



HACKERS TEST

SECTION 4 Questions 1-10 CH3_HT1-10.mp3

Questions 1-7

Complete the table below.

Write **ONE WORD AND/OR A NUMBER** for each answer.

World Health Organization Global Food Safety Standards

STANDARDS	DETAILS
First standard Prevent human, pet, and pest bacterial contamination in food	• Restaurants must follow updated sanitation and extermination standards. • Restaurant workers must stick to 1 to avoid bacterial contamination of food.
Second standard Ensure there's a 2 between uncooked and cooked ingredients	• E-coli and salmonella are some of the most harmful bacteria. • Any establishment storing food constantly evaluates its food storage standards.
Third standard Cook food at proper times and temperatures	• Dr Dawen Sun found that most food-borne bacteria 3 at a temperature of 60 degrees Centigrade. • Bacteria growth in animal products kept in 'danger zone' will 4 after 20 minutes.
Fourth standard Store food at appropriate temperatures	• USDA – food in 30+ degrees Centigrade temperature should be stored for one hour or less. • Industrial refrigerators should go through 5 twice each year.
Fifth standard Use safe and drinkable water	• 6 system designs were greatly improved. • The water quality is 7 better than in 2014.

Questions 8-10

Choose **THREE** letters, **A-G**.

8-10 Which **THREE** food standards does the UK need to work on more?

- A** Standard of service in restaurants
- B** Shipping food safely to other destinations
- C** Providing information for diners with restricted diets
- D** Informing customers of the ingredients of food
- E** Listing of the specific ingredient amounts
- F** Providing a calorie count for menu items
- G** Reducing amounts of fat and sugar in foods

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