# Food Standards Agency logo.Quiz 2

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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 | When chilling down hot food, what would you do to cool down a large pan of chicken curry quickly? |
| 2 | Hot food that is being kept on display should be held at or above \_\_\_\_\_°C. |
| 3 | Why should you use different chopping boards or knives when preparing raw meat/poultry and then ready-to-eat foods such as sandwiches? |
| 4 | Why should staff wash their hands before preparing food? |
| 5 | What is the most effective way to protect food from physical contamination? |
| 6 | Where is the best place to defrost a frozen chicken? |
| 7 | What would you do if you found a cracked or chipped plate? |
| 8 | How can you tell if a sausage is cooked properly? |
| 9 | How many steps do you need to follow to wash your hands effectively? |
| 10 | Give two examples of signs that you may have pests in your premises. |

Answers

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| 1 | You could do one of the following:* Divide the food into smaller portions.
* Cover the pan and stand in cold water.
* Stir the food regularly when it is chilling down.
* Cover the food and move to a colder area.

Use a blast chiller, if available. |
| 2 | 63°C. |
| 3 | Prevent the bacteria from the meat being transferred to the ready-to-eat food (cross-contamination). |
| 4 | Handwashing is one of the ways to stop harmful bacteria from spreading. |
| 5 | Keep it covered. |
| 6 | In a covered container at the bottom of the fridge. |
| 7 | Throw away. (Wrap in newspaper if it has sharp edges. Report to supervisor if that is the practice in the business.) |
| 8 | It should be piping hot all the way through with no pink or red in the centre. |
| 9 | Six steps. |
| 10 | Signs of pests include the following.* Droppings.
* Gnawed cables, packaging, holes in walls/doors.
* Bodies of insects.
* Footprints.
* Smear marks on walls.
* Feathers.
* Smells.
* Eggs and egg cases.

Moving insects (particularly in dry food, small maggots). |