

BIIAB LEVEL 1 AWARD IN ESSENTIALS OF CATERING

Specimen Questions

The specimen examination questions contained in this publication are representative of the type of questions used to assess candidates taking the Level 1 Award in Essentials of Catering examination.

Candidates are assessed by a 25 question, 30 minute, multiple choice examination. Candidates have to answer 17 out of 25 questions to pass.

The answers to each of these questions are shown on the last page.

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Specimen Questions

- 1 Cross contamination can be reduced by:
 - A Hands touching contaminated food during cooking
 - B Reusing chopping boards and knives for different tasks
 - C Washing hands before and after every task
 - D Wiping hands on the apron worn during the shift

- 2 If a hand is scalded during cooking, the incident **must** be:
 - A Covered with a brown fabric plaster
 - B Covered with leather gloves whilst cooking
 - C Recorded in a personal diary
 - D Recorded in the company accident book

- 3 A knife with a blue coloured handle is used for:
 - A Fish
 - B Raw meat
 - C Salads
 - D Vegetables

- 4 What are the correct temperatures that a commercial fridge should operate between?
 - A -2°C to 5°C
 - B 0°C to 5°C
 - C 4°C to 8°C
 - D 6°C to 9°C

- 5 Any fish bones should be removed using:
 - A A sharp knife
 - B A spatula
 - C Fish tweezers
 - D Fingers

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- 6 To properly rotate food stock, the newest deliveries should be:
- A Be left in a store room until the next delivery arrives
 - B Consumed as soon as they arrive
 - C Mixed with older stocks
 - D Stored behind old stocks
- 7 What is a submarine sandwich?
- A A flour tortilla wrap
 - B A hoagie or baguette
 - C Plain slices of bread
 - D Toasted slices of bread
- 8 A starter course of red or white meat should usually be served on a:
- A Oval plate
 - B Round plate
 - C Square plate
 - D Small bowl
- 9 Which of these is the **most** appropriate garnish for garlic bread?
- A Caviar
 - B Cream
 - C Parsley
 - D Sultanas
- 10 Which of these is **not** a common type of recycled food packaging?
- A Fibreboard
 - B Glass
 - C Plutonium
 - D Steel
- 11 What is the best way to clean a food blender?
- A All parts should be cleaned by hand
 - B All parts should be put in a dishwasher
 - C Some parts can be put in the dishwasher and others cleaned by hand
 - D The outside should be wiped down with a damp cloth at the end of the shift

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12 Which of these is **not** usually used to clean workstations?

- A Detergent
- B Sanitizer
- C Spit and polish
- D Sterilizer

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Answers

Q	Answer	Assessment Criteria
1	C	1.1: Identify safe and hygienic practices required in the kitchen
2	D	1.2: Identify illness and accident reporting procedures and state how they should be used
3	A	2.3: Identify the uses of different colour coded boards and knives used in kitchens
4	B	3.2: Identify the procedure for logging temperatures of a variety of foods and equipment and why monitoring is important
5	C	4.3: Identify processes for preparing cooked cold meats and fish in a safe and hygienic manner
6	D	4.5: State how to apply control procedures and minimise food wastage
7	D	5.3: Identify what constitutes a 'high risk food' in relation to sandwiches
8	B	6.1: Identify the correct position for food on the plate/serving dish to meet operational standards
9	C	6.3: Identify appropriate garnishes used for sweet and savoury foods
10	C	7.1: Identify the appropriate method for the disposal of food and non-food items and the controls to be applied
11	C	8.1: State how to effectively operate and clean kitchen equipment
12	C	9.1: Identify appropriate equipment and chemicals to be used to safely and effectively clean a range of surfaces

Please note that the assessment criteria numbering does **not** refer to the Award in Essentials of Catering workbook. The learning outcomes and assessment criteria can be found in the centre manual, Section 1.