

Level 4 Award in Managing Food Safety in Catering

Sample examination question

1 Food poisoning can originate from chemical as well as microbiological contamination.

a) Identify three naturally occurring foods that may cause food poisoning, and for each one describe the circumstances by which the consumer could suffer illness.

i _____

ii _____

iii _____

(6 marks)

b) Identify one type of mycotoxin, and two typical foods which are susceptible to the particular moulds which could produce that mycotoxin.

(3 marks)

c) Some chemical contaminants may be introduced during food preparation and serving.
Identify three chemical contaminants, other than cleaning chemicals, that could contaminate food in a catering kitchen.

i _____

ii _____

iii _____

(3 marks)

d) Describe four controls that could be used by management to prevent cleaning chemicals from contaminating food.

(4 marks)

e) Explain four ways in which appropriate design and construction of a catering kitchen and its equipment can help to prevent chemical contamination.

(4 marks)

Sample answer information

- 1 a) 1 mark each for any three of the following:
- wild mushrooms
 - green potatoes
 - red kidney beans
 - rhubarb leaves
 - nutmeg
 - almonds
 - fugu (puffer fish)
 - scombroid fish (tuna, mackerel, herring, sardines, etc.)
 - shellfish.

1 mark for each relevant description of how it could happen – for example:

- mistaken identity
- improper storage of potatoes
- canning of spoiled fish
- inadequate heat treatment
- eating too large a quantity
- fish from contaminated waters.

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- b) 1 mark each for any one from:

- aflatoxin
- patulin
- ochratoxin
- ergot.

1 mark each for any two from:

- nuts
- cereals
- dried fruits
- rotten fruit (or juice from)
- beans
- cured products.

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- c) 1 mark each for any three from:

- lead
- cadmium
- mercury
- copper
- aluminium
- zinc
- tin
- perfumes
- medicines/tablets.

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Sample answer information (continued)

- d) 1 mark each for any four from:
- separate storage areas
 - accurate dilution of chemicals
 - correct labelling of containers
 - use of 'food safe' chemicals
 - staff training/refresher training
 - cleaning schedule/system of work
 - clean after food is placed in storage.

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- e) 1 mark each for any four from:
- correct materials for pots and pans
 - remove lead piping
 - separate storage area for chemicals
 - linear flow through the kitchen
 - separate goods inwards inspection area
 - easy to clean surfaces
 - use of non-toxic materials.

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