

### Level 3 Award in Supervising Food Safety in Catering Sample Questions

1. Which of the following is the main reason for having good standards of hygiene in a food business?
  - A Lower staff turnover
  - B Higher profits
  - C Reduced risk of food poisoning
  - D Fewer Environmental Health Inspections
  
2. Viruses differ from food poisoning bacteria as they:
  - A are more likely to be passed from person to person and require large numbers to cause illness
  - B require large numbers to cause illness and are much smaller than bacteria
  - C are more likely to be passed from person to person and only require small numbers to cause illness
  - D only require small numbers to cause illness and are much larger than bacteria
  
3. After cooking meat which is to be served cold, why should it be rapidly cooled?
  - A To prevent spores from contaminating food
  - B To prevent spores from germinating in food
  - C To prevent spores from surviving in food
  - D To prevent spores from multiplying in food
  
4. Which of the following would be most effective for ensuring that chemical contaminants are absent from food?
  - A Have a separate area outside the food room to remove food from boxes
  - B Ensure staff always wash their hands before touching food
  - C Store detergents and disinfectants separately from food
  - D Clean thoroughly after food equipment maintenance
  
5. The incubation period (onset time) for bacterial food poisoning is usually:
  - A 1 to 2 hours
  - B 1 to 36 hours
  - C 5 to 20 hours
  - D 48 or more hours

6. Which of these foods are most likely to be contaminated by mycotoxins?
- A Peanuts
  - B Raw poultry (eg chicken/turkey)
  - C Cooked chicken
  - D Baked beans
7. Which of the following statements is true?
- A The law does not require food handlers to report illness which may contaminate food
  - B A food handler with diarrhoea can return to work 48 hours after symptoms have gone
  - C Food handlers with diarrhoea never need to visit a doctor before returning to work
  - D Viruses causing gastroenteritis multiply in food
8. Which one of the following is included in the seven principles of HACCP?
- A Provide effective cleaning schedules
  - B Provide staff with suitable protective clothing
  - C Conduct a hazard analysis
  - D Increase bacteriological testing
9. Which of the following is a correct example of critical limits and targets?
- A The critical limit of cooking is 75°C the target temperature is 78°C
  - B The critical limit of cooking is 75°C the target temperature is 73°C
  - C The critical limit of the hot holding cabinet is 63°C the target temperature is 60°C
  - D The critical limit of the refrigerator is 5°C the target temperature is 8°C
10. According to the law, what facilities must be provided for hand washing?
- A Paper towels, hot and cold water, alcohol wipes
  - B Nailbrush, soap, hand drying facilities
  - C Anti bacterial gel, hot and cold water, hot air drier
  - D A wash basin, hot and cold water and hand drying facilities