

**Summative assessment****Question 1**

Tabulate examples of high risk foods and low risk foods.

Question 2

The food chain has been scrambled. Rewrite the chain in the correct order.

Incorrect storage procedures and temperatures will allow organisms to grow and multiply.

Food poisoning organisms enter the food service facility.

Bacteria is transferred to food at point of preparation or during storage.

Food is consumed.

Food poisoning is the result of incorrect food handling.

The bacteria is supported by the medium.

Question 3

Name the different types of organisms which exist and where they can be found.

Question 4

Once we spot mould anywhere in the kitchen, we get frustrated. Where can we benefit from mould growing?

Question 5

Salmonella can cause a person to become very ill. What steps can be taken to prevent contracting this bacterium?

Question 6

Name the food types that are easily contaminated by microorganisms

Question 7

Microorganisms can be used in many different ways to our advantage. Explain why this statement is true by giving concrete examples as to where this will be applied.