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?

1. Dry goods store
2. Refrigerators and cold rooms
3. Chiller cabinets
4. 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?

1. Storing of high-risk foods in a refrigerator
2. Storing frozen foods in a freezer
3. Storing dry goods in dry store

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