



SUBJECT: HOSPITALITY GENERICS

LEVEL: 2

**CLASS TEST
TOPIC 4
FOOD HYGIENE**

QUESTION 1.

Fill in the missing words. Write only the words(s) next to the question number on your answering sheet.

- 1.1 Salmonella is a type of
 - 1.2 Clostridium botulinum can be found infoods.
 - 1.3 Perishable fruit and vegetables should be stored at the following temperatures.....
 - 1.4 The best method of defrosting meat is to..... (2 marks)
 - 1.5 When food is cooked, it must reach an internal temperature of..... to ensure that all bacteria have been cooked.
 - 1.6 Yeast and moulds can be classified as.....
 - 1.7 bacterium requires no oxygen to survive.
 - 1.8is a micro-organism used in bread making.
 - 1.9 Perishable foods are.....
- (10)

QUESTION 2

You've been chosen as part of a team to improve the quality of food and service at your local cafeteria. Answer the following questions as part of your presentation that you will give on general hygiene to the staff. Explain what the following is.

- 2.1 Moulds(2)
 - 2.2 Virus(2)
 - 2.3 High risk food.....(2)
 - 2.4 An expiry date is the(2)
- (8)

QUESTION 3

List the requirements for micro-organisms to grow and reproduce and give an example of each. (10)

QUESTION 4

You are training a new staff member on kitchen hygiene.

- 4.1 State FOUR methods to destroy micro-organisms. (4)
- 4.2 Explain to the new staff the difference between **inhibiting microbial growth** and **killing micro-organisms**. (4)
- 4.3 Complete a FIVE-point plan for the new staff member on how she can prevent cross-contamination. (5)
- (13)

QUESTION 5

To ensure a safe food preparation unit in the kitchen, the staff should have a sound knowledge of the storage time of various food categories. What is the time limit that the following food types should be prepared?

- 5.1 Fresh fish
- 5.2 Fresh minced meat
- 5.3 Fresh poultry
- 5.4 Fresh eggs
- 5.5 Fresh milk (5)
- (46)