

Unit 207: Food safety

Activity 15: Summative food storage quiz

1. What is the aim of safe food storage?

2. What are the following types of storage used for?
 - a) Dry goods store
 - b) Refrigerators and cold rooms
 - c) Chiller cabinets
 - d) Freezers

3. Why should stock be rotated?

4. What is meant by FIFO?

5. What are the temperatures / conditions storage ions that must be maintained for the following?
 - a) Storing of high-risk foods in a refrigerator
 - b) Storing frozen foods in a freezer
 - c) Storing dry goods in dry store

6. What are the general rules to be observed when storing food?