



SUBJECT: HOSPITALITY GENERICS LEVEL: 2

CLASS TEST 2 FOOD HYGIENE TOPIC 4

QUESTION 1

Give the definitions of the following terms that is used in the hospitality industry.

- 1.1 Food hygiene (2)
 - 1.2 Food contamination (2)
 - 1.3 Food manufacturing environment (2)
 - 1.4 Food safety control (2)
- [8]

QUESTION 2

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

- 2.1 In the hospitality industry every person has a duty to prevent.....of food by germs and to prevent such germs or bacteria fromat any point. (2)
 - 2.2 refers to an area or product that is sensitive to microbiological contamination. (2)
 - 2.3 The study of health and the prevention of disease is called..... (1)
 - 2.4 refers to the company procedures and the prescribed procedures from the manufacturer, personal and food safety procedures, best practices and time frames. (2)
 - 2.5 have an extra responsibility to ensure the safe handling of food. (1)
 - 2.6 The most frequent causes of bacterial food borne illnesses are..... and ...
..... (2)
- [10]

QUESTION 3

3.1 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 stored before being prepared?

- 3.1.1 Freezing of meat
- 3.1.2 Freezing of fish
- 3.1.3 Freezing time for poultry (3)

3.2 To ensure a safe food preparation unit in the kitchen, the staff should have a sound knowledge of the STORAGE temperatures of various food categories. What is the storage temperatures that the following food types should be stored at before being prepared or served?

- 3.2.1 Frozen products
- 3.2.2 Chilled products
- 3.2.3 Heated products
- 3.2.4 Ice cream
- 3.2.5 Lasagna in the Bains-marie (5)

- 3.3 To ensure a safe food preparation unit in the kitchen, the staff should have a sound knowledge of the handling and heating temperatures of various food categories.
- 3.3.1 When food is reheated, it should be heated to a temperature of at least(1)
- 3.3.2 At temperatures below and above..... bacterial growth will not be promoted. (2)
- 3.3.3 The normal temperature in a kitchen is between ... and (2)
- [13]

QUESTION 4

- 4.1 What must you do with reheated food that is left over? (1)
- 4.2 Give TWO examples of Semi-perishable food. (2)
- 4.3 Bacteria cannot spread by themselves. Give THREE examples how they are transferred. (3)
- 4.4 Name the THREE main principles you can follow to keep bacteria out of the food while working in the kitchen. (3)
- 4.5 Give two very important time-temperature principles and explain their importance in the food preparation industry. (4)
- 4.6 Organisms and their effect on food are classified in THREE categories. Name the categories and explain everyone. (6)
- [19]
[50]