



Food Journey

Test Your Knowledge

Quiz Version 1 of 2
(Only 1 quiz needs to be completed)



WRITE THE ANSWERS TO THE QUESTIONS BELOW

Question 1: If you notice a piece of work equipment that is unsafe you should continue to use it? True or false?	Answer:
Question 2: What type of wound dressing does the 'Personal hygiene' safe method recommend?	Answer:
Question 3: Fridges and chilled display equipment should be set at 5°C or below. True or false?	Answer:
Question 4: What is the jewellery policy for the university?	Answer:
Question 5: Eating shellfish can cause an allergic reaction. True or false?	Answer:
Question 6: Why is it important to follow the manufacturer's instructions on how we use cleaning chemicals?	Answer:
Question 7: Why do we need to stir food when reheating it in the microwave?	Answer:
Question 8: What does a sanitiser do?	Answer:
Question 9: When is it OK to use food past its 'use by' date?	Answer:
Question 10: How many times can you reheat leftovers?	Answer:
Question 11: When chilling down hot food, what would you do to cool down a large pan of chicken curry quickly?	Answer:
Question 12: Hot food that is being kept on display should be held at or above ____°C.	Answer:
Question 13: Why should you use different chopping boards or knives when preparing raw meat/poultry and then ready-to-eat foods such as sandwiches?	Answer:

<p>Question 14: Why should staff wash their hands before preparing food?</p>	<p>Answer:</p>
<p>Question 15: What is a physical food safety hazard? Give an example of one that could be discovered in food</p>	<p>Answer:</p>
<p>Question 16: Where is the best place to defrost a frozen chicken?</p>	<p>Answer:</p>
<p>Question 17: How do you clean a temperature probe before use?</p>	<p>Answer:</p>
<p>Question 18: How can you tell if a sausage is cooked properly?</p>	<p>Answer:</p>
<p>Question 19: Put these steps in the right order for effective hygienic cleaning (number 1 to 6)</p> <ol style="list-style-type: none"> 1. final rinse - removal of disinfectant residues, if applicable 2. main clean - wipe over with a detergent using a clean or disposable cloth 3. pre-clean - remove dirt & food debris using a disposable 4. intermediate rinse - removal of detergent residues 5. disinfection - sanitise and leave for appropriate contact, time then wipe down using a clean or disposable cloth 6. drying - dry work surfaces using disposable cloth 	<p>Answer: Number the steps in the correct order</p>
<p>Question 20: Give two examples of signs that you may have pests in your premises.</p>	<p>Answer:</p>

<p>Date test completed:</p>	<p>Score:</p>
<p>If applicable, retest date:</p>	<p>Retest score:</p>