

# Level 2 Award in Cleaning in Food Premises

## Sample Examination Questions

**1** When storing cleaning chemicals you should place them on:

- A  a high shelf out of the way
- B  any shelf providing they are arranged neatly
- C  an eye-level shelf so that you can easily find them
- D  the bottom shelf to prevent the risk of spillage onto other items

**2** Which of the following is an example of manual handling hazard?

- A  A broken table
- B  A heavy box
- C  A sharp knife
- D  An open door

**3** A pelican pump is used for:

- A  spraying a cleaning agent
- B  dispensing a diluted chemical
- C  demonstrating a design
- D  clearing up a spillage

**4** Why do you use disinfectant on food preparation surfaces?

- A  To remove food stains
- B  To remove dirt and grease
- C  To destroy all harmful bacteria
- D  To reduce bacteria to a safe level

**5** The main reason why personal protective clothing is worn is to:

- A  keep your own clothes clean
- B  protect you against health hazards
- C  maintain the company image
- D  reduce the risk of pest infestation

**6** Ventilating areas where cleaning is taking place is important to prevent:

- A  inhalation of fumes and contamination of food
- B  overheating of equipment and speed the process of drying
- C  contamination of food and pest infestation
- D  chemical damage of surfaces and overheating of equipment

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Answers  
1 D 2 B 3 B 4 D 5 B 6 A