



Food  
Standards  
Agency  
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## Quiz 1

<b>Overview of activity:</b>	10-question challenge/quiz on key topics.
<b>Learning objective:</b>	To introduce the SFBB pack and refresh food safety knowledge.
<b>Target audience:</b>	Level 1
<b>Resources required:</b>	SFBB packs
<b>Estimated duration of activity:</b>	20 minutes.
<b>Links to other resources:</b>	-
<b>Guidance notes:</b>	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

<b>1</b>	True.
<b>2</b>	Brightly coloured waterproof dressing.
<b>3</b>	True.
<b>4</b>	To prevent broken glass getting into food ('physical contamination').
<b>5</b>	True.
<b>6</b>	<p>To make sure that the chemical works effectively. And also so that you:</p> <ul style="list-style-type: none"><li>• use it at the correct dilution</li><li>• use the necessary personal protective equipment</li><li>• maintain safety</li><li>• save money by using it efficiently</li></ul>
<b>7</b>	To make sure there are no cold spots.
<b>8</b>	Acts as a detergent and a disinfectant. It is therefore used when cleaning to break down dirt, grease and food and to kill bacteria.
<b>9</b>	Never.
<b>10</b>	Bacteria.