

Food Hygiene Worksheet: KS3

Name

Date

Teacher

Quiz:

Tick the correct answer(s)

1. What does food with a use-by date on it mean?

- ☐ After this date food is not safe to eat
- ☐ You are only allowed to eat the food on this date
- ☐ After this date the food will be safe to eat but probably not as good
- ☐ Stores cannot sell food after this date

2. What temperature should a freezer be kept at?

- ☐ At 0°C
- ☐ Below -18°C
- ☐ Between -5°C and 0°C
- ☐ Around -50°C

3. Which TWO of these meats should be cooked all the way through to be safe to eat?

- ☐ Lamb
- ☐ Beef
- ☐ Turkey
- ☐ Chicken

4. Why should you store meat on the bottom shelf of refrigerators?

- ☐ Because that is the coldest part of the fridge
- ☐ Because it won't drip onto other food
- ☐ Because it should be easy to take in and out of the fridge regularly
- ☐ So you can store plenty of ready-to-eat foods next to it

5. Why shouldn't you wash chicken?

- ☐ Because it affects how well it cooks in the oven
- ☐ Because it makes it taste bad
- ☐ Because it causes it to spoil quicker
- ☐ Because it may cause campylobacter bacteria to spread around the sink

Sample Food Hygiene Multiple Choice Questions

Camilla Rothe



Sample Food Hygiene Multiple Choice Questions:

Multiple Choice Questions (MCQ) in Food Technology P.M. Kotecha,U.D. Chavan,2019-01-01 This invaluable book furnishes exhaustive single coverage of more than 3900 multiple choice questions with answer on Food Process Technology Food Engineering Food Chemistry and Nutrition Food Microbiology and safety Food Business Management and Overall Food Technology and much more Written by experts related resource person the MCQ in Food Technology is an indispensable resource for agricultural food scientists and technologists post harvest technologists and upper level undergraduate and graduate students in these disciplines

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Techniques to Measure Food Safety and Quality Mohidus Samad Khan,Mohammad Shafiur Rahman,2021-09-22 This book addresses the basic understanding of food contaminants and their sources followed by the techniques to measure food safety and quality It is divided into four parts Part A sources of contaminants in foods their associated health risks and integrated management and alternative options to minimize contaminants Part B Technological assessment of conventional methods and selected advanced methods for the detection identification and enumeration of microbial contaminates Part C Technological assessment of different chemical measurements techniques and Part D Technological assessment of different instrumental techniques to assess sensory properties of foods Food safety is a growing concern due to the increase in food borne illnesses caused by food adulteration excessive use of pesticides use of chemical preservatives and artificial fruit ripening agents microbial contaminations and improper food handling Chemical contaminants in food could be transferred from environmental or agrochemical sources personal care products and other by products of water disinfects In addition microbial food safety can be threatened due to the presence of many pathogens such as Salmonella Escherichia coli Clostridium botulinum Staphylococcus aureus and Listeria monocytogenes in foods Globally strict regulations are imposed to limit the potential contaminants in foods Development of accurate rapid and inexpensive approaches to test food contamination and adulteration would be highly valued to ensure global food safety There are existing processes to ensure safety of food products from chemical and microbial contaminants Apart from the existing measurement technologies varieties of new techniques are also being

emerged and these could be potential to ensure food safety and quality In addition to chemical and microbial properties sensory properties such as texture mouth feel flavor and taste are among the most important attributes of food products to ensure their acceptability by consumers Two approaches are available to evaluate sensory properties of food products namely subjective and objective analyses The responses are perceived by all five senses smell taste sight touch and hearing The approach used in sensory evaluation varies depending on the types of foods and the ultimate goal of the testing Sensory attributes are the most important quality parameters after ensuring the safety of foods *Practical Food Safety* Rajeev Bhat,Vicente M. Gómez-López,2014-03-31 The past few years have witnessed an upsurge in incidences relating to food safety issues which are all attributed to different factors Today with the increase in knowledge and available databases on food safety issues the world is witnessing tremendous efforts towards the development of new economical and environmentally friendly techniques for maintaining the quality of perishable foods and agro based commodities The intensification of food safety concerns reflects a major global awareness of foods in world trade Several recommendations have been put forward by various world governing bodies and committees to solve food safety issues which are all mainly targeted at benefiting consumers In addition economic losses and instability to a particular nation or region caused by food safety issues can be huge Various non dependent risk factors can be involved with regard to food safety in a wide range of food commodities such as fresh fruits vegetables seafood poultry meat and meat products Additionally food safety issues involves a wide array of issues including processed foods packaging post harvest preservation microbial growth and spoilage food poisoning handling at the manufacturing units food additives presence of banned chemicals and drugs and more Rapid change in climatic conditions is also playing a pivotal role with regard to food safety issues and increasing the anxiety about our ability to feed the world safely *Practical Food Safety Contemporary Issues and Future Directions* takes a multi faceted approach to the subject of food safety covering various aspects ranging from microbiological to chemical issues and from basic knowledge to future perspectives This is a book exclusively designed to simultaneously encourage consideration of the present knowledge and future possibilities of food safety This book also covers the classic topics required for all books on food safety and encompasses the most recent updates in the field Leading researchers have addressed new issues and have put forth novel research findings that will affect the world in the future and suggesting how these should be faced This book will be useful for researchers engaged in the field of food science and food safety food industry personnel engaged in safety aspects and governmental and non governmental agencies involved in establishing guidelines towards establishing safety measures for food and agricultural commodities *Food Safety* James Sheridan,2008-06-02 One of the recent developments in regard to food safety is the legal change that consumers have a right to be sold safe food and that the primary producer is now part of the process which must guarantee the delivery of safe products **Tripura Food Safety Officer Exam PDF-Food Science & Technology Practice Sets eBook** Chandresh Agrawal,Nandini Books,2025-01-28 SGN The Tripura Food Safety Officer

Exam PDF Food Science Technology Practice Sets eBook Covers Objective Questions With Answers **COVID-19**
Pandemic, Food Behaviour and Consumption Patterns Hamid El Bilali, Tarek Ben Hassen, Mohammad Sadegh Allahyari, Sinisa Berjan, 2022-11-25 *Interplay of Regulation and Marketing Incentives in Providing Food Safety* Michael Ollinger, 2010-08 The current level of food safety found in U S meat and poultry food products is a result of process and performance regulations and management determined actions MDA brought about by market incentives Processing regulations PR include sanitation and other tasks related to food safety MDA include capital investment and other actions independent of process regulations but possibly driven by performance standards This study used the share of samples testing positive for Salmonella spp as a measure of food safety process control in meat and poultry processing plants and found that MDA account for 2/3 of the reduction in samples testing positive for Salmonella spp while PR account for 1/3 of the reduction Charts and tables

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In a fast-paced world fueled by information and interconnectivity, the spellbinding force of linguistics has acquired newfound prominence. Its capacity to evoke emotions, stimulate contemplation, and stimulate metamorphosis is really astonishing. Within the pages of "**Sample Food Hygiene Multiple Choice Questions**," an enthralling opus penned by a highly acclaimed wordsmith, readers attempt an immersive expedition to unravel the intricate significance of language and its indelible imprint on our lives. Throughout this assessment, we shall delve in to the book is central motifs, appraise its distinctive narrative style, and gauge its overarching influence on the minds of its readers.

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