



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 2

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