

Knowledge TEST 2

1. What is Cross contamination?

Indirect bacterial contamination (infection) of food, caused by contact with an infected raw food or non-food source such as clothes, cutting boards, knives.

2. Give an example of cross contamination?
3. Who has to wear a hat and why?

Chef

4. What happens if a chef is late for breakfast, how will that affect the team or shift?

Un-organised and delay on work

5. What is the biggest cause of accidents in the kitchen?

Fire, running, slippery floor

6. Would you lift a 50kg weight (2 sacks of potatoes) Together?

Yes, prevent back injury.

7. What should you do if you discover a fire?

Alert other and see how dangerous it is. If you cannot put out the fire then you need to press the fire drill.

8. What action do you take on hearing the fire alarm?

Turn off the gas and closed the door. Walk calmly to the nearest fire exit.

9. What temperature must hot food be kept above?

Above 63°C, only for 2 hours

10. How would you know if you had a pest problem?

Droppings, damaged packing

11. When washing up what should you never put in the sink?

Knife

12. What is the storage Temperature for Frozen Vegetables?

-18°C