

Macmillan Unit

Food Safety in Catering Level 2 Test, 2018 Version

Please select just **ONE** answer from each of the following questions.

NAME:

DATE:

1. Which of the following is the safest place to store food waste?

- a) Old cardboard boxes
- b) Buckets
- c) A bin with a foot operated lid
- d) Place it in a corner until the end of the day

2. Which of the following statements about food poisoning is true?

- a) It will be better in a few hours
- b) It's always caused by vegetables
- c) It can be caused by metals
- d) It can cause spots and a rash

3. Which group of people are most at risk of serious illness from food poisoning?

- a) The very young, ill or middle aged
- b) People who are ill, very young or elderly
- c) People who are middle aged, pregnant or very young
- d) People on a diet, very young or ill

4. Which of the following best defines a high risk food?

- a) Food that bacteria can easily grow on
- b) Food that has bacteria on the surface
- c) Food that is difficult to cook
- d) Food with a high fat and vitamin content

5. The correct temperature for food inside a fridge should be at or below?

- a) 12° C
- b) 5° C
- c) -18° C
- d) 2° C

6. It is important to have food preparation areas well lit. Why?

- a) It makes it easier to work faster
- b) It makes the area look brighter
- c) It is easier to see dirt and where to clean
- d) It prevents your tripping over things

7. Why should food pests be controlled?

- a) Pests contaminate food
- b) Pests make the floor dirty
- c) Pests will upset customers
- d) Because pests make cleaning harder

8. Which condition is **essential for food poisoning bacteria to grow?**

- a) Darkness
- b) Light
- c) Air
- d) Water

9. Contamination of food with harmful bacteria is dangerous. Which of the following describes food that is contaminated?

- a) It smells very unpleasant
- b) It is not possible to tell by taste or smell
- c) It will taste bitter
- d) It will smell and taste unpleasant

10. Which of the following describes good practice when storing food?

- a) Only store canned food
- b) Store all foods in one refrigerator
- c) Store in covered containers off the floor
- d) Use up all stock before ordering more

11. What clothing should food handlers wear

- a) Plastic
- b) Clean clothes, freshly laundered
- c) Cotton
- d) Well ironed

12. If there are four cartons of cream in the fridge, which is the first one you should use after looking at the use-by-date?

- a) Next month's date
- b) Last week's date
- c) Next week's date
- d) Tomorrow's date

13. Why should you not wear jewellery in the kitchen?

- a) It may get lost
- b) It will get in the way
- c) It can carry dirt and bacteria
- d) It may get broken

14. Putting food in the fridge at 5° C or below will effect bacteria by ...

- a) Stopping it growing
- b) Making it grow very quickly
- c) Killing all the bacteria
- d) Making them grow slowly

15. After doing one of the following, after which action is it most important to wash your hands?

- a) Slicing bread
- b) Handling raw meat
- c) Buttering scones
- d) Slicing cooked meat

16. If you have a delivery of cleaning chemicals, where should you store them?

- a) In a corner of the kitchen
- b) Behind a machine out of the way
- c) In a cupboard well away from food areas
- d) On a shelf in the food store

17. Under certain conditions some bacteria can produce spores. Why are they able to do this?

- a) Spores keep bacteria dry
- b) Spores can survive high temperatures
- c) So they do not feel the cold
- d) So they keep warm in cold conditions

18. Which of the following statements is true?

- a) All bacteria are harmful
- b) Only bacteria that form spores are harmful
- c) Some bacteria are harmful
- d) No bacteria are harmful

19. Why is it important to wear clean overalls or tabards in the kitchen?

- a) Everyone looks the same
- b) They keep your clothes clean
- c) Food is protected from you
- d) They make you look smart

20. Why should your hair be covered or tied back?

- a) To stop your hair getting in your eyes
- b) Because covers stop your hair from getting dirty
- c) Because you look smarter
- d) To stop hair and dandruff from falling into food

21. What should you do if you cut yourself at work?

- a) Wipe the wound on a towel
- b) Lick the wound and carry on working
- c) Cover the wound with a blue waterproof plaster
- d) Cover the wound with any available bandage

22. Which is the best method of keeping a kitchen hygienic?

- a) Clean as you go
- b) Clean once at the end of the day
- c) Give everything a quick wipe over with a cloth
- d) Soak up spillages with a paper towel and clean up later

23. Which best describes the reason it is important to wash your hands?

- a) To remove dirt
- b) To prevent your hands getting sore
- c) To prevent your hands from getting dry
- d) To reduce bacteria to a safe level

24. In which of the following are food bacteria most likely to grow?

- a) Meat based gravy
- b) Powdered milk
- c) Vegetables
- d) Pickled beetroot

25. Why it is safer to serve freshly cooked food rather than reheated food?

- a) You can cook the right amount
- b) It tastes fresher and is better for you
- c) Bacteria left alive after cooking will not have time to multiply
- d) It saves time and storage

26. Which is a symptom of food poisoning?

- a) Sore eyes
- b) Stuffed up nose
- c) Drowsiness
- d) Stomach pains

27. What is the maximum time you should leave a large joint of meat to cool?

- a) 15 minutes
- b) 45 minutes
- c) 90 minutes
- d) 180 minutes

28. What is the purpose of a combined sanitizer and detergent?

- a) To remove stains
- b) To clean and disinfect
- c) To dissolve grease
- d) To make the kitchen look shiny

29. How long does it take for bacteria to multiply?

- a) 3 to 8 minutes
- b) 2 to 6 hours
- c) 10 to 20 minutes
- d) 30 to 50 minutes

30. When using disinfectant on work surfaces how long should you leave it on before rinsing? (Contact time)

- a) Until it dries
- b) As long as you like
- c) As long as it says on the container instructions
- d) Two to three minutes

Well done. You have finished your course. Please pass to Anita Rigler for marking or email anita.rigler@rbch.nhs.uk

Signature of authorised marker.....

Date

Total number of questions answered correctly % score

Pass / Fail