

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:

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

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