



Quiz 1

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

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

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: <ul style="list-style-type: none">• 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.