

Paper Code: M-FSCAT2001

Level 2

Level 2 Food Safety for Catering Mock Examination

Information for registered centres

The seal on this examination paper must only be broken by the candidate at the time of the examination. Under no circumstances should a candidate use an unsealed examination paper.

Information for candidates

Under no circumstances should you, the candidate, use an unsealed examination paper.

This examination consists of **20 multiple-choice** questions.

The minimum pass mark is **13 correct answers**.

The duration of this examination is **45 minutes**.

You are **NOT** allowed any assistance to complete the answers.

You must use a pencil to complete the answer sheet - pens must **NOT** be used.

When completed, please leave the **examination answer sheet (EAS)** on the desk.

EXAMINATION ANSWER SHEET (EAS) INSTRUCTIONS:

For each question, fill in **ONE** answer **ONLY**.

If you make a mistake, ensure you erase it thoroughly.

You must mark your choice of answer by shading in **ONE** answer circle only.

Please mark each choice like this:

01 (A) (B) (C) **ANSWER COMPLETED CORRECTLY**

Examples of how NOT to mark your examination answer sheet (EAS). These will not be recorded.

01 (A) (B) (C) **DO NOT** partially shade the answer circle
ANSWER COMPLETED INCORRECTLY

01 (A) (B) (C) **DO NOT** use ticks or crosses
ANSWER COMPLETED INCORRECTLY

01 (A) (B) (C) (D) **DO NOT** use circles
ANSWER COMPLETED INCORRECTLY

01 (A) (B) (C) **DO NOT** shade over more than one answer circle
ANSWER COMPLETED INCORRECTLY

All candidates **MUST** sign the Examination Answer Sheet (EAS) in the bottom right-hand corner of the page before leaving the examination room.

1

20°C - 50°C is the temperature range that:

- A. food should be heated at to ensure food-poisoning bacteria are killed
- B. food should be served at
- C. encourages growth of food-poisoning bacteria
- D. food-preparation kitchens should remain at to ensure optimal conditions

2

A bulging can is **most** likely to indicate that the food has:

- A. been contaminated with pests
- B. been incorrectly stored
- C. dissolved
- D. spoiled

3

A person who shows no symptoms but may excrete food poisoning bacteria **best** describes a:

- A. convalescent carrier
- B. temporary carrier
- C. chronic carrier
- D. healthy carrier

4

Clearly labelling ingredients that contain allergens is an effective way to prevent:

- A. physical hazards in food
- B. chemical hazards in food
- C. customers suffering allergic reactions
- D. customers catching viruses

5

Cooking food thoroughly is the **most** effective way to:

- A. multiply bacteria
- B. kill bacteria
- C. multiply viruses
- D. kill viruses

6

Food handlers **must** notify their supervisor if suffering from:

- A. asthma
- B. septic cuts
- C. headaches
- D. depression

7

It is **most** important to wash your hands after handling:

- A. fruit and vegetables
- B. cooked meat
- C. raw poultry
- D. dry goods

8

Legally, food premises **must** provide:

- A. suitable and sufficient lighting
- B. windows that can open for ventilation
- C. designated smoking areas for staff
- D. ceramic work surfaces

9

Of the following, it is **most** important for food handlers to ensure that their protective clothing is:

- A. professionally cleaned on a regular basis
- B. able to cover their normal clothing completely
- C. as lightly coloured as possible
- D. 100% waterproof

10

Of the following, the **best** example of 'clear and clean as you go' is:

- A. hiring a specialised cleaning team
- B. recording cleaning tasks on a daily basis
- C. disposing of waste food as it is produced
- D. creating a strict cleaning schedule

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Of the following, the **most** likely to cause food contamination is:

- A. ineffective pest control
- B. wearing protective clothing when preparing food
- C. frequently changing dishes on the menu
- D. freezing meat and fish

12

Refrigerating ready-to-eat food is important to reduce the multiplication of:

- A. allergens
- B. food poisoning bacteria
- C. physical hazards
- D. spores

13

The **most** important factor to ensure that food is safe to eat is:

- A. purchasing food from the most reputable supplier
- B. good hygiene standards
- C. finding cost-cutting methods when preparing food
- D. minimising food wastage at all times

14

The presence of harmful or objectionable matter in food **best** describes:

- A. multiplication
- B. contamination
- C. germination
- D. spoilage

15

The toilet areas should **always** be cleaned:

- A. using new cleaning equipment
- B. on a weekly basis
- C. when the premises is closed to customers
- D. using separate cleaning equipment

16

The use of pesticides in a food room is **most** likely to result in which type of contamination?

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

17

Which of the following is **good** practice relating to food waste?

- A. Only disposing of food waste once it has passed its expiration date
- B. Keep food waste for as long as possible in case it can be used for another purpose
- C. Removing food waste from food rooms once a week
- D. Emptying food waste containers frequently

18

Which of the following is **most** likely to cause food poisoning?

- A. Using an insecticide in an open food room
- B. Using a blast chiller to cool food
- C. Keeping tinned products in a dry store
- D. Keeping frozen food stored at -18°C

19

Which of the following is **most** likely to prevent out-of-date food being eaten?

- A. Date coding all ready-to-eat food
- B. Storing all ready-to-eat food in a refrigerator
- C. Separating high-risk food and ready-to-eat food
- D. Thoroughly cooking all food

20

Which of the following is a physical hazard if found in food?

- A. Insecticides
- B. Allergens
- C. A drawing pin
- D. Bacteria

Level 2

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