

# **Knowledge test**

**Name:** \_\_\_\_\_

**1. A palette knife can be used to cut vegetables**

True

False

**2. Cooked chicken is a high risk food**

True

False

<b>Temperature</b>	<b>Critical Control Point</b>
(i)	Chilled foods
Above 63°C	(ii)
	Core temperature of cooked food

**3. Safe working in the kitchen is important.**

(i) .....

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(ii) .....

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**4. Identify the major causes of accidents in a commercial kitchen.**

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**5. Discuss ways in which accidents in the catering kitchen occur and how they can be avoided.**

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**6. Waiting staff make the beds in a hotel.**

True

False

**7. The receptionist serves food in the bar.**

True

False

**8. The restaurant manager is in charge of the restaurant.**

True

False

**9. There is a range of food outlets within the Hospitality and Catering Industry. Describe the main features of each of the following:**

**(i) a fast food outlet;**

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**(ii) a café;**

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**(iii) An exclusive restaurant.**

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