

# Food Health & Hygiene

Module: **Health & Safety**

Updated: **May 09**

## Overview

A comprehensive test on basic Health & Hygiene covering basic safe practices and knowledge reinforcement.

## Skills Measured

Knowledge of basic Health & Hygiene as well as simple transportation and storage information.

## Recommended Applications

Anyone working with consumables in the hospitality, catering or retail industries.

## Complementary Tests

General Health & Safety  
 Accident Prevention  
 Safety Signs and Signals  
 First Aid

## Test Details

Question Presentation Type	Multi Choice
Candidate Practice Available	Yes
Randomised Questioning	Yes
Available questions in pool	32
Number of questions presented	32
Time Allowed	40 mins
Average Time to Complete	30 mins

## Sample Question

**Q:** According to the Food Standards Agency, cold foods must be kept at a temperature of

- A. 10 degrees or below
- B. 8 degrees or below
- C. 6 degrees or below
- D. None of the above

## Sample Results

Test Result for Sue Salt	
Test	Food Hygiene
Test Started At	11th May 2009 13:51
Test Finished At	11th May 2009 13:56
Test Taken ID	896
Remote Test	No
Answers correct	10
Out Of	15
Percentage	67

