

HACCP quiz/pre-course questions

(To be completed after reading the Foundation HACCP Handbook)



1. What is a hazard?

2. State five sources of microbiological hazards.

3. What do you understand by the term 'food safety management'?

4. What are the three main types of contamination?

5. What does 'HACCP' stand for?

6. State three chemical hazards that may affect a food business.

7. State three possible consequences of consuming food containing a physical hazard.

8. State three benefits of HACCP.

HACCP quiz/pre-course questions



9. What are prerequisite programmes?

10. State three types of prerequisite programmes.

11. Which organisation defined the seven principles of HACCP?

12. What is the first principle of HACCP?

13. What should be included within the terms of reference and scope of the HACCP study?

14. Why is a team recommended for the implementation of HACCP?

15. What are the two main microbiological hazards associated with chicken?

16. State three vulnerable groups of people most at risk from food poisoning.

HACCP quiz/pre-course questions



17. Why must a flow diagram be validated?

18. What is a flow diagram?

19. What is hazard analysis?

20. State three sources of chemical hazards.

21. State five sources of physical hazards.

22. State five physical hazards of food.

23. What is a common control measure to ensure the safety of raw materials?

HACCP quiz/pre-course questions

24. What is a control measure to prevent the multiplication of bacteria?

25. In relation to hazard analysis, what are 'control measures'?

26. State three control measures for preventing microbiological hazards.

27. State three control measures for preventing chemical hazards.

28. What is a decision tree?

29. Define the term 'critical limit'.

30. What is the usual critical limit for the cooking of food?

31. Suggest a critical limit for storing food in a refrigerator.

HACCP quiz/pre-course questions



32. What is monitoring in relation to HACCP?

33. How would you monitor the effective cooking of a joint of meat?

34. What should the supervisor do if a critical limit is breached?

35. Is quarantining a product which has breached a critical limit, a control measure, a monitoring action or a corrective action?

36. How can you verify that the HACCP system is effective?

37. What should happen to a HACCP plan for a restaurant that is responsible for a food poisoning outbreak?

38. When should a HACCP system be reviewed?

39. What is a 'deviation' in relation to HACCP?

40. Define the term 'risk'.