

# Level 3 Award in Food Safety Supervision for Manufacturing

## Sample Examination Questions

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**1** Which of the following is a method for preventing the survival of *Clostridium botulinum* spores?

- A  Canning
- B  Cooking
- C  Drying
- D  Freezing

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**2** What formal action might an enforcement officer take if a company failed to provide adequate protective clothing?

- A  Seize food
- B  Serve an improvement notice
- C  Close the premises
- D  Send a letter

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**3** What is the best method a supervisor can use to influence personal hygiene standards?

- A  Hold regular training briefings
- B  Lead by example
- C  Maintain training records
- D  Implement policies and procedures

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**4** Which metal is most likely to cause food poisoning?

- A  Stainless steel
- B  Lead
- C  Gold leaf
- D  Aluminium

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**5** How can maintenance personnel best be prevented from causing physical contamination to food?

- A  Regular sampling of end-product
- B  Carrying out repairs outside working hours
- C  Installing metal detectors
- D  Using a reputable contractor

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**6** One of the most important benefits of disinfection is that it:

- A  prevents food spoilage
- B  stops pest infestation
- C  reduces the risk of food poisoning
- D  assists in maintaining product quality



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Printed January 2007