

# COURSE REGISTER

FOOD SAFETY IN CATERING QCF LEVEL 2 AWARD (SCQF LEVEL 5 SCOTLAND)		START DATE:	END DATE:	INSTRUCTOR(S):
COURSE REFERENCE:		APPROVED CENTRE:		VENUE:

**Instructor Guidance:**

1. Please ensure that Learners' Names are entered clearly in column (1).
2. Please write your Initials in Column (2) to verify each Learner's identity. **NB:** Proof of ID is required for all learners that you do not know i.e. an open course. If the learners are from a single employer, then this is not mandatory.
3. Please initial each completed session of your course in the relevant Session columns (4) to (7) to confirm the attendance of each Learner. A Session can be 2 Hours, ½ Day or Full Day. Do not include natural breaks.

	(1) LEARNERS' NAMES (Name to appear on certificate)	(2) Learner ID verified	(3) EMAIL ADDRESS (optional)	(4) Session 1	(5) Session 2	(6) Session 3	(7) Session 4	(8) Pass or Fail
1								
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INSTRUCTOR'S SIGNATURE: \_\_\_\_\_ DATE: \_\_\_\_/\_\_\_\_/\_\_\_\_

## Food Safety in Catering Award

**QCF Level 2 AWARD** (England, Wales & Northern Ireland)

Qualification title: **FAA Level 2 Award in Food Safety in Catering (QCF)**

**SCQF Level 5 AWARD** (Scotland)

Qualification title: **Award in Food Safety in Catering at SCQF Level 5**

Learner Name: \_\_\_\_\_

## INTRODUCTION

Congratulations, you are about to embark on a course in a subject that is important to all of us.

This is an excellent introduction to Food Safety in Catering and will benefit all employees at all levels, particularly those who hold, or are about to hold, a food safety role within their organisation. The course will clarify aspects of food safety which many of us believe to be complex and daunting. The importance of food safety in catering is underpinned by health and safety legislation that places a duty on employers to establish policies and procedures and ensure their employees receive appropriate training.

Successful candidates will be awarded a national Level 2 (Level 5 in Scotland) qualification which will provide an ideal platform to higher level training or career development.

## COURSE CONTENT

The course is made up of theoretical sessions delivered by your Instructor who will provide a detailed course programme. A range of subjects is covered that will enable you to understand:

- **How individuals can take responsibility for food safety**
- **The importance of keeping him/herself clean and hygienic**
- **The importance of keeping the work areas clean and hygienic**
- **The importance of keeping food safe**

More information about the content and learning outcomes is shown on page 3.

## FOR YOUR COMFORT AND ASSISTANCE

We wish to make every effort for you to gain as much as you can from the course - including a pass award at the end. If you have any particular needs to enable you to participate fully and enjoy the course, such as seating position to enhance hearing, please inform the Instructor as soon as possible.

## COURSE ATTENDANCE REGISTER

Your Instructor will ask you to enter your name on an Attendance Register, please print your name clearly and as you wish to have it printed on your certificate.

## ASSESSMENT AND MARKING

Your Instructor will be responsible for determining whether you pass or fail based on successful completion of a written test at the end of the course.

## CERTIFICATION

Certificates are lifelong and do not require renewal. However, FAA recommends that you take any opportunities to refresh your training.

## COURSE EVALUATION

At the end of the course you will be asked to complete a course evaluation form. These forms are an important source of quality assurance material for your Instructor, the Approved training Centre and First Aid Awards – so please take the time to give us your valuable feed-back on the course.

## COMPLAINTS & APPEALS

If you are unhappy with any aspect of the course you should firstly take up the matter with the Instructor or the Instructor's Approved Training Centre. If these options are not possible, you may refer the matter to the Quality Assurance Manager at First Aid Awards Ltd, Awards House, 10 Central Treviscoe, St Austell, Cornwall, PL26 7QW.

Tel: 08458 333 999 or Email: [admin@firstaidawards.com](mailto:admin@firstaidawards.com).

If you feel that your complaint or appeal has not been dealt with satisfactorily, you may refer the matter to the appropriate Regulatory Body i.e. Ofqual or SQA.

## Learner Registration Particulars. *Please complete the personal data questions below:*

### PART ONE: PERSONAL DETAILS (For certification purposes):

Please enter your name and address in **BLOCK CAPITALS** to ensure certificate accuracy.

First / Given Name	<input type="text"/>	Family / Surname	<input type="text"/>
Date of birth	<input type="text" value="(DD/MM/YYYY)"/>	Email address (optional)	<input type="text"/>

### PART TWO: PERSONAL LEARNING RECORD

Your Personal Learning Record 'PLR' records qualifications and learning attainments that you achieve throughout your lifetime.

If you are successful in the course you are about to take and wish add the qualification to your PLR, please provide additional details below. Some of the information you supply will be used by the Skills Funding Agency to fulfil its statutory functions, issue/verify your Unique Learner Number (ULN) and update/check your Personal Learning Record. The Skills Funding Agency may share your ULN and Personal Learning Record with other education related organisations, such as your careers service, school, college, university, Government Departments and public bodies responsible for funding your education (See note below). Further details of how your information is processed and shared can be found on the LRS website: [www.learningrecordsservice.org.uk/privacynotice](http://www.learningrecordsservice.org.uk/privacynotice)

Postcode:	<input type="text"/>	Gender:	<input type="text" value="Male / Female"/>
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If you have undertaken National Qualification, for example, GCSE, or National Vocational Qualification courses previously you may have been given a personal reference number called Unique Learner Number 'ULN' (England, Wales & Northern Ireland) or Scottish Candidate Number 'SCN' (Scotland). If you know your number and wish to link this qualification on the national register please enter your number here:

ULN/SCN:

Please tick here if you wish to withhold such information and then go to Part Three: ☐

Note: If you do not wish the Skills Funding Agency to share your PLR, you will need to contact the LRS Helpdesk on 0845 602 2589

### PART THREE: EQUAL OPPORTUNITIES MONITORING

#### Special needs:

As part of our Equal Opportunities policy, First Aid Awards and their Approved Centres are committed to ensuring that there is no discrimination in the provision of our services. If there is anything that may affect your learning that you feel we should know about, please indicate below:

Do you have any special dietary requirements?

Do you have any medical condition that we should be aware of ?

#### Ethnic Origin:

NOTE: IF YOU DO NOT WISH TO PROVIDE THE FOLLOWING INFORMATION – TICK HERE ☐

- |  |  |                                    |  |
|--|--|------------------------------------|--|
| <input type="checkbox"/> Asian British | <input type="checkbox"/> Black African   | <input type="checkbox"/> Chinese   | <input type="checkbox"/> White British |
| <input type="checkbox"/> Asian other   | <input type="checkbox"/> Black British   | <input type="checkbox"/> Indian    | <input type="checkbox"/> European      |
| <input type="checkbox"/> Bangladeshi   | <input type="checkbox"/> Black Caribbean | <input type="checkbox"/> Pakistani | <input type="checkbox"/> White other   |
|  | <input type="checkbox"/> Black other     |                                    | <input type="checkbox"/> Other ethnic  |

The above information will be recorded by the Approved Training Centre and First Aid Awards and used solely for purposes directly related to your training/education with us and to monitor the effectiveness of our Equal Opportunities policy.

Normal Data Protection rules will apply.

# Food Safety in Catering Award

**QCF Level 2 Award** (England, Northern Ireland & Wales)

Qualification title:	<b>FAA Level 2 Award in Food Safety in Catering (QCF)</b>	Code	<b>600/9385/7</b>
Unit 1 title:	<b>Food Safety in Catering</b>	Unit code	<b>H/502/0132</b>
Credit value:	<b>1</b>		

**SCQF Level 5 Award** (Scotland)

Qualification title:	<b>Award in Food Safety in Catering at SCQF Level 5</b>	Code	<b>R377 04</b>
Unit 1 title:	<b>Food Safety in Catering</b>	Unit code	<b>UF16 04</b>
Credit value	<b>1</b>		

LEARNING OUTCOME		ASSESSMENT CRITERIA	For Candidate use only Please tick as each topic is covered and understood
1. Understand how individuals can take personal responsibility for food safety	1.1	Outline the importance of food safety procedures, risk assessment, safe food handling and behaviour	
	1.2	Describe how to report food safety hazards	
	1.3	Outline the legal responsibilities of food handlers and food business operators	
2. Understand the importance of keeping him/herself clean and hygienic	2.1	Explain the importance of personal hygiene in food safety including its role in reducing the risk of contamination	
	2.2	Describe effective personal hygiene practices, for example, protective clothing, hand washing, personal illnesses, cuts and wounds	
3. Understand the importance of keeping the work areas clean and hygienic	3.1	Explain how to keep the work area and equipment clean and tidy to include cleaning and disinfection methods, safe use and storage of cleaning chemicals and materials, and waste disposal	
	3.2	State how work flow, work surfaces and equipment can reduce contamination risks and aid cleaning	
	3.3	Outline the importance of pest control	
4. Understand the importance of keeping food safe	4.1	State the sources and risks to food safety from contamination and cross contamination to include microbial, chemical, physical and allergenic hazards.	
	4.2	Explain how to deal with food spoilage including recognition, reporting and disposal	
	4.3	Describe safe food handling practices and procedures for storing, preparing, cooking, chilling, reheating, holding, serving and transporting food	
	4.4	Explain the importance of temperature controls when storing, preparing, cooking, chilling, reheating, holding, serving and transporting food	
	4.5	Describe stock control procedures including deliveries, storage, date marking and stock rotation	

FOR INSTRUCTOR USE ONLY : **PLEASE COMPLETE AT THE END OF THE COURSE**

I confirm that this learner has satisfied all of the criteria for the learning outcomes for the following qualification assessed by demonstration, oral questioning and successful completion of the written test.

Course Reference No.  
(if known):

FAA Level 2 Award in Food Safety in Catering (QCF) (England, Wales & Northern Ireland) ☐

Award in Food Safety in Catering at SCQF Level 5 (Scotland) ☐

Instructors name: .....

Date: .....

Signed: .....

Centre Name: .....

Centre Number: .....

# Food Safety in Catering – Test Paper 1

## Level 2 QCF Award / Level 5 SCQF (Scotland)

Please enter your name and today's date:

Surname:	First Name:	Date:
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### Question Paper 1

Your Instructor will be responsible for determining whether you pass or fail. Assessment is based on successful completion of the attached test at the end of the course. You must achieve a pass mark of 15 or more out of 20.

These notes are intended to help you through the test process.

#### Guidance on the completion of the test:

- You must answer all questions - any unanswered questions will be marked as an incorrect answer
- You must select the most appropriate answer from the options given.  
The options are labelled 'a' to 'd' for each question.  
To indicate your selection, circle the appropriate answer e.g.

a   ☒ b   c   d

If you wish to change an answer, cross through the circle and indicate your new answer with a new circle e.g.

a   ~~☐ b~~   c   ☐ d

- You will have up to 30 minutes to complete this paper. Ensure you read the questions thoroughly before selecting your answer
- Ensure you double-check your answers and check that you have answered all of the questions
- When you have finished, hold the paper in the air to indicate it is ready for collection and marking
- Remain seated until you are told that you may leave the room
- Any form of cheating will instantly disqualify you from taking any further part in the assessment process
- Should you have any difficulty whatsoever in reading or understanding any question, please ask for clarification.

#### Before you start the test:

- Make sure your name and today's date is clearly printed in the box above
- Make yourself comfortable with an appropriate working space on which to rest your question paper
- Remove any course/reference documents from view
- Have a pen/biro to complete the paper
- If you are likely to experience any difficulty in undertaking this test, for example, with reading, please inform your Instructor
- A total of 15 or more correct answers out of 20 will entitle you to a pass. If you fail to achieve 15 correct answers, it may be necessary for your Instructor/Trainer to question you further on that particular subject area.

**GOOD LUCK!**

# Food Safety in Catering – Test Paper 1

Level 2 QCF Award / Level 5 SCQF (Scotland)

Questions		Possible answers
1	Something that is able to cause harm to the consumer is known as a:	a Risk
		b Sign
		c Hazard
		d Cause
2	If you notice signs of infestation, what should you do?	a Carry on working and inform someone at the end of the day
		b Hope that you don't see anything moving
		c Check all the bait traps
		d Tell your supervisor straight away
3	When handling cleaning chemicals, you should always:	a Follow manufacturer's instructions
		b Inform colleagues you are using them
		c Have a rest break after using them
		d Ensure the room is empty
4	What is the correct use of disinfectant?	a Removes dirt
		b Removes grease
		c Reduces bacteria to a safe level
		d Removes all bacteria
5	Which two are legal requirements in the UK?	a Best before and display until
		b Best before and date produced
		c Best before and use by
		d Use by and display until
6	Which of the following best describes 'due diligence'?	a Staff have training certificates
		b Food handlers have signed the COSHH data sheets
		c Reasonable care is taken to ensure food safety
		d All visitors are given an induction
7	What is the most important reason for reheating cooked foods thoroughly?	a To prevent the survival of bacteria
		b Ensure that the customers don't complain
		c To ensure that the food tastes nice
		d To prevent chemical contamination
8	Why should food handlers not wear jewellery?	a It might make the jewellery dull
		b It could restrict movement
		c It carries bacteria and dirt
		d Other staff might get jealous
9	Which statement best describes 'core temperature'?	a The temperature in the middle of the oven
		b The temperature in the centre of the thickest part of the food
		c The temperature of the room
		d The temperature on the surface of the food
10	Which of the following are symptoms of food poisoning?	a Sore eye and runny nose
		b Back ache
		c Vomiting and diarrhoea
		d Painful joints

# Food Safety in Catering – Test Paper 1

## Level 2 QCF Award / Level 5 SCQF (Scotland)

Questions		Possible answers
11	Why should you keep raw sausages and a meat pie separate?	a They are easier to identify
		b To enable thorough cleaning
		c To help prevent cross contamination
		d To aid deliveries
12	The benefits of good food safety practices are:	a Higher running costs
		b Less food waste
		c Threat of legal action
		d Food poisoning
13	Nuts should be kept in a sealed container because:	a Pest infestation
		b Poisoning
		c Food spoilage
		d Allergenic contamination
14	What is the minimum temperature in degrees centigrade for hot holding?	a 52
		b 5
		c 63
		d 90
15	The best way to describe contamination is:	a The removal of stains on a chopping board
		b The presence of harmful substances or objects in food
		c The wrong combination of ingredients
		d The process to treat raw foods
16	What is the most effective way to kill bacteria in food?	a Chopping
		b Thawing
		c Cooking
		d Freezing
17	What does HACCP mean?	a Hazard analysis critical cooling points
		b Helps analyse critical control points
		c Hazard analysis critical control points
		d Hazards and critical control points
18	Which one of these is a physical hazard?	a Detergent
		b Plaster
		c Virus
		d Bacteria
19	What is the most important reason for washing of hands?	a To remove grease and stains
		b To prevent flavours combining in food
		c To reduce the risk of biological contamination
		d To prevent the hands being infected
20	What is the minimum temperature in degrees centigrade and time to kill bacteria?	a 70 for two minutes
		b 60 for two minutes
		c 50 for one minute
		d 40 for two minutes

# Food Safety in Catering – Test Paper 1

Level 2 QCF Award / Level 5 SCQF (Scotland)

## TEST RESULTS

Learner Signature:

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**Total score for  
written test above  
out of 20:**

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**FOR INSTRUCTOR USE:** I confirm that the learner's score is both accurate and correct, and that the learner was questioned, where appropriate, in respect of any incorrect answer, and that the resulting answer was correct and satisfactory.

Instructor signature:

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Instructor name:

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Centre name:

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FAA Course reference number if known::

# Food Safety in Catering – Test Paper 2

## Level 2 QCF Award / Level 5 SCQF (Scotland)

Please enter your name and today's date:

Surname:	First Name:	Date:
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### Question Paper 2

Your Instructor will be responsible for determining whether you pass or fail. Assessment is based on successful completion of the attached test at the end of the course. You must achieve a pass mark of 15 or more out of 20.

These notes are intended to help you through the test process.

#### Guidance on the completion of the test:

- You must answer all questions - any unanswered questions will be marked as an incorrect answer
- You must select the most appropriate answer from the options given.  
The options are labelled 'a' to 'd' for each question.  
To indicate your selection, circle the appropriate answer e.g.

a   ☒ b   c   d

If you wish to change an answer, cross through the circle and indicate your new answer with a new circle e.g.

a   ☒ b   c   ☒ d

- You will have up to 30 minutes to complete this paper. Ensure you read the questions thoroughly before selecting your answer
- Ensure you double-check your answers and check that you have answered all of the questions
- When you have finished, hold the paper in the air to indicate it is ready for collection and marking
- Remain seated until you are told that you may leave the room
- Any form of cheating will instantly disqualify you from taking any further part in the assessment process
- Should you have any difficulty whatsoever in reading or understanding any question, please ask for clarification.

#### Before you start the test:

- Make sure your name and today's date is clearly printed in the box above
- Make yourself comfortable with an appropriate working space on which to rest your question paper
- Remove any course/reference documents from view
- Have a pen/biro to complete the paper
- If you are likely to experience any difficulty in undertaking this test, for example, with reading, please inform your Instructor
- A total of 15 or more correct answers out of 20 will entitle you to a pass. If you fail to achieve 15 correct answers, it may be necessary for your Instructor/Trainer to question you further on that particular subject area.

**GOOD LUCK!**

# Food Safety in Catering – Test Paper 2

Level 2 QCF Award / Level 5 SCQF (Scotland)

Questions		Possible answers
1	Which of the following is most likely to cause micro-biological contamination?	a Storing covered ready meal on shelf above raw sausages
		b Using the same knife to cut raw chicken and then cooked ham
		c Storing ready meals within the use by date
		d Using a ready meal within the use by date
2	What is the ideal temperature in degrees centigrade of a delivery of chilled foods?	a 5
		b 10
		c 15
		d 20
3	What is the main reason for reheating foods thoroughly?	a To ensure that the customers come back
		b To make sure the food tastes nice
		c To prevent most bacteria from surviving
		d To prevent complaints
4	Which of the following is a control measure to prevent a chemical contamination?	a Ensure all staff wear P.P.E at all times
		b Ensure all the temperatures are taken regularly
		c Ensure that cleaning materials are stored away from the food preparation area
		d All staff should regularly wash their hands
5	Which food poisoning bacteria is found on the human skin?	a Salmonella enteritidis
		b Staphylococcus aureus
		c Clostridium perfringens
		d Escherichia coli
6	Which is the most efficient control measure to prevent cross contamination from cloths used in the kitchen?	a Store clean cloths away from dirty cloths
		b Train staff on how to clean cloths
		c Use colour coded cloths for different areas
		d Rinse cloths in clean water between use
7	Nuts and seeds are stored in sealed container away from food to prevent what?	a Pest infestation
		b Poisoning
		c Allergenic contamination
		d Spoilage
8	Which of the following is needed for bacteria to multiply?	a Moisture
		b Temperature
		c Chemicals
		d Disinfectant
9	Which one is required for the storage of dried foods?	a Warm and damp
		b Warm and dry
		c Cool and damp
		d Cool and dry
10	What is the main purpose of a food safety management system?	a Check that staff are being efficient
		b Keep costing down
		c Identify hazards and implement controls
		d Monitor customer satisfaction

# Food Safety in Catering – Test Paper 2

## Level 2 QCF Award / Level 5 SCQF (Scotland)

Questions		Possible answers
11	Which of the following are most important to be cleaned and disinfected regularly?	a Food contact surfaces and fridge handles
		b Floors and walls
		c Fridge handles and walls
		d Windows and food preparation surfaces
12	What is the most important reason for washing of hands?	a To prevent skin infections
		b To remove dirt and grease
		c To reduce the risk of bacterial contamination
		d To prevent flavours in food being tainted
13	Which one of the following would be the best way to prevent physical contamination?	a Heat all food thoroughly
		b Use colour coded equipment
		c Wear correct P.P.E
		d Store chemicals correctly
14	What happens when bacteria are on the surface of food when stored in the fridge?	a They multiply slowly
		b They multiply quickly
		c They die
		d They become dormant
15	What is the safest way to thaw a whole chicken?	a On the work surface overnight
		b On a shelf in the dry food store
		c In a container at the bottom of the fridge
		d In a bowl over hot water
16	Which two answers are the required to prevent pest infestation?	a Correct waste disposal
		b Temperature control
		c Correct Cleaning practices
		d P.P.E
17	What is the danger zone temperature?	a 5 to 63
		b 5 to 55
		c 5 to 40
		d 5 to 20
18	What is the most accurate check to ensure a meat pie is thoroughly cooked?	a The pie is hot to touch
		b There oven is at the correct recommended temperature
		c Use of a probe to check the core temperature
		d Cook the pie for the recommended time
19	What is the most likely result if a catering business has poor food hygiene standard?	a Legal action and loss of trade
		b Good staff morale
		c Satisfied customers and high profit
		d Low food waste
20	To minimise the risk of bacteria multiplication hot food should be kept at what temperature?	a 37 or above
		b 61 or below
		c 63 or above
		d 18 or above

# Food Safety in Catering – Test Paper 2

Level 2 QCF Award / Level 5 SCQF (Scotland)

## TEST RESULTS

Learner Signature:

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**Total score for  
written test above  
out of 20:**

--

**FOR INSTRUCTOR USE:** I confirm that the learner's score is both accurate and correct, and that the learner was questioned, where appropriate, in respect of any incorrect answer, and that the resulting answer was correct and satisfactory.

Instructor signature:

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Instructor name:

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Centre name:

--

FAA Course reference number if known::

## **FOR INSTRUCTOR USE**



### **END OF COURSE WRITTEN TEST**

#### **COURSE: FOOD SAFETY IN CATERING**

*Level 2 QCF Award (England, Wales & Northern Ireland) Level 5 SQCF (Scotland)*

### **PART ONE – PRE-TEST GUIDANCE TO LEARNERS**

**Instructor / Trainer** - please explain the following information prior to your learners completing the paper. The instructions are also shown on the front page of the question paper.

#### **Guidance on completion of written test:**

- You must answer all questions - any unanswered questions will be marked as an incorrect answer
- You must select the most appropriate answer from the options given  
The options are labelled 'a' to 'd' for each question  
To indicate your selection, circle the appropriate answer e.g.

a   ☒ b   c   d

If you wish to change an answer, cross through the circle and indicate your new answer with a new circle e.g.

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#### **Before you start the test:**

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**GOOD LUCK!**

### **PART TWO – SUMMARY OF TEST RESULTS**

**Instructor / Trainer** - When the test has been completed and marked, please enter results on the summary table.

## INSTRUCTOR USE ONLY

### Food Safety in Catering – Test Paper 1 – Answers

#### Level 2 QCF Award / Level 5 SCQF (Scotland)

Questions		Possible answers
1	Something that is able to cause harm to the consumer is known as a:	a Risk
		b Sign
		<b>c Hazard</b>
		d Cause
2	If you notice signs of infestation, what should you do?	a Carry on working and inform someone at the end of the day
		b Hope that you don't see anything moving
		c Check all the bait traps
		<b>d Tell your supervisor straight away</b>
3	When handling cleaning chemicals, you should always:	<b>a Follow manufacturer's instructions</b>
		b Inform colleagues you are using them
		c Have a rest break after using them
		d Ensure the room is empty
4	What is the correct use of disinfectant?	a Removes dirt
		b Removes grease
		<b>c Reduces bacteria to a safe level</b>
		d Removes all bacteria
5	Which two are legal requirements in the UK?	a Best before and display until
		b Best before and date produced
		<b>c Best before and use by</b>
		d Use by and display until
6	Which of the following best describes 'due diligence'?	a Staff have training certificates
		b Food handlers have signed the COSHH data sheets
		<b>c Reasonable care is taken to ensure food safety</b>
		d All visitors are given an induction
7	What is the most important reason for reheating cooked foods thoroughly?	<b>a To prevent the survival of bacteria</b>
		b Ensure that the customers don't complain
		c To ensure that the food tastes nice
		d To prevent chemical contamination
8	Why should food handlers not wear jewellery?	a It might make the jewellery dull
		b It could restrict movement
		<b>c It carries bacteria and dirt</b>
		d Other staff might get jealous
9	Which statement best describes 'core temperature'?	a The temperature in the middle of the oven
		<b>b The temperature in the centre of the thickest part of the food</b>
		c The temperature of the room
		d The temperature on the surface of the food
10	Which of the following are symptoms of food poisoning?	a Sore eye and runny nose
		b Back ache
		<b>c Vomiting and diarrhoea</b>
		d Painful joints

# INSTRUCTOR USE ONLY

## Food Safety in Catering – Test Paper 1 – Answers

### Level 2 QCF Award / Level 5 SCQF (Scotland)

Questions		Possible answers
11	Why should you keep raw sausages and a meat pie separate?	a They are easier to identify
		b To enable thorough cleaning
		<b>c To help prevent cross contamination</b>
		d To aid deliveries
12	The benefits of good food safety practices are:	a Higher running costs
		<b>b Less food waste</b>
		c Threat of legal action
		d Food poisoning
13	Nuts should be kept in a sealed container because:	a Pest infestation
		b Poisoning
		c Food spoilage
		<b>d Allergenic contamination</b>
14	What is the minimum temperature in degrees centigrade for hot holding?	a 52
		b 5
		<b>c 63</b>
		d 90
15	The best way to describe contamination is:	a The removal of stains on a chopping board
		<b>b The presence of harmful substances or objects in food</b>
		c The wrong combination of ingredients
		d The process to treat raw foods
16	What is the most effective way to kill bacteria in food?	a Chopping
		b Thawing
		<b>c Cooking</b>
		d Freezing
17	What does HACCP mean?	a Hazard analysis critical cooling points
		b Helps analyse critical control points
		<b>c Hazard analysis critical control points</b>
		d Hazards and critical control points
18	Which one of these is a physical hazard?	a Detergent
		<b>b Plaster</b>
		c Virus
		d Bacteria
19	What is the most important reason for washing of hands?	a To remove grease and stains
		b To prevent flavours combining in food
		<b>c To reduce the risk of biological contamination</b>
		d To prevent the hands being infected
20	What is the minimum temperature in degrees centigrade and time to kill bacteria?	<b>a 70 for two minutes</b>
		b 60 for two minutes
		c 50 for one minute
		d 40 for two minutes

## INSTRUCTOR USE ONLY

### Food Safety in Catering – Test Paper 2 – Answers

#### Level 2 QCF Award / Level 5 SCQF (Scotland)

Questions		Possible answers
1	Which of the following is most likely to cause micro-biological contamination?	a Storing covered ready meal on shelf above raw sausages
		<b>b Using the same knife to cut raw chicken and then cooked ham</b>
		c Storing ready meals within the use by date
		d Using a ready meal within the use by date
2	What is the ideal temperature in degrees centigrade of a delivery of chilled foods?	<b>a 5</b>
		b 10
		c 15
		d 20
3	What is the main reason for reheating foods thoroughly?	a To ensure that the customers come back
		b To make sure the food tastes nice
		<b>c To prevent most bacteria from surviving</b>
		d To prevent complaints
4	Which of the following is a control measure to prevent a chemical contamination?	a Ensure all staff wear P.P.E at all times
		b Ensure all the temperatures are taken regularly
		<b>c Ensure that cleaning materials are stored away from the food preparation area</b>
		d All staff should regularly wash their hands
5	Which food poisoning bacteria is found on the human skin?	a Salmonella enteritidis
		<b>b Staphylococcus aureus</b>
		c Clostridium perfringens
		d Escherichia coli
6	Which is the most efficient control measure to prevent cross contamination from cloths used in the kitchen?	a Store clean cloths away from dirty cloths
		b Train staff on how to clean cloths
		<b>c Use colour coded cloths for different areas</b>
		d Rinse cloths in clean water between use
7	Nuts and seeds are stored in a sealed container away from food to prevent what?	a Pest infestation
		b Poisoning
		<b>c Allergenic contamination</b>
		d Spoilage
8	Which of the following is needed for bacteria to multiply?	<b>a Moisture</b>
		<b>b Temperature</b>
		c Chemicals
		d Disinfectant
9	Which one of the following is required for the storage of dried foods?	a Warm and damp
		b Warm and dry
		c Cool and damp
		<b>d Cool and dry</b>
10	What is the main purpose of a food safety management system?	a Check that staff are being efficient
		b Keep costing down
		<b>c Identify hazards and implement controls</b>
		d Monitor customer satisfaction

## INSTRUCTOR USE ONLY

### Food Safety in Catering – Test Paper 2 – Answers

#### Level 2 QCF Award / Level 5 SCQF (Scotland)

Questions		Possible answers
11	Which of the following are most important to be cleaned and disinfected regularly?	<b>a Food contact surfaces and fridge handles</b>
		b Floors and walls
		c Fridge handles and walls
		d Windows and food preparation surfaces
12	What is the most important reason for washing of hands?	a To prevent skin infections
		b To remove dirt and grease
		<b>c To reduce the risk of bacterial contamination</b>
		d To prevent flavours in food being tainted
13	Which one of the following would be the best way to prevent physical contamination?	a Heat all food thoroughly
		b Use colour coded equipment
		<b>c Wear correct P.P.E</b>
		d Store chemicals correctly
14	What happens when bacteria are on the surface of food when stored in the fridge?	<b>a They multiply slowly</b>
		b They multiply quickly
		c They die
		d They become dormant
15	What is the safest way to thaw a whole chicken?	a On the work surface overnight
		b On a shelf in the dry food store
		<b>c In a container at the bottom of the fridge</b>
		d In a bowl over hot water
16	Which two answers are required to prevent pest infestation?	<b>a Correct waste disposal</b>
		b Temperature control
		<b>c Correct cleaning practices</b>
		d P.P.E
17	What is the danger zone temperature in degrees centigrade?	<b>a 5 to 63</b>
		b 5 to 55
		c 5 to 40
		d 5 to 20
18	What is the most accurate check to ensure a meat pie is thoroughly cooked?	a The pie is hot to touch
		b The oven is at the correct recommended temperature
		<b>c Use of a probe to check the core temperature</b>
		d Cook the pie for the recommended time
19	What is the most likely result if a catering business has poor food hygiene standards?	<b>a Legal action and loss of trade</b>
		b Good staff morale
		c Satisfied customers and high profit
		d Low food waste
20	To minimise the risk of bacteria multiplication, hot food should be kept at what temperature in centigrade?	a 37 or above
		b 61 or below
		<b>c 63 or above</b>
		d 18 or above

I certify the above results have been checked and verified as correct by me: ..... Instructor signature

# COURSE EVALUATION



*Please complete this evaluation and return to your instructor at the end of the course*

Name of Course: **Food Safety in Catering**

Name of instructor: .....

Level 2 QCF Award (England, Wales & Northern Ireland) & Level 5 SQCF Award (Scotland)

Please tick the relevant boxes	Poor	Fair	Good	Very Good	Excellent
Course content.....	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Effectiveness of training.....	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Support material and handouts.....	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Pace of course.....	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Training facilities.....	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

**Use the following rating scale and indicate your response by circling the appropriate number**  
**1 = Strongly disagree 2 = Disagree 3 = Neutral 4 = Agree 5 = Strongly agree**

## THE INSTRUCTOR

- |   |   |   |   |   |   |
|---|---|---|---|---|---|
| 1. Provided clarity and focus concerning the tasks and exercises          | 1 | 2 | 3 | 4 | 5 |
| 2. Demonstrated knowledge and expertise in the subject matter             | 1 | 2 | 3 | 4 | 5 |
| 3. Adapted and responded to the needs of individuals                      | 1 | 2 | 3 | 4 | 5 |
| 4. Created the right climate for open, honest and constructive feedback   | 1 | 2 | 3 | 4 | 5 |
| 5. Gave useful feedback which helped individuals and the group as a whole | 1 | 2 | 3 | 4 | 5 |
| 6. Provided appropriate guidance when needed                              | 1 | 2 | 3 | 4 | 5 |

## THE PROGRAMME AND VENUE

- |   |   |   |   |   |   |
|---|---|---|---|---|---|
| 1. The objectives of the programme were met within the time available | 1 | 2 | 3 | 4 | 5 |
| 2. The content was appropriate and relevant to individual needs       | 1 | 2 | 3 | 4 | 5 |
| 3. The structure enabled the learning objectives to be met            | 1 | 2 | 3 | 4 | 5 |
| 4. The accommodation and services were appropriate                    | 1 | 2 | 3 | 4 | 5 |

How do you think your skills will improve as a result of attending this programme?

What have you learnt as a result of attending this course?

Any other comments?

Did this course meet your original expectations? Yes ☐ No ☐

Would you recommend this course to someone else? Yes ☐ No ☐

Full name (Block Capitals) \_\_\_\_\_

Signature \_\_\_\_\_ Date \_\_\_\_/\_\_\_\_/\_\_\_\_

Instructor's comments \_\_\_\_\_

\_\_\_\_\_  
Instructor's signature \_\_\_\_\_