



**SUBJECT: HOSPITALITY GENERICS LEVEL: 2**

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**TOPIC 4: FOOD HYGIENE: ONLINE**

**QUESTION 1**

1. Choose a term from Column B that best matches the description in Column A:

<b>COLUMN A</b>	<b>COLUMN B</b>
1.1 The transfer of harmful bacteria from one food to another.	a. Two-hour rule
1.2 Defrost foods in the refrigerator. Never defrost food on the kitchen counter	b. Personal hygiene
1.3 keeping work areas free from dirt or bacteria.	c. Perishable food
1.4 Foods that can become unsafe or spoil quickly if not stored correctly.	d. Cross-contamination
1.5 Cleanliness, keeping yourself clean.	e. Contaminated food
1.6 Food should not be left at room Temperature for an indefinite time	f. Danger zone
1.7 Foods that contains harmful bacteria.	g. Food borne illness
1.8 Cooking food to a safe internal Temperature.	h. The thaw line
1.9 Sickness caused by eating contaminated food, sometimes called food poisoning.	i. Sanitation
1.10 The range of temperatures at which most bacteria multiply rapidly between 5°C and 60°C.	j. Thorough cooking

**QUESTION 2**

Indicate whether the following statements are true or false. Motivate your answer.

- 2.1 Lack of water will not influence the life processes of micro-organisms.
- 2.2 Some of our best food are made with micro-organisms.
- 2.3 Bacteria reproduces very slowly by means of cell division.
- 2.4 Fungi are also used to produce antibiotics.
- 2.5 If you have diarrhea or vomiting you should not handle food.

### QUESTION 3

Complete the table below on the main sources and symptoms of food poisoning.

Food poisoning bacteria	Main sources	Symptoms
Salmonella	a.  b.  c.	a.  b.  c.
Staphylococcus	a.  b.  c.	a.  b.  c.