

Level 2 Award in Food Safety in Catering

Sample Examination Questions

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- 1** Food poisoning can cause serious illness. Which groups of people are particularly at risk?
- A People who are elderly or middle-aged
 - B People who are very young or elderly
 - C People who are middle-aged or very young
 - D People who are on a diet or very young

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- 2** Food poisoning is most commonly caused by:
- A bacteria
 - B metals
 - C chemicals
 - D moulds

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- 3** In a deep freeze, most food poisoning bacteria:
- A are destroyed
 - B become dormant
 - C are not affected
 - D multiply quickly

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- 4** Food premises must have adequate hand washing facilities. Which statement describes best practice?
- A Separate sinks for washing hands and equipment
 - B Facilities for washing hands should only be in rest areas
 - C Bars of soap and clean roller towels must be available
 - D Water should be supplied at a maximum temperature of 8°C

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- 5** Why do you use disinfectants on food preparation surfaces?
- A They remove food stains
 - B They remove dirt and grease
 - C They destroy all harmful bacteria
 - D They reduce bacteria to a safe level

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- 6** It is best to cover cuts, scratches or boils with:
- A an absorbent dressing
 - B a waterproof dressing
 - C a clean bandage
 - D antiseptic ointment



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