

## Level 4 Food Safety - Sample Written Questions Two - Allergen

1. Following 2 recent incidents, your head office has sent you to assess the standards of allergen management at one of the business' large catering operations.

- a. You identify that allergen management procedures are poor, identify 8 key points that should be included in an allergen management procedure (8 Marks)
- b. Apart from training, identify 2 ways the operation could effectively implement changes to allergen control procedures (2marks)
- c. During the audit you also identify that little food safety training has been completed for either food handlers or managers. Discuss 2 reasons why training staff and managers is important (4 marks)
- d. You also notice that unapproved chemicals are being used for cleaning and disinfection. Identify 4 consideration that should be made when selecting chemicals for cleaning and disinfection (4 marks)