



Quiz 4 – card game

Overview of activity:	This activity can be used in many ways to either facilitate learning or check understanding. It asks the learners to match questions taken from the SFBB pack with the relevant answer.
Learning objective:	To test the learners' general SFBB knowledge.
Target audience:	Level 1 or 2.
Resources required:	Packs of pre-prepared cards (please see below).
Estimated duration of activity:	20 minutes.
Links to other resources:	
Guidance notes:	<p>Learners need to match each question card (on the left) with the appropriate answer card (on the right).</p> <p>Several packs of cards can be printed/laminated to allow several sets of group work activities to take place.</p> <p>Cards could be printed on coloured paper.</p> <p>Learners can work in groups of two or three. A time limit could be set.</p>

<p>Who is the person who should take charge of the SFBB pack?</p>	<p>The person who is responsible for the day-to-day running of the business, for example, the head chef.</p>
<p>Why is effective handwashing important?</p>	<p>It helps prevent the spread of harmful bacteria.</p>
<p>When should staff return to work after being sick and/or having diarrhoea?</p>	<p>After 48 hours of being clear of the symptoms.</p>

<p>What should cuts and sores be covered with?</p>	<p>A brightly coloured waterproof plaster, normally blue in colour.</p>
<p>Which type of cloth is it preferable to use for wiping surfaces?</p>	<p>Single-use cloth.</p>
<p>Ideally, how should re-usable cloths be cleaned?</p>	<p>In a washing machine on a hot cycle.</p>

<p>What is the safest method to defrost food?</p>	<p>In the fridge in a covered container, below ready-to-eat foods.</p>
<p>What should you do if you see signs of a pest infestation?</p>	<p>Contact your manager/supervisor as soon as possible.</p>
<p>Which two foods are examples of ready-to-eat foods?</p>	<p>Egg mayonnaise sandwich and a pork pie.</p>

<p>Name two types of food that could cause allergic reactions in some customers.</p>	<p>Peanuts and fish.</p>
<p>Why should you store chemicals separately from food?</p>	<p>To stop chemicals getting into food.</p>
<p>As well as food surfaces, what other surfaces should be disinfected regularly?</p>	<p>'Hand contact surfaces', which people touch frequently, for example taps, handles and switches.</p>

<p>This is useful to let staff know what needs cleaning and how.</p>	<p>A cleaning schedule.</p>
<p>What are the 4 Cs in the SFBB pack?</p>	<p>Cross-contamination, cleaning, chilling and cooking</p>
<p>What do you call a chemical that acts as a detergent and disinfectant?</p>	<p>A sanitiser.</p>

<p>To keep it safe, where should food with a 'use by' date be stored?</p>	<p>In a fridge/chilled storage unit.</p>
<p>Legally, what temperature must chilled food be stored at?</p>	<p>8°C or below.</p>
<p>This method could be used to help cool hot food quickly.</p>	<p>Divide food into smaller portions.</p>

<p>Which two methods should be used to check food has defrosted thoroughly?</p>	<p>Check the food for ice crystals and check for pliability (softness/flexibility).</p>
<p>How could you check that a sausage was cooked thoroughly?</p>	<p>Check it is piping hot (steaming) all the way through and there is no pink or red in the centre.</p>
<p>Why are eggs particularly hazardous?</p>	<p>They can contain harmful bacteria.</p>

<p>Hot food should be kept above a core temperature of?</p>	<p>63°C.</p>
<p>Why do 'ready-to-eat' foods need particular care?</p>	<p>They will not be cooked or reheated before serving.</p>
<p>Give two examples of an opening check.</p>	<p>Staff are fit for work and wearing clean work clothes. Fridges, freezers etc. are working properly.</p>

<p>When recording a problem in your diary, what must you also record?</p>	<p>What you did to put it right and prevent it from happening again.</p>
<p>On an employee's first day which two safe methods should be covered?</p>	<p>Personal hygiene and Opening and closing checks</p>