

## Level 4 Food Safety - Sample Written Questions - Four

1. Implementing an effective food safety (HACCP) system is a mandatory requirement for most food businesses
  - a. When conducting a hazard analysis, you identify that the presence of campylobacter in chicken could be a hazard. Describe 2 characteristics of this bacteria which will need to be considered when analysing hazards (6 marks)
  - b. To help prevent customers suffering from campylobacter food poisoning, outline 1 suitable control at each of the following process steps:

Preparation (2 marks)

Cooking (2 marks)