

## **LEVEL 3 AWARD IN SUPERVISING FOOD SAFETY IN CATERING**

### **Specimen Paper**

QCA Qualification Number 500/5483/1

**IMPORTANT – READ THE FOLLOWING INSTRUCTIONS CAREFULLY BEFORE ANSWERING THE QUESTIONS**

The examination consists of 45 questions

The time allowed to complete this examination paper is **ONE AND A HALF HOURS**

The examination consists of **TWO** sections

Throughout this paper °C refers to temperatures in degrees Celsius

**This paper and your answer book must be left on your desk at the conclusion of the examination.**

The pass mark for this examination is 30/45.

**Your details and your selected answers must be marked on the separate answer sheet provided with this paper.**

**Paper number: Specimen**

## SECTION ONE

This section consists of 30 multiple-choice questions. You should answer every question.

Questions have **ONLY ONE** correct answer

- 1 Which of the following are most likely to be symptoms of chemical food poisoning?
- A diarrhoea and stomach cramps
  - B nausea and diarrhoea
  - C burning sensation in the mouth and vomiting
  - D stomach cramps and vomiting
- 2 Food handlers have responsibilities with regard to their personal hygiene in order to:
- A protect the reputation of the food business
  - B discourage pest infestations
  - C avoid contaminating food
  - D satisfy customer requirements
- 3 The legislation that currently applies to a food business in England are the:
- A Food Hygiene General Regulations (England) 2006
  - B Food Safety (England) Regulations 2006
  - C Food Hygiene (England) Regulations 2006
  - D General Food Hygiene (England) Regulations 2006
- 4 Local authority food safety officers may:
- A close down food businesses that do not implement HACCP
  - B fine food businesses for poor HACCP plans
  - C monitor and document critical control points
  - D advise food businesses on developing HACCP procedures
- 5 If boiled rice is not to be served immediately it should be:
- A cooled slowly and refrigerated
  - B cooled rapidly and refrigerated
  - C stored at room temperature to prevent clumping
  - D reheated gently before use

- 6 What is the temperature range for food storage in the “cook-chill” system?
- A 1°C – 5°C
  - B 10°C – 15°C
  - C -3°C – 6°C
  - D 0°C – 3°C
- 7 Which of the following is a way to verify a safe method for cooking a frozen chicken?
- A check the oven temperature.
  - B ensure the chicken is well thawed
  - C use a calibrated probe thermometer
  - D check the chicken is well browned and the skin is crispy
- 8 In catering the **LEAST** likely opportunity for contamination of food to occur is during:
- A purchase
  - B delivery
  - C storage
  - D preparation
- 9 What are the risks to food safety if raw meat is brought into a kitchen?
- A contamination of ready to eat food
  - B bacterial growth on the raw meat
  - C flies attracted to the raw meat
  - D blood splashing onto the floor
- 10 The advantage of colour coding systems is that they:
- A reduce the risk of cross contamination
  - B improve the work environment
  - C help to rotate the use of equipment
  - D help to identify what needs to be cleaned
- 11 Which document contains guidance on whether or not a food handler should be allowed to work?
- A Department of Health Fitness to Work
  - B Food Safety Act 1990
  - C Food Hygiene (England) Regulations 2006
  - D Health and Safety at Work etc Act 1974
- 12 Warm water should be used for hand washing because:
- A the temperature of the water kills bacteria
  - B the temperature of the water kills viruses
  - C it makes soap more effective at removing bacteria
  - D all of the above

- 13 During food preparation:
- A colour coded equipment must be used
  - B food handlers must not handle cooked and then raw foods
  - C work tops must be sanitised before preparing vegetables
  - D surfaces must be sanitised before using them for cooked meats
- 14 The **BEST** way for a supervisor to check personal hygiene standards is by:
- A providing induction training
  - B constant visual checks of staff practices
  - C checking sickness records
  - D testing staff to make sure they understand the rules
- 15 The **MAIN** reason that food premises should be cleaned is to make sure that:
- A the premises look clean and tidy
  - B the staff have less chance of slipping
  - C the premises are more pleasant to work in
  - D the risk of food poisoning is reduced
- 16 The **MOST** important reason why soiled protective clothing intended for washing should not be kept in a kitchen is:
- A it may contaminate work surfaces
  - B it gets in the way of kitchen activities
  - C cleaning operations are made more difficult
  - D it may attract pests
- 17 The **MOST** suitable material for a kitchen floor in a premises that uses steam cleaning is:
- A concrete
  - B fibre tiles
  - C epoxy resin
  - D laminate
- 18 The law requires kitchens to have:
- A an adequate supply of non-potable water for sinks
  - B corrosion resistant sinks
  - C sterilizing sinks
  - D separate sinks for washing equipment and food
- 19 All of the following are desirable criteria for an external refuse store **EXCEPT** that the:
- A area is well drained with an impervious surface
  - B area is covered to protect from sun
  - C waste bins are easy to clean and have close fitting lids
  - D area is close to an external door

- 20 Which **ONE** of the following statements is **TRUE**?
- A all hazards must be prevented
  - B all hazards must be controlled
  - C all hazards at CCPs must be controlled
  - D all of the above
- 21 Which of the following is **MOST** likely to provide optimum conditions for anaerobic bacterial growth?
- A a neutral pH
  - B temperatures between 4°C - 8°C
  - C sufficient dissolved oxygen
  - D competing anaerobic bacteria
- 22 The size and composition of a HACCP Team is determined by which of the following?
- A turnover of the food business
  - B advice from a HACCP consultant or enforcement officer.
  - C the need for a variety of expertise
  - D the number of managers with HACCP training
- 23 Failure to stock rotate could lead to:
- A cross contamination
  - B pathogen growth
  - C foreign body contamination
  - D spore production
- 24 Which of the following is the **BEST** evidence to use for verifying the effectiveness of a food safety management system?
- A all the staff are wearing the appropriate protective over clothing including head covering.
  - B all the management have been trained to a suitably high level
  - C a pest control contract is in operation.
  - D all the monitoring records have been completed accurately and signed off
- 25 Your staff have recently been trained in new cleaning procedures, all of the following monitoring methods could be used to make sure that these procedures are carried out correctly **EXCEPT FOR**:
- A supervising the staff during work
  - B providing enough equipment and resources
  - C carrying out a microbiological swabbing programme
  - D spot checks on their cleaning knowledge

- 26 A customer complains that he found a bolt in his freshly made pizza. Which of the following corrective actions **MUST** the supervisor take?
- A apologise to the customer
  - B change suppliers immediately
  - C review maintenance records and equipment checks
  - D review staff training re customer service
- 27 High risk foods usually:
- A have a high fat content
  - B contain pathogenic bacteria and spores
  - C have a neutral pH
  - D require cooking before eating
- 28 Dairy products:
- A are always pasteurised
  - B are a potential source of pathogens
  - C have a high water activity
  - D should be kept at room temperature
- 29 The staff in a food business are not cleaning equipment properly. Which of the following would overcome this?
- A improve supervision
  - B change the cleaning chemicals
  - C add less water to the cleaning chemicals
  - D buy more expensive cleaning products
- 30 How can a supervisor make sure temperature records are accurately maintained?
- A train staff in how and when they should be completed
  - B buy more accurate thermometers
  - C discipline staff if correct temperatures are not achieved
  - D make sure any gaps are filled in at the end of the day

## SECTION TWO

This section (questions 31- 45) consists of three scenarios. Each scenario has five questions

Each question has **ONLY ONE** correct answer

A fast food outlet manager is reviewing his food safety policy following a letter from the enforcement officer informing him that his temperature control and cleaning practices in the premises need improving.

- The premises sells burgers and fried chicken pieces with chips and a selection of salads. The chicken pieces are bought in frozen and the burgers fresh.
- The chips are prepared from potato in a rear preparation room where the salads are also prepared.
- A high pressure water hose is used for cleaning the rear preparation area.
- The food is stored in two fridges and a freezer in the main food preparation kitchen.

- 31 The **MAIN** food safety risk from the use of the high pressure hose is:
- A an increase in condensation in the premises
  - B an aerosol of bacteria that could contaminate food
  - C paint could flake from wall surfaces onto food
  - D splashed food particles build up on walls requiring extra cleaning
- 32 The same surface is used for the preparation of chicken before cooking and the cutting of burger buns. Which is the **BEST** option for cleaning the surface?
- A disinfectant wiped over the surface and left to dry
  - B bleach left for 10 minutes and then wiped off
  - C sanitiser applied and left to dry
  - D washing up liquid wiped over the surface.
- 33 The chicken pieces require thawing prior to cooking. The **BEST** method of doing this is to leave the chicken on a covered tray:
- A on top of the freezer so they thaw quickly.
  - B at the top of the salad refrigerator
  - C in the rear preparation area
  - D at the bottom of the meat refrigerator

34 Temperature monitoring of refrigerators needs to be improved. What is the **BEST** method of monitoring?

- A probing food using a sanitized probe
- B taking the air temperature of the refrigerator
- C taking the temperature of a dummy food
- D keeping a thermometer within the fridge

35 On his return visit the enforcement officer is still not satisfied with the cleanliness of the premises. What would be the most appropriate action for him to now take?

- A immediate closure of the premises
- B serve a hygiene improvement notice
- C write a warning letter to the food business operator
- D start prosecution procedures

Specimen Paper

A food handler is monitoring the temperature of a refrigerator and notices that the temperature is 12°C. He informs his supervisor who checks the printed read out of temperatures. Part of the read out is shown below.

Time	08.00	09.00	10.00	11.00	12.00	13.00	14.00
Temp °C	3	4	6	6	9	11	12

The refrigerator contains cooked and raw chicken, milk and cream, eggs, meat pies, vacuum packed cooked meats and meat stock prepared the previous day.

- 36 How long has the temperature of the refrigerator been in the temperature danger zone?
- A 3–4 hours
  - B 4–5 hours
  - C 5 – 6 hours
  - D 6–7 hours
- 37 What action should the supervisor take first with regard to the cooked chicken?
- A reheat it
  - B put it into another refrigerator
  - C take its temperature
  - D throw it away
- 38 Which of the following should the supervisor take with regard to the meat stock?
- A reheat to at least 75°C before using
  - B transfer it to another refrigerator
  - C dilute the stock with a freshly-made batch
  - D throw the stock away
- 39 What should the supervisor instruct his staff to do with the refrigerator?
- A empty and clean it, re-set the thermostat and re-fill with food
  - B remove any high risk food and re-set the thermostat
  - C empty it and run it for 12 hours to ensure it is working correctly
  - D call out the maintenance contractor to service it before re-using

**40** How should freshly made meat stock be stored?

- A** leave until cold, cover and put on the top shelf of a refrigerator
- B** cool for 90 minutes, cover and put on the top shelf of a refrigerator
- C** cool for 30 minutes, cover and put in the bottom of a refrigerator
- D** place in a freezer straightaway.

Specimen Paper

A food handler enters a dry food store first thing in the morning and notices a musty smell. He then sees small pieces of paper on the floor. The storeroom is very full. Packets are piled up everywhere and it is difficult for him to see because there is no window. After moving a lot of goods out of the way he picks up a bag of sugar. Sugar spills over the floor from small holes in the bag. He moves more goods out of the way and sees a number of small droppings on the floor beneath the products.

- 41 The most likely problem in this storeroom is an infestation of:
- A mice
  - B cockroaches
  - C rats
  - D stored food insects
- 42 What should the food handler do next?
- A dismiss the cleaner
  - B tell his supervisor
  - C throw away all the food
  - D contact a pest control company
- 43 The legal requirement for lighting in a storeroom is to provide:
- A plenty of windows
  - B lighting with diffusers
  - C lighting sufficient to read labels
  - D suitable and sufficient lighting
- 44 How should food be stored in a dry storeroom?
- A on wooden shelving
  - B off the floor and against the walls
  - C all in pest proof containers
  - D oldest food at the front of the shelves
- 45 What would an enforcement officer do if he/she found a serious infestation in the premises?
- A serve a Hygiene Emergency Prohibition Notice
  - B tell you to clean it up and save what food you can
  - C put down poison or traps
  - D call out the emergency pest controllers

**END OF PAPER**