



## Quiz 3

Overview of activity:	10-question quiz on SFBB safe methods.
Learning objective:	To get to know the pack as well as refreshing your food safety knowledge.
Target audience:	Level 2.
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 and general food hygiene knowledge. It can be used in a lesson or as additional study.

# Safer food better business

## Quiz 3

To complete this quiz, you can refer to the SFBB safe methods posted on your college virtual learning environment or the SFBB pack.

1	Name the temperature range that fridges should operate between.
2	Describe three types of illness that you must report to your supervisor/head chef.
3	Name two occasions you would need to change your cleaning cloth.
4	What action would you take if you saw mouse droppings in the kitchen?
5	Name three ways you would prevent cross-contamination in the kitchen.
6	When cooking with peanuts, describe two precautions you would need to take.
7	How can you tell when gravy is cooked safely?
8	Name three important items that you must have at the handwashing basin.
9	Name three foods that need extra care.
10	What is the minimum core temperature of food kept hot for service?

## Answers

1	Fridges should be between 0°C and 5°C (8°C or below is the legally required temperature for chilled food).
2	Sickness, diarrhoea, cuts and sores.
3	Possible answers include: after using it on a surface used for the preparation of raw meat/poultry, after wiping up spills such as raw egg, after cleaning up dirt/soil from vegetables.
4	Report to supervisor.
5	Possible answers include: washing hands, washing and disinfecting work surfaces, equipment etc. after using them with raw meat/poultry/eggs, storing raw and ready-to-eat food separately.
6	Store peanuts in a sealed container, clearly labelled. Make sure surfaces and equipment have been thoroughly cleaned and staff wash their hands, before and after preparing the food.
7	It is simmering.
8	Liquid soap, warm water, disposable towels.
9	Cooked rice, eggs, shellfish, pulses (as well as raw meat/poultry).
10	63°C.