

Unit 207: Food safety

Activity 1: General hygiene (Tutor)

1.	What are the four categories of high-risk people?	(i) elderly (ii) pregnant (iii) already ill or low immunity (iv) babies
2.	State three things that might happen as a result of an establishment not complying with legal requirements	(i) loss of custom leading to loss of income (ii) bad reputation (iii) fined or closed down
3.	Give three examples of illnesses food handlers must report to their supervisors	(i) diarrhoea / vomiting (ii) eye or ear discharge (iii) illness on return from holiday
4.	State four examples of undesirable behaviours for a food handler	(i) smoking near food (ii) touching nose or mouth near food (iii) spitting (iv) tasting food with fingers, playing with hair, not washing hands, not wearing clean uniform.