

## Knowledge test answer.

1. A palette knife can be used to cut vegetables

False

2. Cooked chicken is a high risk food

True

Temperature	Critical Control Point
(i) 8°C	Chilled foods
Above 63°C	(ii) 'Hot-held' food ( serving temperature)
75°C	Core temperature of cooked food

3. Safe working in the kitchen is important.

- To increase awareness of safety at work
- To make sure employees are protected by the law
- To make sure employers are protected by the law
- To provide supervision, information and training
- Alternative appropriate points

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

- Slips, trips and falls
- Cuts
- Burns and scalds
- Incorrect lifting heavy goods/ equipment
- Misuse of electrical equipment
- Lack of attention – not concentrating
- Alternative appropriate points

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

- Floors in good repair and free from obstacles
- Warning notices of slippery/wet floors
- Guards on machinery
- Warning notices on machinery (cannot use under 18)
- Extra care when cleaning machinery
- One person to a machine
- Use dry cloths when handling hot food/dishes
- Wear appropriate clothes and footwear i.e. chefs whites, clogs
- Correctly lift heavy items
- Use trolleys for moving heavy items
- Never place knives in sinks
- Use knives with care and correctly
- Keep knives sharp
- Do not overload electrical sockets

- Do not have trailing wires
- Do not handle electrical equipment with wet hands
- Indicate hot pan handles with flour
- Take extra care when using deep fat fryers
- Alternative appropriate points

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

**False**

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

**False**

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

**True**

**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;**

- Food cooked and served quickly
- Popular with teenagers
- Children's themed parties
- All the same foods
- Limited menus
- Special offer
- Advertised on TV
- Self service
- Alternative appropriate points

**(ii) a café;**

- Wider range of choices on menu
- Self service or waiting staff
- Popular with shoppers
- Daily specials
- Hot and cold foods available
- Snack foods or meals available
- Alternative appropriate points

**(iii) An exclusive restaurant.**

- Bookings taken
- More expensive
- Table d'hôte menu
- A la carte menu
- Food cooked to order
- Possibly silver service
- Popular for celebrations
- Chef specialities
- Alternative appropriate points

