

Paper Code: M-FSMAN2001

# Level 2 Food Safety for Manufacturing Mock Examination

# Level 2

## 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)   **DO NOT** use ticks or crosses  
**ANSWER COMPLETED INCORRECTLY**

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

01 (A) (B)  **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.

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Which of the following are **all** contaminants if found in food?

- A. Food poisoning bacteria, high temperatures and chemicals
- B. Food poisoning bacteria, allergens and moisture
- C. Food poisoning bacteria, chemicals and allergens
- D. Food poisoning bacteria, allergens and high levels of salt

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If high-risk food is delivered at 12°C, it should be:

- A. rejected
- B. placed in the fridge immediately
- C. used on the day of delivery
- D. thoroughly cooked before use

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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

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Of the following, poor food hygiene is **most** likely to result in:

- A. cheaper food
- B. waste food
- C. fewer customer complaints
- D. lower training costs

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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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The **best** way to keep flies out of food rooms is to use:

- A. an electric fly killer
- B. cleanable mesh screens for opening windows
- C. an insecticide
- D. sticky flypapers

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The **main** reason for cleaning is to:

- A. prevent the multiplication of viruses
- B. keep the room tidy
- C. see if there is any evidence of pest infestation
- D. ensure that the business is hygienic

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The **main** reason for food handlers to wear clean protective clothing is to:

- A. make all members of staff look uniform
- B. protect their clothing from food
- C. prevent food from becoming contaminated
- D. minimise the risk of accidents

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The **most** appropriate definition of a hazard is:

- A. something with the potential to cause harm
- B. a visit by an enforcement officer
- C. receiving fewer customer complaints
- D. cooling food rapidly

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

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

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

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

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What is the recommended delivery temperature for chilled food?

- A. Below -5°C
- B. Below 5°C
- C. Below 12°C
- D. Below 20°C

13

Which of the following are **all** common causes of food poisoning?

- A. High temperatures, viruses and chemicals
- B. Bacteria, dust and viruses
- C. Refrigeration, chemicals and bacteria
- D. Bacteria, viruses and chemicals

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If food equipment is cracked, chipped, damaged or defective, you should:

- A. use it only until replacement equipment arrives
- B. thoroughly clean it before use
- C. not use it and report to your supervisor
- D. use it only for raw food

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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. Keeping 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

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Which of the following is one of the **main** causes of food poisoning?

- A. Failure to keep floors and ceilings clean
- B. Food stored in a freezer for over 3 months
- C. Food prepared too far in advance
- D. Thorough cooking of food

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Which of the following is the **most** essential part of effective hand-washing?

- A. Always removing protective clothing before hand-washing
- B. Drying hands on protective clothing or a tea towel
- C. Using a bar of soap to create lather
- D. Washing hands thoroughly using warm running water

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Which of the following is the **safest** procedure for cooling food?

- A. Liquid food should be cooled in large, deep containers before refrigeration
- B. Food should be cooled to at least 50°C before refrigerating
- C. Food must be cooled overnight when possible and then refrigerated
- D. Food should be cooled in a blast chiller and then immediately refrigerated

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Which of the following methods would you use to ensure a cook-chill meal had been reheated correctly?

- A. Touch the surface of the meal to check the temperature
- B. Check the temperature of the oven with a thermometer
- C. Check the temperature of the container with a thermometer
- D. Check the core temperature of the food with a thermometer

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Which of the following will accelerate food spoilage?

- A. Freezing the food
- B. Storing raw and high-risk food together
- C. Poor temperature control
- D. Cooling high-risk food

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