

Authorised by	R. van Rensburg	Release Date – 26/07/2021	T003.2T - Rev No. 1
Revised by	M. van den Honert		

**Name and Surname:** \_\_\_\_\_

**Date:** \_\_\_\_\_

**Complete all the multiple-choice questions by circling the correct answer.**

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**1. What is a food safety hazard?**

- a. It is something that can help with the processing of food.
  - b. It is something that has the potential to harm the health of the consumer.
  - c. It is a type of ingredient in food.
  - d. None of the above.
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**2. Name the 3 types of food safety hazards.**

- a. Biological, Chemical, Physical
  - b. Strawberry, Orange, Grape
  - c. Nuts, Eggs, Fish
  - d. Solid, Liquid, Gas
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**3. What can happen if bad micro-organisms contaminate the food?**

- a. It can become better quality food.
  - b. It can sell more products.
  - c. It can spoil the food.
  - d. None of the above.
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**4. What can happen if an allergen contaminates a food product?**

- a. The consumer might suffer an allergic reaction.
- b. It will taste better.
- c. The consumer will not know.
- d. It does not matter.

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**5. Which one of the following is an example of a physical hazard?**

- a. Micro-organisms
- b. Cleaning agents
- c. A piece of metal
- d. Sugar

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**6. Where do biological hazards come from?**

- a. Dirty hands
  - b. Dirty equipment
  - c. Dirty air
  - d. All of the above
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**7. Where do chemical hazards come from?**

- a. Wounds and illnesses.
- b. Using too much cleaning agent.
- c. A piece of bone.
- d. None of the above.

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**8. Where do physical hazards come from?**

- a. From packaging material.
- b. From raw materials.
- c. From metal equipment.
- d. All of the above.

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**9. How can we control biological hazards?**

- a. Wash your hands.
  - b. Keep equipment clean.
  - c. Remove waste.
  - d. All of the above.
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**10. How can we control chemical hazards?**

- a. Follow the cleaning procedure.
- b. Arrive on time for work.
- c. Work harder.
- d. None of the above.

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**11. How can we control physical hazards?**

- a. Sift or filter ingredients.
- b. Check metal equipment for worn parts.
- c. Regular inspection of the facility for broken items.
- d. All of the above.

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**12. What can happen if we ignore food safety hazards?**

- a. Nothing
  - b. The food product will taste better.
  - c. The company might receive customer complaints and lose money.
  - d. You will get a bonus.
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**Total: 12**