish c) Long & healthy d) It's not important

5. **Name the FOUR things that bacteria need four things to grow** *(one mark for each)*

1) 2) 3) 4)

6. **List THREE occasions when you must wash your hands** *(one mark for each)*

1) 2) 3)

7. **Which TWO of the following are the MOST IMPORTANT reasons why jewellery should not be worn in the kitchen?** *(one mark – half mark for each)*

a) It carries dirt and bacteria b) It may fall into food
c) It might not be insured if you lose it d) Customers will get angry and leave

8. **Name TWO frequent symptoms of food poisoning** *(one mark for each)*

1) 2)

9. **In which part of the fridge should raw meat be stored?** *(one mark)*

a) Below High Risk Food b) Above High Risk Food
c) On the Same Level d) It Doesn't Matter

10. **At what temperature should the inside of a *Freezer* normally be?** *(one mark)*

a) -7ºc b) -10ºc c) –1ºc d) –18ºc

11. **Which ONE of the Following Statements is True?** *(one mark)*

a) All raw meat is potentially harmful and contaminated
b) Some raw meat should be treated as contaminated
c) Raw meat is not contaminated
d) Only poultry is harmful and contaminated

12. **Which ONE of the Following should be Disinfected *OFTEN?*** *(one mark)*

a) Fridge handles and ovens b) Fridge handles and surfaces for preparing food on
c) Floors and ovens d) Fridge handles and cupboards

13. **In ideal conditions, how often do bacteria double in number?** *(one mark)*

a) Twice an hour b) Every ten to twenty seconds
c) Every half an hour c) Every ten to twenty minutes

14. **Which of the following is true?** *(one mark)*

a) You can be prosecuted for wearing dirty overalls
b) You can be prosecuted for smoking in food preparation areas
c) Premises can be closed for being very dirty
d) Premises must provide changing facilities hand wash basin/first aid kit
e) All of the above

THE END! ***Do not leave room without returning this paper to the course tutor***

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