

## Level 2 Award in Food Safety in Catering Sample Questions

1. Contamination is the:
  - A multiplication of bacteria in food
  - B presence of harmful or objectionable matter in food
  - C cooling of food too slowly
  - D survival of bacteria during the cooking process
  
2. At 37°C food poisoning bacteria will multiply best in:
  - A warm water
  - B milk powder
  - C an unopened can of salmon
  - D sliced cooked meat
  
3. Which of the following foods must be stored under refrigeration?
  - A All preserved foods
  - B Most sterilized foods
  - C All pasteurized foods
  - D All acid foods
  
4. Food poisoning is an illness that:
  - A results from eating contaminated food
  - B is usually caused by contact with food
  - C only affects food handlers
  - D is mainly associated with drinking tap water
  
5. Serious contamination of high-risk food is **most** likely to occur if it is stored:
  - A next to ready-to-eat food
  - B next to raw meat
  - C in a freezer
  - D next to open, canned food

6. What date code must be present on wrapped high-risk, perishable food?
- A "best-before" date
  - B "use-by" date
  - C "display until" date
  - D "sell-by" date
7. It is most important for food handlers to wash their hands after:
- A slicing cooked beef for sandwiches
  - B grating cheese for a pizza prior to cooking
  - C preparing raw chicken for cooking
  - D drying crockery following washing in a dishwasher
8. What should you do if you see a broken window in a food room?
- A Continue to work as normal
  - B Immediately advise your supervisor
  - C Advise your supervisor first thing in the morning
  - D Inspect the premises for signs of a break-in
9. What is the best way of destroying bacteria on a work surface?
- A Wipe with a clean dry cloth
  - B Use a disinfectant after cleaning
  - C Use a disposable paper towel
  - D Use a strong detergent
10. The law requires food handlers to:
- A wash their hands with soap and hot water every 30 minutes
  - B wear blue latex gloves when handling cooked food
  - C dry their hands thoroughly using a hand dryer
  - D report infected wounds and skin infections to their supervisor