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:

1.
2.
3.
4.

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:

-
-
-
-
-