

Level 3 Award in Supervising Food Safety in Catering Sample Examination Questions

1 Which of the following is a method for preventing the survival of **botulinum** spores?

- A Canning
- B Boiling
- C Drying
- D Freezing

2 Which of the following should be given high priority on the cleaning schedule?

- A Walls and ceilings
- B Chopping boards
- C Refrigerator shelves
- D Dry store areas

3 An outbreak of food-borne illness has been reported after a wedding buffet. Which group of people are likely to suffer the worst symptoms?

- A Adult male guests
- B Young children
- C Adult female guests
- D Serving staff

4 It is an offence to sell food that:

- A has an additive or preservative added
- B has passed its 'best-before' date
- C has been fortified with vitamin C
- D has passed its 'use-by' date

5 A step in the HACCP plan that is essential to ensure food safety is called a:

- A critical limit
- B verification level
- C risk rating
- D critical control point

6 When food packages in the dry storage area are found gnawed, what is the first course of action?

- A Put spoiled food into new packaging
- B Notify a pest control contractor
- C Remove and isolate the spoiled food
- D Send the spoiled food back to the supplier



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