



SUBJECT: HOSPITALITY GENERICS LEVEL: 2

TOPIC 4: FOOD HYGIENE:

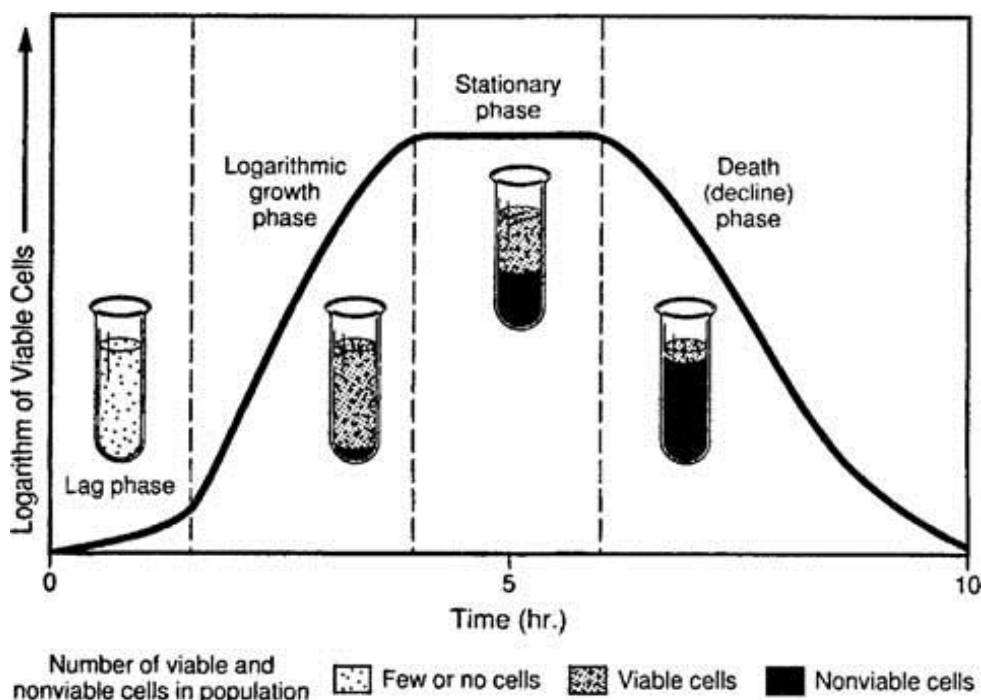
SUPPORTIVE TASK

QUESTION 1

Module 2: Demonstrating knowledge of the growth and reproduction of micro-organisms.

There are four phases during the reproduction of micro-organisms. Complete the following diagram.

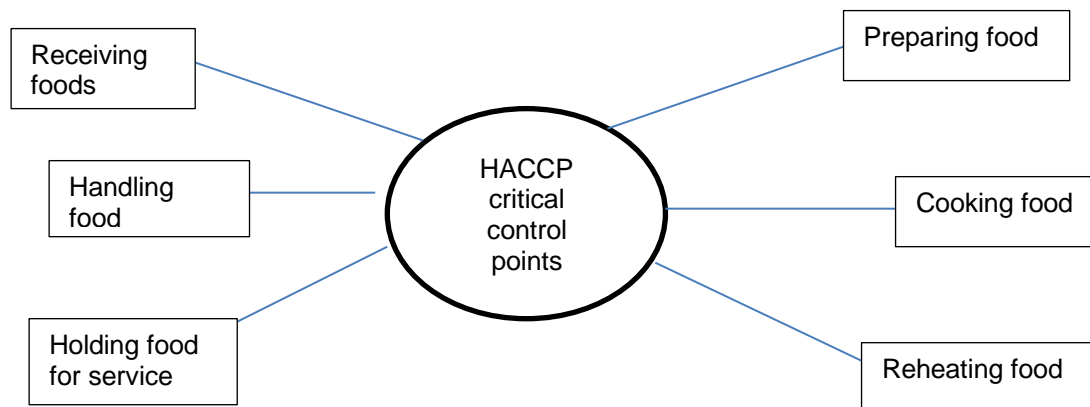
PHASE	NAME OF PHASE	DESCRIPTION OF THIS PHASE
1	Lag phase	Cells of bacteria adapt to the environment and they start to increase in size and grow.
2	Logarithmic/Exponential phase	Cells multiply until they reach the maximum number that the environment can support.
3	Stationary phase	Growth of cells slows down, because of overcrowding and limited food supply. Cells also produce waste matter.
4	Decline/Death phase	Cells died/decline because of unfavorable conditions.



QUESTION 2

Module 4: Identification of microbiological critical control points in food service environments.

Draw a mind map of the **SIX** critical control points in food preparation where cross-contamination of food can occur:



QUESTION 3

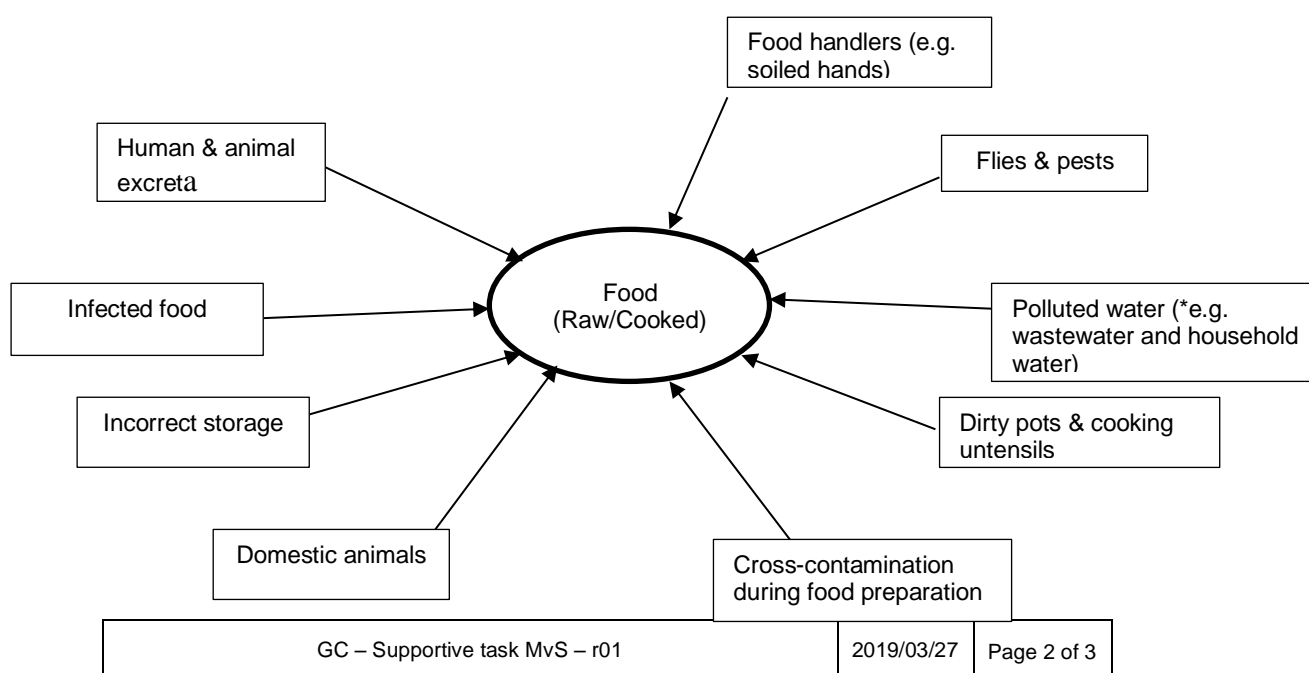
Complete the following by filling in:

3.1 What **HACCP** stands for:

Hazard Analysis Critical Control Point/s

3.2 It is possible to control and minimize the numbers of organisms present in food by using good hygiene practices in the preparation and handling of food. If pathogens all come from the same source, then the task of controlling them would be much simpler. Unfortunately they can come from several different sources, known as reservoirs of infection and by a number of routes.

Draw a mind map of **NINE** different sources of food contamination:



QUESTION 4

Complete the attached poster by filling in the missing steps in order to assist staff members in understanding the HACCP approach when dealing with a food poisoning outbreak.

ANSWER: Page 100

The following answers explain the principles on page 100 in an easier way and is the same principles as on page 100.

CCP = Critical Control Points

STEPS/PRINCIPLES OF THE HACCP SYSTEM/APPROACH

Set up the HACCP team: The team must consist of people who understand the project and must be involved in food preparation to look for hazards.



Draw up flow charts: That include all the stages in the food preparation process to determine the CCP's.



Identify all potential hazards: (physical and chemical hazards) and critical limits



Identify the critical control points: Once the hazards are recognised, consider all preventative measures to stop hazards from happening, eliminated and reduced in the identified CCP's.



Determine the targets: Set targets to aim for. Each CCP will have its own timeframe and tolerance level.



Monitor the system: Each CCP will have its own monitoring system to confirm, watching and checking that the HACCP system is working well, and must include who does what, when and where.



Record and document the system: Keep a record/documentation of the information and to be aware of how well or badly the system is operating.



Review the system: The HACCP system should be examined, judged and renewed annually. If any changes have to be made to any of the processes. The HACCP analysis must be redone.