

Pearson BTEC

Food Safety in Catering

Level 2 – H/502/0132

Practice Test

Time: 35 minutes

Paper Reference

FSC-PT

You must have:

Multiple choice answer sheet
Black pen

Instructions

- Use **black** ink or ball-point pen.
- Answer **all** questions.
- Encircle your answers on the separate answer sheet.

Information

- The total mark for this paper is 20.
- Each question is worth 1 mark.

Advice

- Read each question carefully before you start to answer it.
- Try to answer every question.
- Check your answers if you have time at the end.

Turn over ►

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1 Which of these is a legal responsibility for food business operators under food hygiene regulations? (1)

Select **one** option.

- A To educate consumers about hygiene
- B To ensure customers wash their hands before eating
- C To protect consumers from harm
- D To provide customers with hand washing facilities

2 What hygienic practice should be followed when a food handler has a minor cut on their finger? (1)

Select **one** option.

- A Rinsing the cut in food preparation sink
- B Wearing a reusable glove on affected hand
- C Covering the cut with a coloured plaster
- D Covering the cut with an invisible fabric plaster

3 An organisation insists its food handlers remove all jewellery. What type of contamination risk does this reduce? (1)

Select **one** option.

- A Allergenic
- B Bacterial
- C Biological
- D Physical

4 Why is the control of insects important in work areas? (1)

Select **one** option.

- A To increase product life of food
- B To maintain customer satisfaction
- C To minimise need for cleaning schedules
- D To reduce cooking times

5 Which of these actions will help to reduce food safety risks? (1)

Select **one** option.

- A Lengthening cooling times
- B Reheating slowly
- C Minimising food transportation times
- D Reusing containers

- 6 Why is it important for individuals to follow food safety procedures? (1)
- Select **one** option.
- A To allow feedback to be provided to suppliers
 - B To allow the quality of ingredients to be improved
 - C To improve the nutritional content of menu items
 - D To maintain the health of consumers
- 7 Which of these will demonstrate an organisation's legal compliance with Food Hygiene Regulations? (1)
- Select **one** option.
- A Staff employment records
 - B Nutritional information of menu items
 - C Temperature monitoring records
 - D Cleaning rotas
- 8 Perishable food stock items need to be rotated. How should this be done to **minimise** food spoilage? (1)
- Select **one** option.
- A By size of container
 - B By use by date
 - C By order date
 - D By cost
- 9 Food handlers are trained to identify and deal with contamination risks when preparing food. Why is this important? (1)
- Select **one** option.
- A To improve the taste of food
 - B To ensure food is safe to eat
 - C To encourage independent working
 - D To reduce accountability of individuals
- 10 Which of these cleaning procedures should be used to kill all bacteria including spores? (1)
- Select **one** option.
- A Sanitising
 - B Sterilisation
 - C Freezing
 - D Disinfection

11 A dish uses gluten-based ingredients. What type of risk to food safety does this present? (1)

Select **one** option.

- A** Physical
- B** Microbial
- C** Allergenic
- D** Chemical

12 How should hot cooked food be prepared for freezing to maintain food safety? (1)

Select **one** option.

- A** By chilling quickly
- B** By placing in a well ventilated area
- C** By placing in a refrigerator immediately
- D** By mixing with raw frozen ingredients

13 Due to minor damage, a food mixer is thought to be unhygienic. What should a food handler do in this situation? (1)

Select **one** option.

- A** Report it to the line manager
- B** Rinse it in warm water before use
- C** Ensure it is stored in refrigerated conditions
- D** Cover the damaged areas with sticky tape

14 A bottled cleaning chemical has been discovered with its label missing. What action should a food handler take? (1)

Select **one** option.

- A** Pour the contents into a similar labelled bottle
- B** Use it without dilution
- C** Label it based on similar stored bottles
- D** Report it as needing safe disposal

15 Which of these is a source of chemical contamination? (1)

Select **one** option

- A** Yeasts
- B** Dairy products
- C** Product packaging
- D** Insecticides

16 An organisation has specific equipment to hold food to be held at **above** 63⁰C. What type of food should this be used on? (1)

Select **one** option.

- A** Cooked food being chilled for storage
- B** Chilled food being held for storage
- C** Defrosted food being refrigerated for service
- D** Hot food being kept ready for service

17 Why is it important to rinse and dry hands thoroughly after washing? (1)

Select **one** option.

- A** To prevent chemical contamination
- B** To ensure sterilisation of skin
- C** To reduce the growth of allergens
- D** To prevent the need for drying

18 A food handler is about to sneeze. Which of these hygienic practices should be followed? (1)

Select **one** option.

- A** Sneeze into tissue, dispose of tissue, wash hands
- B** Sneeze into sleeve, wipe it, wash hands
- C** Sneeze into sink, wash face, wash hands
- D** Sneeze into hands, wipe on cloth, wash cloth

19 Which of these will help reduce the risk of cross contamination? (1)

Select **one** option.

- A** Non-porous work surfaces
- B** Absorbent food preparation equipment
- C** Undiluted cleaning chemicals
- D** Non-linear workflow

20 What is indicated by beef mince having an unexpected sweet smell when cooked? (1)

Select **one** option.

- A** Food spoilage
- B** Chemical contamination
- C** Inappropriate holding temperatures
- D** Incorrect cooking temperatures