



SUBJECT: HOSPITALITY GENERICS LEVEL: 2

CLASS TEST 3 FOOD HYGIENE TOPIC 4

QUESTION 1

You've been chosen as part of a team to present a training forum for the new staff. Answer the following questions as part of your presentation. Explain what the following is.

- 1.1 Micro-organisms (2)
 - 1.2 Microbiology (1)
 - 1.3 Bacteria (2)
 - 1.4 A hazard (2)
 - 1.5 FIFO (1)
 - 1.6 HACCP system (1)
 - 1.7 Critical control points (1)
- [10]

QUESTION 2

You are training a new staff member on kitchen hygiene.

- 2.1 Explain to the new staff the requirements for the dry storage area. (8)
 - 2.2 Explain how to maintain the cold chain when they going to store chilled products. (2)
 - 2.3 As part of good housekeeping it is important to ensure that pest access to the kitchen is limited. State EIGHT methods to help with controlling pests. (8)
 - 2.4 List the requirements when receiving deliveries from the supplier. (7)
 - 2.5 Complete a FIVE-point plan for the new staff member on how she can prevent the incorrect handling of waste and rubbish in the kitchen. (5)
- (30)

QUESTION 3

You are going to follow all the correct principles to prevent the cross-contamination of the food in the kitchen by bacteria. Micro-organisms also plays a role in food production.

- 3.1 Name FIVE advantages of micro-organisms. (5)
 - 3.2 Give TWO disadvantages of micro-organisms (2)
 - 3.3 Apply your knowledge how to handle cooked food. (5)
 - 3.4 Name EIGHT sources raw and cooked food contamination. (8)
- [20]
[60]