Unit 306: Monitoring and supervision of food safety

# Activity 26: Categories of food hazard

Identify the four categories of food hazard. Give an example of each and how it could cause harm:

|  |  |
| --- | --- |
| Category of food hazard | Example |
|  |  |
|  |  |
|  |  |
|  |  |

Explain the term binary fission

State the four conditions that bacteria need to grow:



Identify three common indicators of food spoilage:

1.

2.

3.

Identify three features of high-risk foods:

1.

2.

3.

Discuss ways a chef can reduce or omit bacteria from growing within a professional kitchen:

Match the bacteria often implicated with a food associated with a food poisoning outbreak:

|  |  |  |
| --- | --- | --- |
| Bacteria |  | Typical source |
| Salmonella |  | Untreated water |
| Bacillus cereus |  | Soft cheeses |
| E coli 157 |  | Canned meat |
| Norovirus |  | Salad |
| Campylobacter |  | Gravy |
| Listeria monocytogenes |  | Shellfish |
| Clostridium botulinum |  | Cooked rice |
| Clostridium perfringens |  | Raw Chicken |

List the 14 recognised categories of allergens:



Identify the control measures that are used to prevent allergen contamination: