



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		
2		
3		
4		

QUESTION 2

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

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 3

Complete the attached assignment by filling in:

3.1 What HACCP stands for:

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

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.

PRINCIPLES OF THE HACCP SYSTEM







