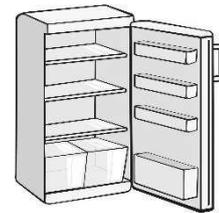

TT16 Principles of food safety: *Buying and storing food*

1. Ambient storage means that the food is kept: (1 mark)
- A. in the fridge
 - B. in the freezer
 - C. at room temperature
 - D. in a vacuum bag



2. Define shelf life. (1 mark)
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3. The proper temperature for freezing food is: (1 mark)
- A. -30°C
 - B. -18°C
 - C. 0°C
 - D. 5°C



4. Raw meat should be stored: (1 mark)
- A. on the bottom shelf of the fridge, covered
 - b. on the bottom shelf of the fridge, uncovered
 - c. on the top shelf of the fridge, covered
 - d. on the top shelf of the fridge, uncovered

5. What is the correct core temperature when cooking and reheating foods? (1 mark)
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6. Explain why the following rules are important for correct fridge usage. (1 mark)
- i) Maintain stable temperature below 5°C. (1 mark)
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- ii) Maintain space between products. (1 mark)
-
-

- iii) Keep food covered. (1 mark)
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7. Indicate correct storage conditions for the following products. **(10 marks)**

- i) cheese and yoghurt.....
- ii) potatoes
- iii) fresh eggs
- iv) egg salad.....
- v) cereals
- vi) raw steaks
- vii) cooked steaks.....
- viii) fresh vegetables
- ix) vegetable soup.....
- x) tinned beans.....

8. Explain the difference between 'use by' and 'best before' date marks. **(2 marks)**

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9. Describe the correct procedure for thawing foods. **(3 marks)**

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10. Explain why defrosted foods should not be frozen again. **(3 marks)**

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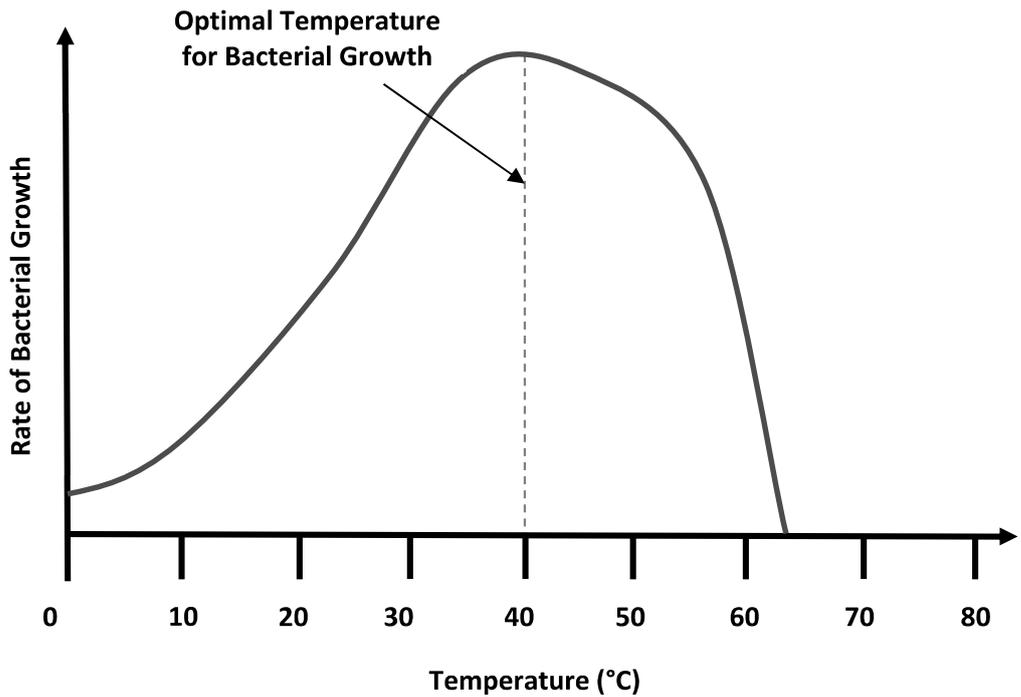
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11. The graph below shows microorganisms' growth in relation to temperature.



i) What is the range of danger zone temperatures? (1 mark)

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ii) Explain why it is called a temperature danger zone. (2 marks)

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iii) Explain why bacterial growth stops at high temperatures. (1 mark)

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Total marks _____ /30