

Principles of Food Safety Supervision for Catering

Specimen Paper

The specimen examination questions contained in this publication are representative of the type of questions used to assess candidates taking the examination for this qualification.

The answers for the questions can be found at the end of this document.

The examination paper consists of 60 multiple-choice questions. Candidates are given 2 hours to complete the paper. The examination paper is marked out of a total of 60 marks and candidates will need to obtain 40 marks to pass.

Principles of Food Safety Supervision for Catering

- 1 Which of the following is an example of a **microbiological** hazard?
 - A An insect
 - B Human hair
 - C Mouse droppings
 - D A parasite

- 2 Which of the following is **not** part of the role of an EHO?
 - A Investigating customer complaints
 - B Inspecting rodent bait boxes
 - C Providing advice and guidance
 - D Instigating prosecution proceedings

- 3 In order to use a defence of 'due-diligence' in relation to food safety matters, a business must have:
 - A Done everything reasonably practicable to meet food safety requirements
 - B Put all possible food safety measures in place regardless of expense
 - C Identified all potential hazards in the workplace that could affect food safety
 - D An up-to-date and accurately completed 'Safer Food Better Business' file

- 4 Which of the following is a common example of a potential **allergenic** hazard?
 - A Green potato crisps
 - B Dried milk powder
 - C Escherichia coli 0157
 - D Plastic packaging

- 5 Which of these best describes why a **double sink method** for washing up would be used?
 - A If the dishes are particularly soiled and one sink is judged to be insufficient
 - B To remove any chemical contamination present after using a dishwasher
 - C To remove any allergenic contamination not removed by using a dishwasher
 - D If high risk foods are sold and a dishwashing machine is not available

- 6 Coeliac disease is a digestive condition triggered by consumption of:
 - A Peanuts
 - B Gluten
 - C Celery
 - D Lactose

Principles of Food Safety Supervision for Catering

- 7 The **main** reason for accurate documentation and record keeping is that they:
- A Eliminate any possibility of a food poisoning incident occurring
 - B Support the business to demonstrate 'due diligence'
 - C Give customers confidence in how the business is run
 - D Ensure staff are given training appropriate for their work activity
- 8 Which of these is the maximum amount of time that a **cold** buffet can be displayed, before legally the food must be discarded?
- A Up to 8 hours
 - B Up to 4 hours
 - C Up to 6 hours
 - D Up to 5 hours
- 9 A food safety management system **must** be revisited if:
- A There are changes to kitchen personnel
 - B An EHO or EHP suggests a review
 - C A due diligence defence is needed
 - D There are process changes in the business
- 10 Training records are essential because they can be used to:
- A Enhance the CV for potential interviews
 - B Provide evidence in a due diligence defence
 - C Show the length of time it take to perform certain roles
 - D Assess whether a employee is the relevant person for the role

Principles of Food Safety Supervision for Catering

Answers

Q	Answer	Assessment Criteria
1	D	1.1 Summarise the importance of food safety management procedures
2	B	1.2 Explain the responsibilities of employers and employees in respect of food safety legislation and procedures for compliance
3	A	1.3 Outline how the legislation is enforced
4	B	2.2 Explain procedures to control contamination and cross-contamination
5	D	2.5 Outline requirements relating to the design of food premises and equipment
6	B	3.1 Describe the importance to food safety of microbial, chemical, physical and allergenic hazards
7	B	3.2 Describe methods and procedures for controlling food safety to include critical control points, critical limits and corrective actions
8	B	3.3 Explain the requirements for monitoring and recording food safety procedures
9	D	4.2 Explain the importance of effective communication of food safety procedures
10	B	4.1 Explain the requirements for induction and on-going training of staff