

## FOOD HYGIENE PAST EXAM QUESTIONS

1. Seafood sandwich fillings (eg prawn and tuna) are popular with many customers.

a. Why is seafood a high risk food? (2)

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b. At what temperature should high risk foods be stored in a refrigerator? (1) \_\_\_\_\_

c. Why should seafood sandwiches be kept refrigerated until use? (3)

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d. Ready prepared sandwiches are stored in chiller cabinets. How do retailers (shop keepers) make sure that the chiller cabinets do not fall below the correct temperature? (4)

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2. Explain how a food worker will show good working practices in

a. Personal Hygiene (3)

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b. Kitchen Hygiene (3)

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3. Temperature control is important is important for safe food products.

What temperature should the following be?

- a. Danger Zone? (1) \_\_\_\_\_
- b. Storing foods in the fridge? (1) \_\_\_\_\_
- c. Storing food in the freezer? (1) \_\_\_\_\_