

Section 4

- To complete this section, you must answer all questions to the best of your ability
- Hand updraft on the date suggested by the tutor
- This section must be handed in before or on the date due, or it will not be accepted

FOOD HYGIENE



In your own words explain the term 'Food Hygiene'

(2marks)

Food has a limited life – after a certain time will spoil and go bad.

Drag and Drop the following questions on food spoilage:

Food Poisoning

Enzymes in the food

Microorganisms

1. What causes food spoilage
2. Give another name for molds and bacteria.
3. Lack of proper hygiene in the kitchen can cause
4. List two causes of food spoilage and give explanations:

A.

B.

(6 marks

List the four main common causes of food poisoning:

1.

2.



3.

4.

(10marks, 2marks each)

Using the internet or textbook, draw or print a thermometer to show the temperatures bacteria need to survive and die. Include the following temperatures

- 65°C
- -1°C
- 75°C
- 30°C
- 15°C
- 0°C
- 100°C

(14marks, 2marks per temperature)

In your own words explain the term '**Cross Contamination**'

(2marks)

List four rules food suppliers should always abide by:

1.

2.

3.

4.

(8marks, 2marks each)



List five conditions where you can reject food from any supplier

SUPERMARKET



- 1.
- 2.
- 3.
- 4.
- 5.

(5marks)

At what temperature should the following be kept? drag and drop the correct

answers -18 o C 0-5 o C 23 o C
0-5 o C

- Larder
- Freezer
- Fridge
- Cold rooms

(4marks)

