
TT17 Principles of food safety: *Preparing, cooking and serving food*

1. i) Defrosted food can be safely frozen again. (1 mark)

TRUE/FALSE

ii) Hands should be washed before and after dealing with high risk food. (1 mark)

TRUE/FALSE

iii) Maintaining clean work surfaces is important in preventing food poisoning. (1 mark)

TRUE/FALSE

iv) High-risk foods such as raw fruit have to be handled separately from other foods. (1 mark)

TRUE/FALSE

2. The correct core temperature of reheated foods is: (1 mark)

- A. 60°C
- B. 65°C
- C. 70°C
- D. 75°C

3. Name one substance which is commonly used in disinfectant sprays and gels. (1 mark)

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4. Colour-coding is helpful in preventing cross-contamination. What colour is used for tools designed for use with fish? (1 mark)

- A. White
- B. Red
- C. Green
- D. Blue

5. i) List three high-risk foods. (3 marks)

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ii) Provide three food safety principles which need to be applied when dealing with high-risk foods. (3 marks)

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9. Discuss how applying food safety principles helps to prevent anaphylactic shock.

(5 marks)

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Total marks _____ /30