



Quiz 2

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

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

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).