

## Level 4 Food Safety Question One Personal Hygiene

- 1)** A food business needs to ensure it has suitable procedures regarding personal hygiene and that these are effective in practice.
  - a)** Outline, with examples, four ways a food handler can contaminate food. (4 marks)
  - b)** State four ways in which food handlers can be effectively informed of their responsibilities regarding personal hygiene. (2 marks)
  - c)** Describe three ways management can monitor personal hygiene standards. (3 marks)
  - d)** Describe three factors you would take into account when determining the number and location of hand washing facilities. (3 marks)
  - e)** Outline ways management can improve standards of personal hygiene. (5.5 marks)