



Exams questions – Food safety L4



Describe the importance of ensuring a food business uses approved food suppliers.

(5 marks)

Outline the checks you, as a manager, could put in place to approve food suppliers

(6 marks)

Identify problems that may occur at the delivery stage, and outline controls that could be implemented to prevent hazards at this step.

(6.5 marks)

Describe the factors you would need to take into account when assessing the food hygiene training needs of your staff.

(4 marks)

Outline the content of a short training session to be delivered to staff with regards to the control of physical contamination in a food business.

(9.5 marks)

Describes 4 ways the effectiveness of the training programme could be assessed in the workplace.

(4 marks)

Outline why creating a positive food safety culture is important in a business, your answer should include a brief description of what a positive food safety culture is.

(4 marks)

Excluding references to training, identify and explain ways in which a manager of a food business could improve the food safety culture of their business.

(6.5 marks)

Identify key element you would include in a 1 to 2 hour internal HACCP awareness training programme for team leader/supervisor to enable them to effectively implement and follow the company's HACCP plan. In your answer, you should outline why the element identified are important.

(7 marks)



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Ten main cause of food poisoning

Match the statement with the cause of food poisoning

	Statement	Cause of food poisoning
1.	It is big function tonight for the wedding party and disco. I must get everything prepared nice and early so I'm ready on time.	
2.	This casserole I made at 11am is still too hot to go in the fridge-just leave it out with a cloth over it and I'll put it away when I come in tonight for evening service.	
3.	The customers are complaining about being kept waiting. Quickly reheat those pies in the microwave and send them out fast!	
4.	Ooh! Look at this can; the lid is all springy	
5.	Wait, this beef burger is still raw in the middle.	
6.	Oh no! I forgot to get the turkey out of the freezer. Just stick in the oven. I'm sure it will be OK-I'll give everyone an extra glass of wine and they'll not notice.	
7.	I had a dozen fresh oyster last night. I think I got a dodgy one! I was sick all night!	
8.	This warming oven for the pies does not seem to be working very well.	
9.	Gosh I'll be glad when today is over; I feel ill and I was sick all last night must have been something I have eaten!	
10.	What are you doing cutting sandwiches with my best butchery knife? I hope you gave it a wipe first.	

- A Inadequate reheating
- B Preparation
- C Undercooking
- D Raw food consumed
- E Inadequate cooling
- F Infected food handling
- G Improper warm holding
- H Contaminated processed or canned food
- I Cross contamination
- J Inadequate thawing

