# Food Standards Agency logo.Quiz 1

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| **Overview of activity:** | 10-question challenge/quiz on key topics. |
| **Learning objective:** | To introduce the SFBB pack and refresh food safety knowledge. |
| **Target audience:** | Level 1 |
| **Resources required:** | SFBB packs |
| **Estimated duration of activity:** | 20 minutes. |
| **Links to other resources:** | - |
| **Guidance notes:** | The learners can work alone or in pairs – this quiz can be used to recap their SFBB knowledge. It can be used in a class lesson or additional study. |

Safer food better business

Quiz 1

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| 1 | Ideally, food handlers’ work clothes should be long-sleeved, light in colour with no external pockets. True or false? |
| 2 | What type of wound dressing does the ‘Personal hygiene’ safe method recommend? |
| 3 | Fridges and chilled display equipment should be set at 5°C or below. True or false? |
| 4 | Why is it considered good practice to have a ‘no glass’ rule in the kitchen? |
| 5 | Eating shellfish can cause an allergic reaction. True or false? |
| 6 | Why is it important to follow the manufacturer’s instructions on how we use cleaning chemicals? |
| 7 | Why do we need to stir food when reheating it in the microwave? |
| 8 | What does a sanitiser do? |
| 9 | When is it OK to use food past its ‘use by’ date? |
| 10 | Using dirty cloths can spread \_\_\_\_\_\_\_\_\_\_\_ very easily. |

Answers

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| 1 | True. |
| 2 | Brightly coloured waterproof dressing. |
| 3 | True. |
| 4 | To prevent broken glass getting into food (‘physical contamination’). |
| 5 | True. |
| 6 | To make sure that the chemical works effectively. And also so that you:   * use it at the correct dilution * use the necessary personal protective equipment * maintain safety * save money by using it efficiently |
| 7 | To make sure there are no cold spots. |
| 8 | Acts as a detergent and a disinfectant. It is therefore used when cleaning to break down dirt, grease and food and to kill bacteria. |
| 9 | Never. |
| 10 | Bacteria. |