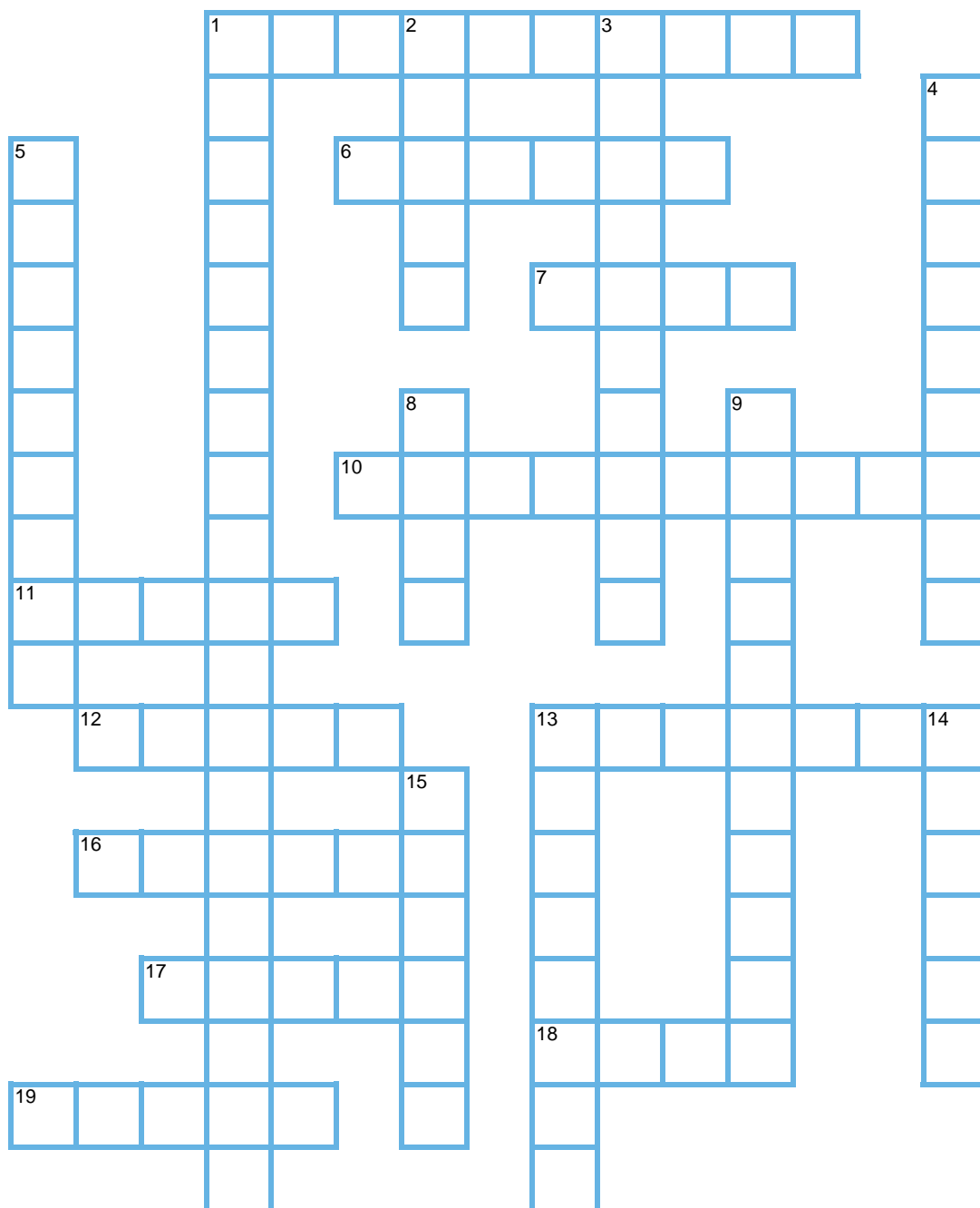


Quiz 6 – crossword

Overview of activity:	Individual or pairs, activity to be undertaken towards the end of an SFBB session.
Learning objective:	To test the learner on their knowledge relating to food safety and SFBB.
Target audience:	Level 2 or 3.
Resources required:	SFBB packs may help.
Estimated duration of activity:	20 minutes.
Links to other resources:	
Guidance notes:	<p>This activity can be used as homework or an extension in the SFBB session.</p> <p>To make this activity easier or quicker for the learners to complete, you may wish to insert some letters in the crossword grid.</p>

Quiz 6 – SFBB crossword



Across

- 1 SFBB is an example of a _____ management system (4,6)
- 6 Picking your nose and spitting are all examples of bad what? (6)
- 7 In the interests of food safety you should avoid touching this part of your body (4)
- 10 This type of cloth is preferable to reusable cloths (10)
- 11 'Clear and _____ as you go' (5)
- 12 To help keep food safe it should be used in date _____ (5)
- 13 To prevent contamination, food should be kept what? (7)
- 16 A food that could cause an allergic reaction in some people (6)
- 17 A possible symptom of food poisoning (5)
- 18 A small catering outlet where SFBB would be suitable (4)
- 19 The principles on which SFBB is based (5)

Down

- 1 The Government department that produces SFBB (4,9,6)
- 2 In what should you record any food safety problems? (5)
- 3 Before letting staff handle food, managers must ensure staff are *what?* (3,3,4)
- 4 The type of chemical that removes dirt and grease (9)
- 5 To kill bacteria by a chemical process, we need to _____ (9)
- 8 Common pests in food premises (4)
- 9 What type of check should be carried out on the building structure? (11)
- 13 One type of contamination (8)
- 14 If found on food packaging, this could indicate pests (6)
- 15 You must ensure foods are correctly _____ to keep them safe (6)

Answers 6: Crossword

Across

- 1 Food safety
- 6 Habits
- 7 Nose
- 10 Disposable
- 11 Clean
- 12 Order
- 13 Covered
- 16 Peanut
- 17 Fever
- 18 Cafe
- 19 HACCP

Down

- 1 Food Standards Agency
- 2 Diary
- 3 Fit for work
- 4 Detergent
- 5 Disinfect
- 8 Mice
- 9 Maintenance
- 13 Chemical
- 14 Damage
- 15 Stored

